

BARCELONA

CHARCUTERIE & CHEESE

6.75 for one

18.50 for three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

SOBRASADA

Mallorca
Soft spreadable chorizo

FUET

Catalonia
Mild dry cured pork sausage

SPECK

Alto Adige, Italy
Lightly smoked, dry-cured ham

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

DELICE DE BOURGOGNE

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

IBORES

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

CAÑA DE CABRA

Murcia
Soft-Ripened goat's Cheese, creamy mild

JAMÓN MANGALICA 12.00
Segovia
Cured Hungarian pig

LOMO IBERICO 12.00
Salamanca
Dry-cured, acorn-fed Ibérico pig loin

APERITIVO BOARD 22.00
An assortment of Spanish aperitivo snacks to pair with your anytime drinks

Serrano, Picante, Manchego, Mahón, Marinated Artichokes, Olives, Almonds, Patatas Bravas

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

TAPAS

MARINATED HOUSE OLIVES 5.00
Garlic, Thyme, Citrus

CITRUS ARTICHOKE HUMMUS 8.00
Marinated Artichoke, Lemon Zest

GRILLED ASPARAGUS 8.50
Truffle Vinaigrette

MUSHROOMS A LA PLANCHA 8.50
Garlic, Scallions

GRILLED ZUCCHINI 8.00
Feta, Oregano, Roasted Peppers

HARICOT VERTS 7.50
Lemon-Thyme Vinaigrette, Radish

SPINACH & CHICKPEA CAZUELA 8.00
Cumin, Roasted Onion, Lemon

BLISTERED SHISHITOS 7.50
Lime, Sea Salt

CANTALOUPE GAZPACHO 6.50
Cantaloupe, Chives

PAN CON TOMATE 4.50
Olive Oil, Sea Salt

EGGPLANT CAPONATA 5.00
Sweet Peppers, Onions, Basil

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

BURRATA 10.50
Snow Peas, Radish, Mizuna

POTATO TORTILLA 6.00
Chive Sour Cream

SALMON CRUDO* 12.50
Cucumber Water, Radishes, Jalapeño

BOQUERONES 6.00
Garlic, Parsley

SAUTEED MUSSELS 11.00
White Wine, Sofrito, Fresno Pepper

GAMBAS AL AJILLO 9.50
Guindilla Pepper, Olive Oil, Garlic

SWORDFISH A LA PLANCHA 13.50
Salsa Verde

SOLOMILLO IBERICO 14.50
(Salamanca, Spain) Piccata Sauce

PULPO 11.00
Piquillo Pepper Purée, Crispy Potatoes

GRILLED CHICKEN THIGH 8.00
Garlic, Lemon Zest

BACON-WRAPPED DATES 8.00
Valdeón Mousse

PORK BELLY 8.50
Green Chimichurri

TRUFFLED BIKINI 8.50
Jamón Serrano, San Simón

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

NY STRIP A LA PLANCHA* 12.50
Red Chimichurri

SALADS

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

MARINATED BEETS 7.00
Whipped Ricotta, Pistachios

WATERMELON & TOMATO 8.50
Feta, Mint, Aleppo Pepper

LARGE PLATES

CHICKEN PIMIENTOS 21.00
Potatoes, Lemon, Hot Cherry Peppers

ROASTED WHOLE BRANZINO 26.50
Roasted Fennel, Potatoes

half / full / double

PAELLA VERDURAS 16.00 / 32.00 / 64.00
Snow Peas, Asparagus, Carrots, Pearl Onion, Zucchini
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 WITH SEASONAL FRUIT 7.50
Citrus Cream, Strawberries, Pistachios

CHOCOLATE CAKE 8.00
Crème Anglaise, Almond Crumble

FLAN CATALÁN 6.50

WINES

SPARKLING

NV BarCava, Brut, Penedès, Spain	8.5	34
2020 Xarel-lo, Alta Alella, Aus Pet Nat, Alella, Spain	12	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	9	36
2019 Mourvedre Blend, Lafage, Côtes Catalanes, France		52

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	10	40
2019 Pedro Ximénez, Capítulo 7, Mendoza, Argentina		34
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
2019 Arinto/Loureiro, Asnella, Vinho Verde, Portugal	10	40
2019 Sauvignon Blanc, Aylín, San Antonio, Chile	10	40
2014 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet, Fr	10.5	50
2018 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	11	44

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

REDS

LIGHT | BERRIES | ELEGANT

2018 Garnacha, La Maldita, Rioja, Spain	8.5	34
2019 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
2018 Trepát Blend, Negre de Folls, Conca de Barberá, Spain	9.5	38
2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain	12.5	50
2018 Bonarda/Pedro Ximenez, Belinda, Mendoza, Argentina	9.5	38

MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	11.5	46
2018 Monastrell, La Vinyeta, Bea*, Emporda, Spain	10.5	42
2018 Monastrell, Primitivo Quiles, Cono 4, Alicante, Spain	8.5	34
2018 Tempranillo, Los Conejos Malditos, Toledo, Spain	9	36
2016 Tintilla, Vara y Pulgar, Cadíz, Spain	13	52
2015 Touriga Blend, Fontes Cunha, Mondeco, Portugal	7	28

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
2016 Syrah, Polkura, Colchagua, Chile	12.5	50
2015 Cabernet Franc Blend, Alto de la Ballena, Maldonado, Uruguay	9.5	38

SANGRIA & COCKTAILS

SANGRIA, RED OR WHITE

9/glass 30/Pitcher
Rioja Wine, Elderflower
Citrus-Infused Dark Rum, Guava Nectar

GUNS & ROSÉS

12/glass 48/Carafe
São João Brut Rosé, Lillet Rosé
Bully Boy Vodka, Peach Nectar, Lemon, Grapefruit Bitters

SUMMER STREET SLING

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

GINTONIC

14
Choice of: Fruit, Flower, Root, Leaf or Classic

WHISKEY ROOT

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

RICHMOND GIMLET

9
Greenall's Gin, Lime, Mint

EL MESTIZO

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

TYGRA

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

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

BEERS

DRAFT

	7oz	14 oz
Notch, Pilsner- MA	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
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

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

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, Aloha Friday - MA	7.5
Isastegi, Sagrado Natural Cider (750 mL) - Spain	28
Pomarina Brut Sidra (750mL) - Spain	42