

barcelona

CHARCUTERIE & CHEESE

7 For one | 19.5 For three

JAMÓN SERRANO

Castilla y León, ES
15-20 Months Cured Ham. Tender,
Salty, Sweet

SPECK

Alto Adige, IT
Spice-Rubbed Ham. Smoky, Lean

SALCHICHÓN DE VIC

Catalunya, ES
Pork Sausage. Nutmeg, Oregano,
Garlic, Peppercorns

CHORIZO DE PAMPLONA

País Vasco, ES
Beef & Pork Sausage With Pimentón.
Tangy, Salty, Rich

FUET

Catalunya, ES
Pork Sausage. Rich, Garlic, Black
Pepper

SOBRASADA

California, US
Majorcan Style Spreadable Chorizo.
Rich, Smoky, Pimentón

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

CHORIZO PICANTE

La Rioja, ES
Pork Sausage. Smoky, Spicy, Pimentón

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

SAN SIMÓN

Galicia, ES
Semi-Soft, Cow's Milk, Aged 3 Months.
Smoked, Creamy, Mild

SMOKIN' GOAT

Islas Canarias, ES
Semi-Soft, Goat's Milk, Aged 15 Days.
Smoked, Creamy, Mild

CABRA ROMERO

Murcia, ES
Semi-Soft, Goat's Milk, Aged 45 Days,
Rosemary. Mildly Tart, Cream

AGED MANCHEGO

Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months. Buttery,
Nutty, Complex

CAÑA DE CABRA

Murcia, ES
Soft-Ripened, Goat's Milk, Aged 21 Days.
Creamy, Mild

IBORES

Extremadura, ES
Semi-Firm, Raw Goat's Milk, Aged 2 Months.
Pimentón Rubbed

ALISIOS

Islas Canarias, ES
Semi-Soft, Cow & Goat's Milk, Aged 3
Months. Toasted, Creamy, Sweet Pimentón

AGED MAHÓN

Islas Baleares, ES
Hard, Cow's Milk, Aged 1 Year, EVOO
Rubbed. Salty, Sharp

DRUNKEN GOAT

Murcia, ES
Semi-Soft, Goat's Milk, Aged 2 Months.
Red Wine-Soaked

IDIAZÁBAL

País Vasco, ES
Semi-Firm, Raw Sheep's Milk, Aged 6
Months. Smoked, Sharp, Fruity

VALDEÓN

Castilla-León, ES
Creamy Blue, Cow & Goat's Milk,
Cave-Aged 2 Months. Mildly Pungent

MANGALICA

Castilla y León, ES
Aged 36-42 Months, Acorn & Pasture Fed
Mangalica. Marbled, Tender, Nutty

MAXORATA CURADO

Canary Islands, ES
Aged 4 months, Firm, Goat's Milk, Tangy,
Herbal, Smoky

APERITIVO BOARD

An Assortment Of Spanish
Aperitivo Snacks To Pair
With Your Anytime Drinks

*Jamón Serrano, Pamplona, Manchego,
Idiazábal, Guindilla Peppers, Olives,
Almonds, Patatas Bravas*

