

# 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

### 6-MONTH MANCHEGO

La Mancha  
Firm, cured sheep's milk, sharp & piquant

### 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

### DÉLICE DE BOURGOGNE

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

### 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

### HEN OF THE WOODS WILD MUSHROOMS

Scallion Chimichurri

9.5

### TOMATO HUMMUS

Oregano, Pita Bread

8.5

### GRILLED BROCCOLINI

Piquillo Romesco

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

### FRIED BRUSSEL SPROUTS

Pickled Red Onions, Pimentón

8.5

### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

### POTATO TORTILLA

Chive Sour Cream

6

### PAN CON TOMATE

Olive Oil, Sea Salt

4.5

### ARCTIC CHAR A LA PLANCHA\*

Braised Leeks, White Wine

11.5

### YELLOWFIN TUNA CRUDO\*

Meyer Lemon Vinaigrette

15.5

### 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

### BOQUERONES

Garlic, Parsley

6

### 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

### WAGYU CARPACCIO\*

Foie Gras Vinaigrette

13.5

### STEAK PAILLARD

Red Pepper Vinaigrette, Frites

14.5

### BACON-WRAPPED DATES

Valdeón Mousse

8

### 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, Pork Belly, 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 Tradición, 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>Mencía</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>Mencía</i>	6.75	13.5	54
2018 La Fanfarria, Asturias, Spain	<i>Mencía, Albarín Negro</i>	5.75	11.5	46
2016 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepat 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

<b>APERITIVOS</b> BarCava / La Cigarrera / El Bandarra Vermut Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)	13.5
<b>BIO-CURIOUS</b> Diorama / Abisso / La Casilla Many of our wines use Biodynamic farming practices, here are three incredible examples	16
<b>GRENAICHE (ON THE ROCKS)</b> Le Naturel / Camino de Navaherreros / Domaine Vallot All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	15.5
<b>ACID TRIP</b> Asnella / Comte Leloup / Belinda High. Acid. Wines.	15

# COCKTAILS

<b>BEES &amp; BAYS</b> (No ABV*) Lime, Salted Honey Syrup, Cardamom Sparkling Water, Torched Bay Leaf	5
<b>SUMMER STREET SLING</b> Chamomile Infused Tito's Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud's	10
<b>RICHMOND GIMLET</b> Greenall's Gin, Lime, Mint	9
<b>TYGRA</b> Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	13
<b>DOS PENÍNSULAS</b> Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	10
<b>WHISKEY ROOT</b> Four Roses Bourbon, Byrrh Quinquina Ginger, Basil, Lemon Juice	10
<b>BOURBON SPICE RACK</b> Redemption Rye, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	12
<b>SMOKED SHERRY MANHATTAN</b> Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry	15

# GINTONICS

Inspired by the Biodynamic calendar, featuring Hayman's London Dry Gin.	14
<b>LEAF</b> Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves	
<b>FLOWER</b> Fever Tree Elderflower, Rosebud, Lime, Cucumber	
<b>ROOT</b> Fever Tree Mediterranean, Q Ginger Beer, Cardamom, Ginger, Lime	
<b>CLASSIC BARCELONA GINTONIC</b> Fever Tree Mediterranean, Grapefruit, Lime, Jasmine	

# SANGRIA

<b>WHITE OR RED SANGRIA</b> Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass	pitcher
	9	30
<b>GUNS &amp; ROSÉS</b> São João Brut Rosé, Lillet Rosé, Bully Boy Vodka, Peach Nectar, Lemon, Grapefruit Bitters	glass	carafe
	12	48

# BEER

	7oz	14oz
<b>DRAFT</b> 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
Narragansett, Light (16oz.) - RI	5.5
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