

B A R C E L O N A

CHARCUTERIE & CHEESE

6.75 for one
18.50 for three

JAMÓN SERRANO
Segovia
Dry-cured Spanish ham

SOBRASADA
Mallorca
Soft spreadable chorizo

SPECK
Alto Adige, Italy
Lightly smoked, dry-cured ham

FUET
Catalonia
Mild, dry cured pork sausage

SORIA CHORIZO
United States
Dry-Cured pork sausage with pimentón

6-MONTH MANCHEGO
La Mancha
Firm, cured sheep's milk, sharp & piquant

IDIAZABAL
Navarra
Smoked raw sheep's milk, nutty & robust

AGED MAHÓN
Minorca
Raw cow's milk aged 4 months, salty & nutty

VALDEÓN
Castilla-León
Cow & goat's milk blue cheese, tangy & spicy

CABRA ROMERO
Jumilla
Semi-soft goat's milk cheese, coated with rosemary

IBORES
Extremadura
Semi-firm raw goat's cheese rubbed with pimentón

JAMÓN MANGALICA 12.00
Segovia
Cured Hungarian pig

LOMO IBERICO 12.00
Salamanca
Dry-cured, acorn-fed Ibérico pig loin

APERITIVO BOARD 22.00
An assortment of Spanish aperitivo snacks to pair with your anytime drinks

EXECUTIVE CHEF JOSE OCHOA
SOUS CHEF LUIS PINEDA

*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

TAPAS

MARINATED HOUSE OLIVES 5.00
Garlic, Thyme, Citrus

LEMON ARTICHOKE HUMMUS 8.00
Marinated Artichoke, Lemon Zest

BLISTERED SHISHITOS 7.50
Lime, Sea Salt

EGGPLANT CAPONATA 5.00
Sweet Peppers, Onion, Basil

PAN CON TOMATE 4.50
Olive Oil, Sea Salt

BURRATA 10.50
Snow Peas, Radish, Arugula

MARTHA'S VINEYARD MUSHROOMS 9.50
Scallion Chimichurri

GRILLED ASPARAGUS 8.50
Truffle Vinaigrette

SPINACH & CHICKPEA CAZUELA 8.00
Cumin, Roasted Onion, Lemon

CANTALOUPE GAZPACHO 6.50
Cantaloupe, Chives

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

POTATO TORTILLA 6.00
Chive Sour Cream

MUSSELS 11.00
White Wine, Sofrito, Fresno Pepper

PULPO 11.00
Piquillo Pepper Purée, Crispy Potatoes

SWORDFISH A LA PLANCHA 13.50
Salsa Verde

BOQUERONES 6.00
Garlic, Parsley

WILD KING SALMON CRUDO* 12.50
Cucumber Water, Radishes, Jalapeño

BACON-WRAPPED DATES 8.00
Valdeón Mousse

TRUFFLED BIKINI 8.50
Jamón Serrano, San Simón

JAMÓN & MANCHEGO CROQUETAS 6.50
Garlic Aioli

DEL TERRUÑO FARM'S BEEF TARTARE* 11.00
Capers, Serrano Peppers

SPICED BEEF EMPANADAS 7.00
Red Pepper Sauce

CHORIZO W/ SWEET & SOUR FIGS 8.50
Balsamic Reduction

ALBONDIGAS 9.50
Spiced Meatballs in Ham-Tomato Sauce

NY STRIP A LA PLANCHA* 12.50
Red Chimichurri

BRUNCH

(Available Saturday and Sunday 10:30am-3pm)