TAPAS

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

HEIRLOOM CARROTS

Labneh, Aleppo Pepper

WATERMELON

Smoked Ricotta, Tomatoes

BADGER FLAME BEETS

Feta, Pistachios

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

BLISTERED SHISHITO PEPPERS

Lime, Sea Salt

DILLY BEANS

Romesco

GRILLED CORN

Charred Chili Aioli, Idiazábal, Scallions

CHAMPIÑONES

Garlic, Aleppo Pepper, Lemon

ZUCCHINI BUÑUELOS

Blistered Tomato Aioli

HEIRLOOM SQUASH

Thyme Picada

GRILLED PEACHES

Serrano, Queso Mato, Arrope

TABBOULEH

Tomatoes, Cucumbers, Caña de Cabra

CARAMELIZED ONION HUMMUS

Olive Tapanade

SAUTÉED SWISS CHARD

Lemon, Garlic, Anchovy Breadcrumbs

UPSTATE ABUNDANCE POTATO

Sea Salt, Chili, Scallions

MIDNIGHT ROMA TOMATOES

Boquerones, Olive Oil, Sea Salt

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

MAHI-MAHI A LA PLANCHA

Piri Piri

CONFIT TUNA

Tomatoes, Pickled Guindilla Peppers, Olive Oil

SCALLOPS SALPICON

Leche de Tigre, Jimmy Nardello Pepper

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

PULPO

Chorizo, Frijoles, Heirloom Tomatoes

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

SPICED BEEF EMPANADAS

Red Pepper Sauce

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

CHORIZO W/SWEET & SOUR FIGS

Balsamic Reduction

STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

IBÉRICO SECRETO

Mojo Verde

PORK BELLY

Cucumbers, Pickled Red Onions, Garlic

IBÉRICO BOCADILLO

Pasilla Aioli, Jamón Serrano, Smokin Goat

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

ARUGULA SALAD

Roasted Grapes, Sheep's Cheese, Radish

BIB SALAD

Piquillo Vinaigrette, Manchego, Anchovy

JAMÓN AND MELON

Heirloom Melon, Frisée, Pedro Ximenez

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE BRANZINO

Pickled Red Onions, Radish, Fingerling Potatoes

PAELLA VERDURAS

Corn, Squash, Broccoli, Tomatoes

PAELLA MARISCOS

Shrimp, Calamari, Mussels

PAELLA SALVAJE

Chorizo, Gaucho Sausage, Morcilla

PARILLADA BARCELONA*

Strip Steak, Pork Loin, Gaucho Sausage, Chicken

half / full / double

18 / 36 / 64

28 / 56 / 98

28 / 56 / 98

31 / 62 / 108

DESSERTS

FLAN CATALÁN

7

OLIVE OIL CAKE

Sea Salt

9

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

BASQUE BURNT CHEESECAKE

Summer Punch Plumcot, Sherry, Lime

9

EXECUTIVE CHEF MATT KNEELAND | SOUS CHEF RICHARD ELLIOT

*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy.

WINES BY THE GLASS

SPARKLING

NV **BarCava**, Brut, Penedès, Spain
 2019 **AT Roca, Reserva**, Brut Nature, Classic Penedès, Spain
 2020 **Caves São João, Brut Rosé**, Bairrada, Portugal

Xarel-lo Blend
Macabeo Blend
Baga Blend

3oz	6oz	bottle
4.75	9.5	38
6.5	13	52
6.25	12.5	50

WHITE

2020 **Mila**, Rías Baixas, Spain
 2022 **Rezabal**, Getariako Txakolina, Spain
 2019 **Pinord, Diorama**, Penedès, Spain
 2021 **Menade**, Rueda, Spain
 2021 **Le Naturel**, Navarra, Spain
 2021 **Orto Vins, Les Argiles**, Montsant, Spain
 2019 **Viña Callejuela, Blanco de Hornillos**, Jerez, Spain
 2021 **Asnella**, Vinho Verde, Portugal
 2020 **Capítulo 7**, Mendoza, Argentina
 2022 **Aylin**, San Antonio, Chile
 2022 **Bodegas Cerro Chapeu**, Cerro Chapeu, Uruguay
 2019 **1752 Gran Tradicion**, Cerro Chapeu, Uruguay
 2020 **Iniceri, 'Abisso'**, Sicily, Italy
 2020 **Leitz, Feinherb**, Rheingau, Germany
 2020 **L'Alpage**, Mont-sur-Rolle, Switzerland

Albariño
Hondarribi Zuri
Xarel-lo
Verdejo
Garnacha Blanca
Macabeo
Palomino
Arinto, Loureiro
Pedro Ximénez
Sauvignon Blanc
Chardonnay
Petit Manseng Blend
Catarratto
Riesling
Chasselas

3oz	6oz	bottle
6	12	48
6.25	12.5	50
4.75	9.5	38
6	12	48
5	10	40
6.5	13	52
6.25	12.5	50
5	10	40
4.25	8.5	34
5	10	40
4.5	9	36
6	12	48
6	12	48
5.5	11	44
6.5	13	52

