

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

SALCHICHON DE VIC

Catalonia
Dry-cured pork sausage with peppercorns

SORIA CHORIZO

United States
Dry-cured pork sausage, smoky & garlicky

6-MONTH MANCHEGO

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

IDIAZABAL

Navarra
Smoked raw sheep's milk, nutty & robust

IBORES

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

CABRA ROMERO

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

GARROTXA

Catalonia
Semi-soft Goat's Milk, Herbaceous & 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

JAMÓN MANGALICA

Segovia
Cured Hungarian pig

LOMO IBÉRICO

Salamanca
Dry-cured, acorn-fed Ibérico pig loin

APERITIVO BOARD

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

Serrano, 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 ASPARAGUS

Truffle Vinaigrette

8.5

GRILLED ZUCCHINI

Feta, Oregano, Roasted Peppers

8

CAULIFLOWER CONFIT

Bread Crumbs, Aged Mahon

8.5

ZUCCHINI PASTA

Garlic, Tomatoes, Thyme

9.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onion, 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

BOQUERONES

Garlic, Parsley

6

SALMON A LA PLANCHA*

Grilled Corn, Chili Flakes

11.5

SEARED SCALLOPS*

Ajo Blanco, Espellette Pepper

16.5

SAUTEED MUSSELS

White Wine, Sofrito, Fresno Pepper

11

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

SWORDFISH A LA PLANCHA

Salsa Verde

13.5

GRILLED PULPO

Chickpea & Harrisia Purée

11

MOROCCAN SPICED CHICKEN THIGH

Cucumber Yogurt

8.5

BACON-WRAPPED DATES

Valdeón Mousse

8

SOLOMILLO IBÉRICO

Shishito & Date Romesco

14.5

PORK BELLY

Green Chimichurri

8.5

TRUFFLED BIKINI

Jamón Serrano, San Simón

8.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.5

ALBONDIGAS

Spiced Meatballs in Ham-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

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8

MARINATED BEETS

Whipped Ricotta, Pistachios

7

WATERMELON & TOMATO

Feta, Mint, Aleppo Pepper

8.5

BABY KALE

Fuji Apples, Golden Raisins

8.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

21

ROASTED WHOLE BRANZINO

Grilled Asparagus, Potatoes

26.5

half / full / double

PAELLA VERDURAS

Snow Peas, Asparagus, Carrots, Pearl Onion, Zucchini
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

Peaches

8

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Strawberries, Pistachios

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
2019 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2018 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2020 Aylin, 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>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
2018 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	6.5	13	52
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 Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)	13.5
BIO-CURIOUS Diorama / Abisso / La Casilla Many of our wines use Biodynamic farming practices, here are three incredible examples	16
GRENA CHE (ON THE ROCKS) Le Naturel / Camino de Navaherreros / Domaine Vallot All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	15.5
ACID TRIP Asnella / Comte Leloup / Belinda High. Acid. Wines.	15

COCKTAILS

BEES & BAYS (No ABV*) Lime, Salted Honey Syrup, Cardamom Sparkling Water, Torched Bay Leaf	5
SUMMER STREET SLING Chamomile Infused Tito's Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud's	10
RICHMOND GIMLET Greenall's Gin, Lime, Mint	9
TYGRA Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	13
DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	10
WHISKEY ROOT Four Roses Bourbon, Byrrh Quinquina Ginger, Basil, Lemon Juice	10
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
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GINTONICS

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

Fever Tree Grapefruit, Fever Tree Elderflower,
Strawberry, Lemon, Pink Peppercorn

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, Guava Nectar	9	30

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

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