

BARCELONA

CHARCUTERIE & CHEESE

6.75 for one
18.50 for three

JAMÓN SERRANO
Segovia
Dry-cured Spanish ham

SALCHICHÓN DE VIC
Catalonia
Dry-cured, pork sausage with peppercorns

CHORIZO BLANCO
United States
Dry-cured, pork sausage & garlic

FUET
Catalonia
Mild dry cured pork sausage

PICANTE
La Rioja
Smoky, mild, spicy, dry sausage

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

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

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

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

JAMÓN MANGALICA 12.00
Segovia
Cured Hungarian pig

APERITIVO BOARD 18.00
An assortment of Spanish aperitivo snacks to pair with your anytime drinks

CHEF JOSE OCHOA
CHEF LUIS PINEDA
CHEF TYLER FIRTH

*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

ARTICHOKE HUMMUS 8.00
Marinated Artichoke, Lemon Zest

GRILLED ASPARAGUS 8.50
Harissa, Sea Salt

MUSHROOMS A LA PLANCHA 8.50
Garlic, Scallions

CHARRED ZUCCHINI 6.50
White Balsamic Vinaigrette, Espelette

SPINACH & CHICKPEA CAZUELA 8.00
Cumin, Roasted Onion, Lemon

CHARRED BROCCOLINI 8.00
Truffle Vinaigrette

BLISTERED SHISHITOS 7.50
Lime, Sea Salt

EGGPLANT CAPONATA 5.00
Sweet Peppers, Onions, Basil

HOUSE MADE RICOTTA 10.50
Truffle Oil

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

POTATO TORTILLA 6.00
Chive Sour Cream

BLACK BASS CRUDO* 12.00
Fresno Peppers, Chives

SAUTEED MUSSELS 11.00
White Wine, Sofrito, Fresno Pepper

PRAWNS A LA PLANCHA 12.50
Piparra Chimichurri

GAMBAS AL AJILLO 9.50
Guindilla Pepper, Olive Oil, Garlic

GREY TILEFISH A LA PLANCHA 12.50
Salsa Verde

PULPO 11.00
Piquillo Pepper Puree, Crispy Potatoes

SEARED SALMON 11.50
Braised Leeks, White Wine

BOQUERONES 6.00
Garlic, Parsley, Olive Oil

CHICKEN THIGH A LA PLANCHA 9.00
Mojo Picon

LAMB CARPACCIO* 11.50
Rosemary, Fermented Garlic, Oil

BACON-WRAPPED DATES 8.00
Valdeón Mousse

PORK BELLY 8.50
Pickled Kohlrabi, Fresno Pepper

TRUFFLED BIKINI 8.50
Jamón Serrano, San Simon

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

JAMÓN & MANCHEGO CROQUETAS 6.50
Garlic Aioli

CHORIZO W/ SWEET & SOUR FIGS 8.50
Balsamic Reduction

SPICED BEEF EMPANADAS 7.00
Red Pepper Sauce

ALBONDIGAS 8.50
Spiced Meatballs in Ham-Tomato Sauce

GRILLED HANGER STEAK* 11.50
Truffle Vinaigrette

SALADS

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

MARINATED BEETS 7.00
Whipped Ricotta, Pistachios

LARGE PLATES

CHICKEN PIMIENTOS 21.00
Potatoes, Lemon, Hot Cherry Peppers

ROASTED WHOLE BRANZINO 26.50
Roasted Fennel, Potatoes

PAELLA VERDURAS 16.00 / 32.00 / 64.00
Grilled Asparagus, Carrot, 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 7.50
Dulce de Leche Cream, Hazelnuts

CHOCOLATE CAKE 8.00
Crème Anglaise, Almond Crumble

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
2016 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 Mencía, Liquid Geography, Bierzo, Spain	10	40
2019 Pinot Noir, Familia Schroeder, Saurus, Neuquen, Argentina		36
2019 Mourvedre Blend, Lafage, Côtes Catalanes, France	12	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 Xarel-lo, Pinord, Diorama, Penedès, Spain	9.5	38
2019 Muscat Blend, Avinyo, Petillant, Penedès, Spain		40
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
2018 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain		42
2018 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
2018 Rkatsiteli, Orgo, Kakheti, Georgia		50

FULL | RIPE | SPICE

2018 Albillo, Marañones, Picarana, 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
2018 Tempranillo, Bodegas Lanzaga, LZ, Rioja Spain	12	48
2019 Garnacha, Le Naturel, Navarra, Spain	9	36
2017 Mencía, Cesar Marquez Perez, Parajes, Bierzo, Spain	13.5	54
2017 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain		46
2017 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain		50
2018 Trepát Blend, Negre de Folls, Conca de Barberá, Spain	9.5	38
2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain		42
2018 Bonarda/Pedro Ximenez, Belinda, Mendoza, Argentina	9.5	38
2017 Pinot Noir, Casas del Bosque, Casablanca, Chile	13	52

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
2015 Tintilla, Vara y Pulgar, Cadíz, Spain		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
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		

TABLE SIDE GINTONIC		14
Choice of: Fruit, Flower, Root, Leaf or Classic		

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		

RICHMOND GIMLET		9
Greenall's Gin, Lime, Mint		

SMOKED SHERRY MANHATTAN		15
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,		
Lustau Amontillado, Angostura, Luxardo Cherry		
*Smoked and Stirred Tableside		

BEERS

DRAFT

	7oz	14 oz
Black Hog, Granola Brown – 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 Damm, Daura Gluten-Free Lager – Spain	7.5
Estrella Galicia, Lager – Spain	7.5
Narragansett (16oz.) – RI	5.5
Peroni, Lager – Italy	7.5

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
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, Winter Blend – 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