

barcelona

CHARCUTERIE & CHEESE

7 For one | 19.5 For three

SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	IBORES Extremadura, ES Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed	MANGALICA Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	14
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	SAN SIMÓN Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild	ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón	MAXORATA CURADO Canary Islands, ES Aged 4 months, Firm, Goat's Milk, Tangy, Herbal, Smoky	12
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	APERITIVO BOARD An Assortment Of Spanish Aperitivo Snacks To Pair With Your Anytime Drinks	26
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Cream	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked	<i>Jamón Serrano, Pamplona, Manchego, Idiazábal, Guindilla Peppers, Olives, Almonds, Patatas Bravas</i>	
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity		
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	VALDEÓN Castilla-León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent		

TAPAS

EGGPLANT CAPONATA Sweet Peppers, Onions, Basil	5.5	MIDNIGHT ROMA TOMATOES Boquerones, Olive Oil, Sea Salt	7.5
HOUSE MARINATED OLIVES Garlic, Thyme, Citrus, Giardiniera	5	POTATO TORTILLA Chive Sour Cream	7
HEIRLOOM CARROTS Labneh, Aleppo Pepper	8.5	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8
QUESO A LA PLANCHA Morita Honey, Pepitas	8.5	CONFIT TUNA Tomatoes, Pickled Guindilla Peppers, Olive Oil	10.5
SPINACH & CHICKPEA CAZUELA Cumin, Roasted Onions, Lemon	8.5	MAHI-MAHI A LA PLANCHA Piri Piri	14.5
BLISTERED SHISHITO PEPPERS Lime, Sea Salt	9.5	MUSSELS Chorizo Blanco, Sherry, Fennel	13
DILLY BEANS Romesco	8.5	GAMBAS AL AJILLO Guindilla Peppers, Olive Oil, Garlic	9.5
GRILLED CORN Charred Chili Aioli, Idiazábal, Scallions	8.5	PULPO Chorizo, Frijoles, Heirloom Tomatoes	15.5
CHAMPIÑONES Garlic, Aleppo Pepper, Lemon	11	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
ZUCCHINI BUÑUELOS Blistered Tomato Aioli	9	SPICED BEEF EMPANADAS Red Pepper Sauce	8
GRILLED PEACHES Serrano, Queso Mato, Arrope	9	ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	9.5
TABBOULEH Tomatoes, Cucumbers, Caña de Cabra	8.5	CHORIZO W/SWEET & SOUR FIGS Balsamic Reduction	9
CARAMELIZED ONION HUMMUS Olive Tapanade	9	STEAK PAILLARD Crispy Potatoes, Red Pepper Vinaigrette	14.5
SAUTÉED SWISS CHARD Lemon, Garlic, Anchovy Breadcrumbs	8	IBÉRICO SECRETO Mojo Verde	19.5
UPSTATE ABUNDANCE POTATO Sea Salt, Chili, Scallions	9	PORK BELLY Cucumbers, Pickled Red Onions, Garlic	10.5

SALADS

ENSALADA MIXTA Olives, Onions, Tomatoes, Little Gem Lettuce	9
ARUGULA SALAD Roasted Grapes, Sheep's Cheese, Radish	9.5
BIB SALAD Piquillo Vinaigrette, Manchego, Anchovy	8.5
JAMÓN AND MELON Heirloom Melon, Frisée, Pedro Ximenez	9.5

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
WHOLE BRANZINO Pickled Red Onions, Radish, Fingerling Potatoes	26.5

PAELLA VERDURAS Corn, Squash, Broccoli, Tomatoes	half / full / double 18 / 36 / 64
PAELLA MARISCOS Shrimp, Calamari, Mussels	28 / 56 / 98
PAELLA SALVAJE Chorizo, Gaucho Sausage, Morcilla	28 / 56 / 98
PARILLADA BARCELONA* Strip Steak, Pork Loin, Gaucho Sausage, Chicken	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

