

barcelona

CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

FUET

Catalonia
Mild dry cured pork sausage

SOBRASADA

Mallorca
Soft spreadable chorizo

SALCHICHÓN DE VIC

Catalonia
Dry-cured pork sausage with peppercorns

SORIA CHORIZO

United States
Dry-cured pork sausage, smoky & garlicky

CHORIZO BLANCO

United States
Dry-Cured pork sausage with garlic

DÉLICE DE BOURGOGNE

Burgundy, France
Triple cream cow's milk cheese,
rich & buttery

IDIAZÁBAL

Navarra
Smoked raw sheep's milk, nutty & robust

IBORES

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

FRESH MAHÓN

Balearic Islands
Cow's milk cheese aged 4 months, mild &
nutty

AGED MAHÓN

Balearic Islands
Cow's milk cheese aged 1 year, salty &
sharp

VALDEÓN

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

DRUNKEN GOAT

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

CAÑA DE CABRA

Murcia
Soft-ripened goat's cheese, creamy mild

TETILLA

Galicia
Mild, buttery cow's milk cheese, soft &
creamy

JAMÓN MANGALICA

Segovia
Cured Hungarian pig

CHORIZO IBÉRICO DE BELLOTA

Salamanca
Acorn-fed

APERITIVO BOARD

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

*Serrano, Chorizo Picante, Manchego,
Mahón, Pickled Vegetables, Olives,
Almonds, Patatas Bravas*

12

12

22

TAPAS

MARINATED HOUSE OLIVES

Garlic, Thyme, Citrus

5

MARTHA'S VINEYARD MUSHROOMS

Scallion Chimichurri

9.5

TOMATO HUMMUS

Oregano, Pita Bread

8.5

GRILLED BROCCOLINI

Truffle Vinaigrette

8.5

CAULIFLOWER CONFIT

Bread Crumbs, Aged Mahón

8.5

VALENCIA RICE

Wild Mushrooms, Caña de Cabra

14.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8

BLISTERED SHISHITOS

Lime, Sea Salt

7.5

PAN CON TOMATE

Olive Oil, Sea Salt

4.5

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

POTATO TORTILLA

Chive Sour Cream

6

MANCHEGO STARTA

Candy Walnuts, Butternut Squash Purée

8.5

BOQUERONES

Garlic, Parsley

6

ARCTIC CHAR A LA PLANCHA*

Braised Leeks, White Wine

11.5

SAUTÉED MUSSELS

White Wine, Sofrito, Fresno Pepper

11

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

ESCALIVADA CATALANA

Eggplant, Peppers, Anchoas

7.5

SWORDFISH A LA PLANCHA

Salsa Verde

13.5

MOROCCAN SPICED CHICKEN THIGH

Cucumber Yogurt

8.5

BACON-WRAPPED DATES

Valdeón Mousse

8

MALLARD DUCK BREAST*

Marcona Almonds, Za'atar

14.5

PORK BELLY

Green Chimichurri

8.5

TRUFFLED BIKINI

Jamón Serrano, San Simón

8.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

8.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

7

DEL TERRUÑO FARM'S BEEF TARTARE*

Capers, Serrano Peppers

11

STEAK PAILLARD

Red Pepper Vinaigrette, Frites

14.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8

MARINATED BEETS

Whipped Ricotta, Pistachios

7

WATERCRESS

Aged Mahón, Date Vinaigrette

8.5

BABY KALE

Fuji Apples, Golden Raisins

8.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

21

ROASTED WHOLE BRANZINO

Roasted Fennel, Potatoes

26.5

half / full / double

PAELLA VERDURAS

Cauliflower, Carrots, Pearl Onions, Chervil Aioli

16 / 32 / 64

PAELLA MARISCOS

Prawns, Mussels, Littleneck Clams, Calamari

24.5 / 49 / 98

PAELLA SALVAJE

Chicken, Chorizo, Morcilla, Chickpeas

24.5 / 49 / 98

SQUID INK FIDEOS

Calamari, Garlic Aioli

14.5 / 29 / 58

PARILLADA BARCELONA*

NY Strip, Chicken, Pork Loin, Sausage

27 / 54 / 108

DESSERTS

OLIVE OIL CAKE

Sea Salt

8

BASQUE BURNT CHEESECAKE

Bosc Pears

8

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Bosc Pears, Walnuts

7.5

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

8

FLAN CATALÁN

6.5

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.