ROSÉ & SKIN CONTACT

2021 **Liquid Geography**, Bierzo, Spain
 2021 **Familia Schroeder, Saurus**, Patagonia, Argentina
 2021 **Christophe Avi**, Agenais, France
 2020 **Los Conejos Malditos, Blanco Con Madre**, Toledo, Spain

Mencía
Pinot Noir
Cabernet Sauvignon
Malvar, Airén

3oz	6oz	bottle
5	10	40
4.5	9	36
5.5	11	44
5	10	40

RED

2018 **Nucerro, Reserva**, Rioja, Spain
 2018 **Marqués de Tomares**, Crianza, Rioja, Spain
 2020 **Bardos, Romántica**, Ribera del Duero, Spain
 2021 **Glup Glup**, Cariñena, Spain
 2020 **Pedro González Mittelbrunn**, Castilla y León, Spain
 2020 **Azul y Marquez**, Navarra, Spain
 2020 **César Marquez Pérez, Parajes**, Bierzo, Spain
 2019 **Sotabosc**, Montsant, Spain
 2012 **Laurona**, Montsant, Spain
 2018 **Coster dels Olivers**, Priorat, Spain
 2021 **Vins de Pedra, Negre de Folls**, Conca de Barberá
 2022 **La Vinyeta, Bongo***, Emporda, Spain
 2020 **Península, Vino de Montaña**, Sierra de Gredos, Spain
 2020 **Uva de Vida, Biográfico**, Toledo, Spain
 2021 **Bodegas Ponce, Clos Lojen**, Manchuela, Spain
 2021 **Earth First, Classic**, Mendoza, Argentina
 2020 **Quieto, Gran Corte**, Mendoza, Argentina
 2019 **Belinda**, Mendoza, Argentina - served chilled
 2018 **Peñalolen**, Maipo, Chile
 2018 **Polkura**, Colchagua, Chile
 2020 **Casas del Bosque**, Casablanca, Chile
 2018 **Alto de la Ballena, Reserva**, Maldonado, Uruguay
 2020 **Domaine Vallot, Côtes-du-Rhône**, France
 2020 **Dom. des Tourelles, Bekaa Rouge**, Bekaa Valley, Lebanon

Tempranillo
Tempranillo
Tempranillo
Garnacha
Prieto Picudo
Tempranillo
Mencía
Garnacha, Cariñena
Garnacha, Cariñena
Cariñena, Garnacha
Trepas Blend
Monastrell
Garnacha, Piñuela
Tempranillo, Graciano
Bobal
Malbec
Cabernet Franc, Malbec
Bonarda, Pedro Ximénez
Cabernet Sauvignon
Syrah
Pinot Noir
Tannat, Viognier
Grenache Blend
Cabernet Blend

3oz	6oz	bottle
6.5	13	52
6	12	48
6	12	48
4.5	9	36
4.5	9	36
4.25	8.5	(L)48
6.75	13.5	54
6	12	48
7	14	56
7.5	15	60
4.75	9.5	38
4.5	9	36
5.5	11	44
6.5	13	52
5.25	10.5	42
4.25	8.5	34
6.25	12	50
4.25	8.5	34
6.5	13	52
5.75	11.5	46
6.75	13.5	54
6	12	48
7	14	56
6	12	48

SHERRY

DRY

Jarana, Lustau, 750mL
Tradición, Bodegas Tradicion, 750mL
Almacenista, Lustau, 500mL
Los Arcos, Lustau, 750mL
Península, Lustau, 750mL
15 Años, El Maestro Sierra, 375mL
VORS, Bodegas Tradicion, 750mL

Fino
Fino
Manzanilla Amontillada
Amontillado
Palo Cortado
Oloroso
Oloroso

3oz	bottle
5	40
9	72
11	66
5	40
7.5	60
11.5	46
19	152

SWEET

East India Solera, Lustau, 750mL
Nectar, Gonzalez Byass, 750mL
Solera 1927, Alvear, 375mL

Oloroso Dulce
Pedro Ximénez
Pedro Ximénez

3oz	bottle
8	64
9	72
13.5	54

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut 13.5
 Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

BIO-CURIOUS Diorama / Abisso / Biográfico 16
 Many of our wines use Biodynamic farming practices, here are three incredible examples

GRENAche (ON THE ROCKS) Le Naturel / Vino de Montaña / Domaine Vallot 17.5
 All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

ACID TRIP Asnella / L'Alpage / Belinda 14.5
 High. Acid. Wines.