		3oz	6oz	bottle
NV BarCava, Brut, Penedès, Spain	Xarel-lo Blend	4.75	9.5	38
2019 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	Macabeo Blend	6.5	13	52
2020 Caves São João, Brut Rosé, Bairrada, Portugal	Baga Blend	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2020 Mila, Rías Baixas, Spain	Albariño	6	12	48
2022 Rezabal, Getariako Txakolina, Spain	Hondarribi Zuri	6.25	12.5	50
2019 Pinord, Diorama, Penedès, Spain	Xarel-lo	4.75	9.5	38
2021 Menade, Rueda, Spain	Verdejo	6	12	48
2021 Le Naturel, Navarra, Spain	Garnacha Blanca	5	10	40
2021 Orto Vins, Les Argiles, Montsant, Spain	Macabeo	6.5	13	52
2019 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	Palomino	6.25	12.5	50
2021 Asnella, Vinho Verde, Portugal	Arinto, Loureiro	5	10	40
2020 Capítulo 7, Mendoza, Argentina	Pedro Ximénez	4.25	8.5	34
2022 Aylin, San Antonio, Chile	Sauvignon Blanc	5	10	40
2022 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	Chardonnay	4.5	9	36
2019 1752 Gran Tradicion, Cerro Chapeu, Uruguay	Petit Manseng Blend	6	12	48
2020 Iniceri, ‘Abisso’, Sicily, Italy	Catarratto	6	12	48
2020 Leitz, Feinherb, Rheingau, Germany	Riesling	5.5	11	44
2020 L’Alpage, Mont-sur-Rolle, Switzerland	Chasselas	6.5	13	52

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2021 Liquid Geography, Bierzo, Spain	Mencía	5	10	40
2021 Familia Schroeder, Saurus, Patagonia, Argentina	Pinot Noir	4.5	9	36
2021 Christophe Avi, Agenais, France	Cabernet Sauvignon	5.5	11	44
2020 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	Malvar, Airén	5	10	40

RED

		3oz	6oz	bottle
2018 Nucerro, Reserva, Rioja, Spain	Tempranillo	6.5	13	52
2018 Marqués de Tomares, Crianza, Rioja, Spain	Tempranillo	6	12	48
2020 Bardos, Romántica, Ribera del Duero, Spain	Tempranillo	6	12	48
2021 Glup Glup, Cariñena, Spain	Garnacha	4.5	9	36
2020 Pedro González Mittelbrunn, Castilla y León, Spain	Prieto Picudo	4.5	9	36
2020 Azul y Garanza, Navarra, Spain	Tempranillo	4.25	8.5	(L)48
2020 César Marquez Pérez, Parajes, Bierzo, Spain	Mencía	6.75	13.5	54
2019 Sotabosc, Montsant, Spain	Garnacha, Cariñena	6	12	48
2012 Laurona, Montsant, Spain	Garnacha, Cariñena	7	14	56
2018 Coster dels Olivers, Priorat, Spain	Cariñena, Garnacha	7.5	15	60
2021 Vins de Pedra, Negre de Folls, Conca de Barberá	Trepat Blend	4.75	9.5	38
2022 La Vinyeta, Bongo*, Emporda, Spain	Monastrell	4.5	9	36
2020 Península, Vino de Montaña, Sierra de Gredos, Spain	Garnacha, Piñuela	5.5	11	44
2020 Uva de Vida, Biográfico, Toledo, Spain	Tempranillo, Graciano	6.5	13	52
2021 Bodegas Ponce, Clos Lojen, Manchuela, Spain	Bobal	5.25	10.5	42
2021 Earth First, Classic, Mendoza, Argentina	Malbec	4.25	8.5	34
2020 Quieto, Gran Corte, Mendoza, Argentina	Cabernet Franc, Malbec	6.25	12	50
2019 Belinda, Mendoza, Argentina - served chilled	Bonarda, Pedro Ximénez	4.25	8.5	34
2018 Peñalolen, Maipo, Chile	Cabernet Sauvignon	6.5	13	52
2018 Polkura, Colchagua, Chile	Syrah	5.75	11.5	46
2020 Casas del Bosque, Casablanca, Chile	Pinot Noir	6.75	13.5	54
2018 Alto de la Ballena, Reserva, Maldonado, Uruguay	Tannat, Viognier	6	12	48
2020 Domaine Vallot, Côtes-du-Rhône, France	Grenache Blend	7	14	56
2020 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	Cabernet Blend	6	12	48

SHERRY

DRY

		3oz	bottle
Jarana, Lustau, 750mL	Fino	5	40
Tradición, Bodegas Tradicion, 750mL	Fino	9	72
Almacenista, Lustau, 500mL	Manzanilla Amontillada	11	66
Los Arcos, Lustau, 750mL	Amontillado	5	40
Península, Lustau, 750mL	Palo Cortado	7.5	60
15 Años, El Maestro Sierra, 375mL	Oloroso	11.5	46
VORS, Bodegas Tradicion, 750mL	Oloroso	19	152

SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	Oloroso Dulce	8	64
Nectar, Gonzalez Byass, 750mL	Pedro Ximénez	9	72
Solera 1927, Alvear, 375mL	Pedro Ximénez	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

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

FLOR DE SAL (Low ABV)	12
La Cigarerra 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
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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, Peach Nectar, Lemon, Grapefruit Bitters	12.5	50

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, Origonal Blend Cider - MA	9.5
Isastegi, Sagardo Natural Cider (750mL) - Spain	28