WINES BY THE GLASS

SPARKLING

| | | 3oz | 6oz | bottle |
|--|-----------------------|------|------|--------|
| NV BarCava, Brut, Penedès, Spain | <i>Xarel-lo Blend</i> | 4.25 | 8.5 | 34 |
| 2020 Alta Alella, Aus, Pét Nat, Alella, Spain | <i>Xarel-lo</i> | 6 | 12 | 48 |
| 2019 Caves São João, Brut Rosé, Bairrada, Portugal | <i>Baga Blend</i> | 6.25 | 12.5 | 50 |

WHITE

| | | 3oz | 6oz | bottle |
|---|----------------------------|------|---------|--------|
| 2019 Mila, Rías Baixas, Spain | <i>Albariño</i> | 6 | 12 | 48 |
| 2019 Rezabal, Getariako Txakolina, Spain | <i>Hondarribi Zuri</i> | 6.25 | 12.5 | 50 |
| 2019 Menade, Rueda, Spain | <i>Verdejo</i> | 5.5 | 11 | 44 |
| 2019 Azul y Garanza, Navarra, Spain | <i>Viura</i> | 3.75 | 7.5 (L) | 42 |
| 2019 Pinord, Diorama, Penedès, Spain | <i>Xarel-lo</i> | 4.75 | 9.5 | 38 |
| 2020 Avinyó, Petillant, Penedès, Spain | <i>Muscat Blend</i> | 5 | 10 | 40 |
| 2019 Vinos Piñol, Raig de Raim, Terra Alta, Spain | <i>Garnacha Blanca</i> | 4.5 | 9 | 36 |
| 2018 Bodegas Marañones, Picarana, Sierra de Gredos, Spain | <i>Albillo</i> | 6.5 | 13 | 52 |
| 2018 Capítulo 7, Mendoza, Argentina | <i>Pedro Ximénez</i> | 4.25 | 8.5 | 34 |
| 2020 Aylín, San Antonio, Chile | <i>Sauvignon Blanc</i> | 5 | 10 | 40 |
| 2019 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay | <i>Chardonnay</i> | 4.5 | 9 | 36 |
| 2018 1752 Gran Tradicion, Cerro Chapeu, Uruguay | <i>Petit Manseng Blend</i> | 6 | 12 | 48 |
| 2014 Chéreau-Carré, Comte Leloup, Muscadet, France | <i>Melon de Bourgogne</i> | 6.25 | 12.5 | 50 |
| 2017 Marcel Couturier, Mâcon-Loché, France | <i>Chardonnay</i> | 7.25 | 14.5 | 58 |
| 2018 Iniceri, 'Abisso,' Sicily, Italy | <i>Catarratto</i> | 5.5 | 11 | 44 |
| 2020 Leitz, Feinherb, Rheingau, Germany | <i>Riesling</i> | 4.5 | 9 | 36 |

ROSÉ

| | | 3oz | 6oz | bottle |
|--|------------------------|-----|-----|--------|
| 2019 Liquid Geography, Bierzo, Spain | <i>Mencia</i> | 5 | 10 | 40 |
| 2020 Familia Schroeder, Saurus, Patagonia, Argentina | <i>Pinot Noir</i> | 4.5 | 9 | 36 |
| 2020 Lafage, 'Miraflores', Roussillon, France | <i>Mourvedre Blend</i> | 6.5 | 13 | 52 |

RED

| | | 3oz | 6oz | bottle |
|--|-------------------------------|------|------|--------|
| 2014 Nucerro, Reserva, Rioja, Spain | <i>Tempranillo</i> | 5.75 | 11.5 | 46 |
| 2018 La Maldita, Rioja, Spain | <i>Garnacha</i> | 4.25 | 8.5 | 34 |
| 2019 Bodegas Lanzaga, LZ, Rioja Spain | <i>Tempranillo</i> | 6 | 12 | 48 |
| 2018 Bardos, Romántica, Ribera del Duero, Spain | <i>Tempranillo</i> | 5.25 | 10.5 | 42 |
| 2018 Le Naturel, Navarra, Spain | <i>Garnacha</i> | 4.5 | 9 | 36 |
| 2017 César Marquez Pérez, Parajes, Bierzo, Spain | <i>Mencia</i> | 6.75 | 13.5 | 54 |
| 2018 La Fanfarria, Asturias, Spain | <i>Mencia, Albarín Negro</i> | 5.75 | 11.5 | 46 |
| 2016 Vins de Pedra, Negre de Folls, Conca de Barberá | <i>Trepát Blend</i> | 4.75 | 9.5 | 38 |
| 2018 La Vinyeta, Bea*, Emporda, Spain | <i>Monastrell</i> | 5.25 | 10.5 | 42 |
| 2016 Primitivo Quiles, Cono 4, Alicante, Spain | <i>Monastrell</i> | 4.25 | 8.5 | 34 |
| 2018 Camino de Navaherreros, Sierra de Gredos, Spain | <i>Garnacha</i> | 6.25 | 12.5 | 50 |
| 2018 Los Conejos Malditos, Toledo, Spain | <i>Tempranillo</i> | 4.5 | 9 | 36 |
| 2016 Bodegas Ponce, La Casilla, Manchuela, Spain | <i>Bobal</i> | 6.5 | 13 | 52 |
| 2015 Vara y Pulgar, Cadiz, Spain | <i>Tintilla</i> | 6.5 | 13 | 52 |
| 2015 Fontes Cunha, 'Mondeco,' Dão, Portugal | <i>Touriga National Blend</i> | 3.5 | 7 | 28 |
| 2018 Belinda, Mendoza, Argentina - served chilled | <i>Bonarda, Pedro Ximénez</i> | 4.75 | 9.5 | 38 |
| 2018 Quieto, Gran Corte, Mendoza, Argentina | <i>Cabernet Franc, Malbec</i> | 6 | 12 | 48 |
| 2016 Peñalolen, Maipo, Chile | <i>Cabernet Sauvignon</i> | 6 | 12 | 48 |
| 2015 Polkura, Colchagua, Chile | <i>Syrah</i> | 6.25 | 12.5 | 50 |
| 2015 Alto de la Ballena, Maldonado, Uruguay | <i>Cabernet Franc Blend</i> | 4.75 | 9.5 | 38 |
| 2018 Domaine Vallot, Côtes-du-Rhône, France | <i>Grenache Blend</i> | 6 | 12 | 48 |