SERRANO BENEDICT 7.50
Hollandaise

TOMATO BENEDICT 7.50
Shishitos, Hollandaise

STEAK & EGGS 10.50
Sunny Side Up Egg, Chimichurri

OMELETTE 9.50
Martha's Vineyard Mushrooms, Manchego

TORRIJAS 6.50
Strawberries

OLIVE OIL PANCAKES 7.50
Maple Syrup

CHORIZO MIGAS 8.50
Sunny Side Up Egg

MANGALICA ESTRELLADOS 10.50
Hand-Cut Fries, Farm Egg, Garlic Aioli

DOUBLE CUT BACON 8.50
Pimentón, Maple Syrup

SALADS

ENSALADA MIXTA 8.00
Olives, Onions, Tomatoes, Little Gem Lettuce

MARINATED BEETS 7.00
Whipped Ricotta, Pistachios

WATERMELON & TOMATO 8.50
Feta, Mint, Aleppo Pepper

LARGE PLATES

CHICKEN PIMIENTOS 21.00
Potatoes, Lemon, Hot Cherry Peppers

ROASTED WHOLE BRANZINO 26.50
Roasted Fennel, Potatoes

PAELLA VERDURAS **half / full / double**
16.00 / 32.00 / 64.00
Grilled Asparagus, Carrots, Pearl Onion, Peas, Chervil Aioli

PAELLA MARISCOS 24.50 / 49.00 / 98.00
Prawns, Mussels, Littleneck Clams, Calamari

PAELLA SALVAJE 24.50 / 49.00 / 98.00
Chicken, Chorizo, Morcilla, Chickpeas

SQUID INK FIDEOS 14.50 / 29.00 / 58.00
Calamari, Garlic Aioli

PARILLADA BARCELONA* 27.00 / 54.00 / 108.00
NY Strip, Chicken, Pork Loin, Sausage

DESSERTS

OLIVE OIL CAKE 8.00
Sea Salt

BASQUE BURNT CHEESECAKE 8.00
Blueberries

CREPAS WITH SEASONAL FRUIT 7.50
Citrus Cream, Strawberries, Pistachios

FLAN CATALÁN 6.50

CHOCOLATE CAKE 8.00
Crème Anglaise, Almond Crumble



Thank you for joining us as we gradually reopen for dining service. We'd love to hear your feedback, scan this code to leave us a digital comment card.

WINES

SPARKLING

NV BarCava, Brut, Penedès, Spain	8.5	34
2020 Xarel-lo, Alta Alella, Aus Pet Nat, Alella, Spain		48
2018 Caves São João, Rosé, Bruto, Bairrada, Portugal	12.5	50

MIMOSA

Choice of: Classic with Fresh Squeezed OJ, Orange-Peach-Grapefruit, or Guava-Lavender-Lemon

9

MIMOSA MIXERS to accompany any bottle of bubbles

Orange-Peach-Grapefruit	4
Guava-Lavender-Lemon	4

ROSES

2019 Mencia, Liquid Geography, Bierzo, Spain	10	40
2019 Pinot Noir, Familia Schroeder, Saurus, Neuquen, Argentina	9	36
2019 Mourvedre Blend, Lafage, Côtes Catalanes, France		48

WHITES

LIGHT | CITRUS | CRISP

2019 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain	12.5	50
2018 Viura, Azul y Garanza, Navarra, Spain	7.5	42
2018 Xarello-lo, Pinord, Diorama, Penedès, Spain	9.5	38
2019 Muscat Blend, Avinyo, Petillant, Penedès, Spain		40
2019 Pedro Ximénez, Capítulo 7, Mendoza, Argentina		34
2018 Riesling, Leitz, Feinherb, Rheingau, Germany	9	36

MEDIUM | FRUITY | MINERAL

2018 Verdejo, Menade, Rueda, Spain	11	44
2019 Garnacha Blanca, Vinos Piñol, Raig de Raim, Terra Alta, Spain		36
2019 Arinto/Loureiro, Asnella, Vinho Verde, Portugal	10	40
2019 Sauvignon Blanc, Aylin, San Antonio, Chile	10	40
2014 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet, Fr		50
2018 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	11	44

FULL | RIPE | SPICE

2018 Albillo, Marañones, Pizarana, Sierra de Gredos, Spain		52
2019 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay	9	36
2018 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay	12	48
2016 Chardonnay, Marcel Coutier, Mâcon-Loché, Burgundy, France		58

