

BARCELONA

CHARCUTERIE & CHEESE

6.75 for one
18.50 for three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

SOBRASADA

Mallorca
Soft spreadable chorizo

CHORIZO BLANCO

United States
Dry-cured, pork sausage & garlic

FUET

Catalonia
Mild dry cured pork sausage

PICANTE

La Rioja
Smoky, mildly spicy, dry sausage

SORIA CHORIZO

United States
Dry-cured pork sausage,
Smoky & garlicky

SPECK

Alto Adige, Italy
Lightly smoked, dry-cured
ham

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

DRUNKEN GOAT

Murcia
Semi-soft goat's milk soaked in
red wine

JAMÓN MANGALICA

Segovia
Cured Hungarian pig

CHORIZO DE IBERICO DE BELLOTA

Cordoba
Acorn Fed

APERITIVO BOARD

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

CHEF JOSE OCHOA 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

Garlic, Thyme, Citrus

5.00

ROASTED EGGPLANT HUMMUS

Za'atar, Pita

6.50

MARTHA'S VINEYARD MUSHROOMS

Garlic, Scallions

9.50

CHARRED BROCCOLINI

Truffle Vinaigrette

8.00

ROASTED SPAGHETTI SQUASH

Burgundy Truffles, Garlic, Sage

10.50

BLISTERED SHISHITOS

Lime, Sea Salt

7.50

EGGPLANT CAPONATA

Sweet Peppers, Basil

5.00

ROASTED CAULIFLOWER

Harissa

7.00

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon

8.00

PAN CON TOMATE

Sea Salt, Olive Oil

4.50

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.50

POTATO TORTILLA

Chive Sour Cream

6.00

HONEYNUT SQUASH PANNA COTTA

Sherry, Pistachios

7.50

KING KAMPACHI CRUDO*

Fennel, Serrano Pepper, Sea Salt

12.50

MUSSELS AL DIABLO

Tomato, Grilled Bread

11.00

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.50

SWORDFISH A LA PLANCHA

Salsa Verde

11.50

PULPO

Squid Ink Sofrito, Potato

11.00

LANGOSTINES A LA PLANCHA

Sherry, Shallots, Chili Flakes

14.50

BOQUERONES

Parsley, Garlic, Olive Oil

6.00

SEARED ROUGETS

Pickled Vegetables

12.50

TRUFFLED BIKINI

Jamón Serrano, San Simon

8.50

PORK BELLY

Spicy Membrillo Jam

8.50

DEL TERRUÑO FARM'S BEEF TARTARE*

Pickled Shallots, Fresh Horseradish

11.00

BACON-WRAPPED DATES

Valdeón Mousse

8.00

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.50

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.50

SPICED BEEF EMPANADAS

Red Pepper Sauce

7.00

HOUSE CURED & SMOKED DUCK CARPACCIO

Micro Arugula, Fennel, Orange Gastrique

12.50

ALBONDIGAS

Spiced Meatballs in Ham-Tomato Sauce

9.50

GRILLED HANGER STEAK

Truffle Vinaigrette

11.50

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8.00

MARINATED BEETS

Whipped Ricotta, Pistachios

7.00

FARRO & ROASTED APPLE

Arugula, Caña de Cabra, Sherry Vinaigrette

7.00

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

21.00

ROASTED WHOLE BRANZINO

Roasted Fennel, Potatoes

26.50

half / full / double

PAELLA VERDURAS

Cauliflower, Broccolini, Eggplant, Turnip, Chervil Aioli

16.00 / 32.00 / 64.00

PAELLA MARISCOS

Prawns, Mussels, Littleneck

24.50 / 49.00 / 98.00

PAELLA SALVAJE

Clams, Calamari

24.50 / 49.00 / 98.00

PAELLA SALVAJE

Chicken, Chorizo, Wild Boar, Chickpeas

24.50 / 49.00 / 98.00

DUCK CONFIT FIDEOS

Butternut Squash, Garlic Aioli

14.50 / 29.00 / 58.00

PARILLADA BARCELONA*

NY Strip, Chicken, Pork Loin, Sausage

27.00 / 54.00 / 108.00

DESSERTS

OLIVE OIL CAKE

Sea Salt

8.00

BASQUE BURNT CHEESECAKE

Gooseberries

8.00

CREPAS

Dulce de Leche Cream, Hazelnuts

7.50

CHOCOLATE CAKE

Crème Anglaise, Almond Crumble

8.00

FLAN CATALÁN

6.50



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
2017 Xarel-lo, Alta Alella, Bruant, Brut Nature, Alella, Spain		56