SHERRY

DRY

| | | 3oz | bottle |
|-------------------------------------|---------------------------|-----|--------|
| Jarana, Lustau, 750mL | <i>Fino</i> | 5.5 | 44 |
| Tradicion, Bodegas Tradicion, 750mL | <i>Fino</i> | 9 | 72 |
| La Cigarrera, 375mL | <i>Manzanilla</i> | 8 | 32 |
| Equipo Navazos, 375mL | <i>Manzanilla en Rama</i> | 7.5 | 30 |
| Los Arcos, Lustau, 750mL | <i>Amontillado</i> | 5 | 40 |
| Península, Lustau, 750mL | <i>Palo Cortado</i> | 6 | 48 |
| 15 Años, El Maestro Sierra, 375mL | <i>Oloroso</i> | 10 | 40 |
| Asuncion, Alvear, 375mL | <i>Oloroso</i> | 11 | 44 |

SWEET

| | | 3oz | bottle |
|----------------------------------|----------------------|-----|--------|
| East India Solera, Lustau, 750mL | <i>Oloroso Dulce</i> | 7.5 | 60 |
| Solera 1927, Alvear, 375mL | <i>Pedro Ximénez</i> | 16 | 64 |

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 / La Casilla 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

GRENAICHE (ON THE ROCKS) Le Naturel / Camino de Navaherreros / Domaine Vallot 15.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone



COCKTAILS

BEES & BAYS (No ABV*) 5
Lime, Salted Honey Syrup, Cardamom
Sparkling Water, Torched Bay Leaf

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

RICHMOND GIMLET 9
Greenall's Gin, Lime, Mint

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

DOS PENÍNSULAS 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

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

GINTONICS

Inspired by the Biodynamic calendar, featuring 14
Hayman's London Dry Gin.

LEAF
Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves

ROOT
Fever Tree Mediterranean, Q Ginger Beer, Cardamom,
Ginger, Lime

CLASSIC BARCELONA GINTONIC
Fever Tree Mediterranean, Grapefruit, Lime, Jasmine

SANGRIA

WHITE OR RED SANGRIA glass pitcher
Rioja Wine, Elderflower, Citrus Infused Dark Rum, 9 30
Guava Nectar

GUNS & ROSÉS glass carafe
São João Brut Rosé, Lillet Rosé, Bully Boy Vodka, 12 48
Peach Nectar, Lemon, Grapefruit Bitters

BEER

DRAFT 7oz 14oz
Jack's Abby, House Lager - MA 3.5 7
Lord Hobo, Angelica NE Wheat - MA 4 8
Notch, Session Pilsner - MA 3.75 7.5
Troegs, Perpetual IPA - PA 4 8

BOTTLES & CANS
Clausthaler, Non-Alcoholic - Germany 5
Estrella Galicia, Lager - Spain 7.5
Narragansett, Light (16oz.) - RI 5.5
Peroni, Lager - Italy 7.5
Estrella Damm, Daura Gluten-Free Lager - Spain 7.5
Hitachino, Nest White - Japan 13
Avery, Liliko'i Kepolo, Passion Fruit Witbier - CO 8.5
Founders, All Day IPA - MI 6.5
Jack's Abby, Hoponius Union IPL - MA 7
Notch, Left of the Dial IPA - MA 7.5
Lagunitas, Maximus IPA - CA 8
Lord Hobo, Boom Sauce - MA 12.5
Allagash, Tripel Reserve - ME 10.5
Kentucky Ale, Bourbon Barrel Ale - KY 10
Left Hand, Milk Stout - CO 7.5

CIDERS
Down East Cider, Rotating Seasonal - MA 7.5
Isastegi, Sagardo Natural Cider (750mL) - Spain 28
Pomarina Brut Sidra (750mL) - Spain 42