REDS

LIGHT | BERRIES | ELEGANT

2018 Garnacha, La Maldita, Rioja, Spain	8.5	34
2019 Tempranillo, Bodegas Lanzaga, LZ, Rioja Spain	12	48
2019 Garnacha, Le Naturel, Navarra, Spain	9	36
2017 Mencia, Cesar Marquez Perez, Parajes, Bierzo, Spain	13.5	54
2017 Mencia/Albarín Negro, La Fanfarria, Asturias, Spain		46
2018 Trepas Blend, Negre de Folls, Conca de Barberá, Spain	9.5	38
2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain		46
2018 Bonarda/Pedro Ximenez, Belinda, Mendoza, Argentina	9.5	38

MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	11.5	46
2018 Monastrell, La Vinyeta, Bea*, Emporda, Spain		42
2018 Monastrell, Primitivo Quiles, Cono 4, Alicante, Spain	8.5	34
2018 Tempranillo, Los Conejos Malditos, Toledo, Spain	9	36
2016 Tintilla, Vara y Pulgar, Cadíz, Spain	13	52
2015 Touriga Blend, Fontes Cunha, Mondeco, Portugal	7	28
2019 Malbec, Earth First, Mendoza, Argentina	8.5	34

FULL | RIPE | BOLD

2017 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	10.5	42
2015 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain		48
2018 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain		52
2017 Cabernet Franc Blend, Quieto, Mendoza, Argentina	12	48
2016 Cabernet Sauvignon, Peñalolen, Maipo, Chile	12	48
2016 Syrah, Polkura, Colchagua, Chile	12.5	50
2015 Cabernet Franc Blend, Alto de la Ballena, Maldonado, Uruguay		38

SANGRIA & COCKTAILS

SANGRIA, RED OR WHITE

Rioja Wine, Elderflower
Citrus-Infused Dark Rum, Guava Nectar

9/glass 30/Pitcher

GUNS & ROSÉS

São João Brut Rosé, Lillet Rosé
Bully Boy Vodka, Peach Nectar, Lemon, Grapefruit Bitters

12/glass 48/Carafe

SUMMER STREET SLING

Chamomile Infused Tito's Vodka
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

10

GINTONIC

Choice of: Fruit, Flower, Root, Leaf or Classic

14

WHISKEY ROOT

Four Roses Bourbon, Byrrh Quinquina,
Ginger, Basil, Lemon Juice

10

RICHMOND GIMLET

Greenall's Gin, Lime, Mint

9

EL MESTIZO

Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

10

TYGRA

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

13

BOURBON SPICE RACK

Redemption Rye, Cardamaro, Maple Syrup
Lemon, Cardamom & Lavender Bitters

12

SMOKED SHERRY MANHATTAN

Hudson Bourbon, Gonzalez Byass Pedro Ximenez,
Lustau Amontillado, Angostura, Luxardo Cherry

15

BEERS

DRAFT

Notch, Pilsner- MA	3.75	7.5
Jack's Abby, House Lager - MA	3.5	7
Lord Hobo, Angelica NE Wheat - MA	4	8
Troegs, Perpetual IPA - PA	4	8

BOTTLES & CANS

LAGER | PILSNER | LIGHT

Clausthaler, Non-Alcoholic - Germany		5
Estrella Damm, Daura Gluten-Free Lager - Spain		7.5
Estrella Galicia, Lager - Spain		7.5
Peroni, Lager - Italy		7.5
Von Trapp, Bohemian Pilsner - VT		7

WHEAT | FRUIT | SAISON

Hitachino, Nest White - Japan		13
Avery, Liliko'i Kepolo, Passion Fruit Witbier - CO		8.5

HOPPY | FLORAL | BITTER

Founders, All Day IPA - MI		6.5
Jack's Abby, Hoponius Union IPL - MA		7
Lagunitas, Maximus IPA - CA		8
Lord Hobo, Boom Sauce IPA - MA		12.5

DARK | SPICED | STRONG

Allagash, Tripel Reserve - ME		10.5
Kentucky Ale, Bourbon Barrel Ale - KY		10
Left Hand, Milk Stout - CO		7.5

SOUPS | CIDERS

Down East Cider, Aloha Friday - MA		7.5
Isastegi, Sagrado Natural Cider (750 mL) - Spain		28
Pomarina Brut Sidra (750mL) - Spain		42



Check out our full wine list here
by scanning this QR code