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

WHITES

LIGHT | CITRUS | CRISP

2018 Albariño, Fefiñanes, Rías Baixas, Spain	13	52
2018 Doña Blanca/Godello, Armas de Guerra, Bierzo, Spain		34
2019 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain	12.5	50
2019 Muscat Blend, Avinyo, Petillant, Penedès, Spain		40
2019 Viognier, Pie de Palo, Mendoza, Argentina		24
2018 Pedro Ximénez, Capítulo 7, Mendoza, Argentina	9.5	38

MEDIUM | FRUITY | MINERAL

2018 Chardonnay/Viognier, La Boscana, Costers del Segre, Spain	8.5	34
2018 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain		42
2018 Arinto/Loureiro, Asnella, Vinho Verde, Portugal	10	40
2018 Semillon, Via Revolucionaria, 'Hulk,' Mendoza, Argentina		42
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	13	52
2019 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay	9	36
2018 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay		48
2016 Chardonnay, Marcel Coutier, Mâcon-Loché, Burgundy, France	14.5	58

REDS

LIGHT | BERRIES | ELEGANT

2019 Garnacha, Le Naturel, Navarra, Spain	9	36
2017 Mencia/Albarín Negro, La Fanfarria, Asturias, Spain		46
2017 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain		50
2018 Trepas Blend, Negre de Folls, Conca de Barberá, Spain	9.5	38
2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain	11.5	42
2017 Pinot Noir, Casas del Bosque, Casablanca, Chile	13	52
2018 Grenache, Anne Pichon, Sauvage Vieilles Vignes, Rhone, France		52
2015 Pinot Noir, Julius Wasem & Sohne, Rheinhessen, Germany		46

MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	11.5	46
2018 Tempranillo, Azul y Garanja, Navarra, Spain		42
2018 Monastrell, La Vinyeta, Bea*, Emporda, Spain		42
2018 Monastrell, Primitivo Quiles, Cono 4, Alicante, Spain	8.5	34
2015 Tintilla, Vara y Pulgar, Cadíz, Spain	13	52
2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal	7	28
2018 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
2017 Garnacha, Proyecto Garnachas, Fosca, Priorat, Spain	11	44
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
2015 Syrah, Polkura, Colchagua, Chile		50
2015 Cabernet Franc Blend, Alto de la Ballena, Maldonado, Uruguay		38

SANGRIA & COCKTAILS

SANGRIA, RED OR WHITE	7.5/glass	30/Pitcher
Rioja Wine, Elderflower		
Citrus-Infused Dark Rum, Guava Nectar		

GUNS & ROSÉS	12/glass	48/Carafe
São João Brut Rosé, Lillet Rosé		
Etion Vodka, Peach Nectar, Lemon, Grapefruit Bitters		

SUMMER STREET SLING		10
Chamomile Infused Tito's Vodka		
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's		

BARCELONA GINTONIC		14
Hayman's London Dry, Fevertree Mediterranean Tonic		
Grapefruit, Lime, Jasmine		

EL MESTIZO		10
Libélula Joven Tequila, Lustau Palo Cortado		
Lemon, Agave, Nutmeg		

WHISKEY ROOT		10
Four Roses Bourbon, Byrrh Quinquina,		
Ginger, Basil, Lemon Juice		

BOURBON SPICE RACK		12
Redemption Rye, Cardamaro, Maple Syrup		
Lemon, Cardamom & Lavender Bitters		

BLOODY MARY		11
Tito's Vodka, Housemade Bloody Mary Mix		

MIMOSA		9
Choice of: Classic with Fresh Squeezed OJ,		
Orange-Peach-Grapefruit, or Guava-Lavender-Lemon		

BEERS

DRAFT

Black Hog, S.W.A.G. - CT	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 Galicia, Lager - Spain		7.5
Narragansett, Light (16oz.) - RI		5.5
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

Jack's Abby, Hopponius Union IPL - MA		7
Lagunitas, Maximus IPA - CA		8
Lord Hobo, Boom Sauce - MA		12.5
Notch, Left of the Dial IPA - MA		7.5

DARK | SPICED | STRONG

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

SOURS | CIDERS

Down East Cider, Pumpkin Blend - MA		7.5
Pomarina Brut Sidra (750mL) - Spain		42



Check out our full wine list here
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