COCKTAILS

BEES & BAYS (No ABV) 6
 Lime, Salted Honey Syrup, Cardamom Bitters
 Sparkling Water, Torched Bay Leaf

FLOR DE SAL (Low ABV) 12
 La Cigarrera Manzanilla, Alma de Trabanco Cider Apertif,
 Luxardo Maraschino, Lime, Lemon, Black Lava Salt
Porrón for the Table 48

SUMMER STREET SLING 12
 Chamomile Infused Tito's Vodka
 Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

TYGRA 13
 Cachaça, Quevedo White Port, Ginger Beer,
 Lime, Angostura Bitters, Cucumber

DOS PENÍNSULAS 13
 Libélula Joven Tequila, Lustau Palo Cortado
 Lemon, Agave, Nutmeg

ALEBRIJES 13
 Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup,
 Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder

BOURBON SPICE RACK 12
 Four Roses Bourbon, Cardamaro, Maple Syrup,
 Lemon, Cardamom & Lavender Bitters

SMOKED SHERRY MANHATTAN 15
 Hudson Bourbon, Gonzalez Byass Pedro Ximenez,
 Lustau Amontillado, Angostura, Luxardo Cherry

LAIRD'S WAY 14.5
 Monkey Shoulder Scotch, Dolin Rouge Vermouth,
 Sfumato Rhubarb Amaro, Orange, Walnut Bitters

GINTONICS

Inspired by three of Spain's most iconic regions 15

CATALAN
 Hayman's London Dry Gin, Fever Tree Mediterranean Tonic,
 Grapefruit, Lime, Rosemary

VALENCIAN
 Hayman's London Dry Gin, Fever Tree Indian Tonic,
 Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN
 Nordés Gin, Fever Tree Indian Tonic,
 Lemon, Green Apple, Mint

SANGRIA

RED OR WHITE SANGRIA glass pitcher
 Rioja Wine, Elderflower, Citrus Infused 9.5 34
 Dark Rum, Guava Nectar

GUNS & ROSÉS glass carafe
 São João Brut Rosé, Lillet Rosé, Rime Vodka, 12.5 50
 Peach Nectar, Lemon, Grapefruit Bitters

BEER

DRAFT caña doble
 Estrella Galicia, Lager - Spain 4.25 8.5
 Black Hog, Granola Brown Ale - CT 3.75 7.5
 Half Full, Bright Blonde Pale Ale - CT 3.75 7.5
 New England, Sea Hag IPA - CT 4.25 8.5

BOTTLES & CANS
 Athletic Brewing, Run Wild IPA, Non- Alcoholic - CT 7
 Estrella Damm, Daura Gluten-Free Lager - Spain 8.5
 Narragansett Lager (16oz.) - RI 7
 Troegs, Dreamweaver Wheat - PA 8
 Estrella Damm, Inedit - Spain 9.5
 Hitachino, Nest White - Japan 14
 Von Trapp, Bohemian Pilsner - VT 8
 Two Roads, Passion Fruit Gose - CT (16 oz.) 12
 Two Roads, Honeyspot Road IPA - CT 7
 Jack's Abby, Hoponius Union IPL - MA 7
 Lagunitas, Maximus IPA - CA 8.5
 Allagash, Tripel Reserve - MN 10.5
 Peroni, Lager - Italy 8.5

CIDERS
 Down East Cider, Original Blend Cider - MA 9.5
 Isastegi, Sagardo Natural Cider (750mL) - Spain 28