\*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.



**CHARCUTERIE & CHEESE**7 for one | 19.5 for three

**JAMÓN MANGALICA** 14

Segovia

Cured Hungarian pig

**LOMO IBERICO** 12

Guijuelo

Dry cured, acorn-fed Ibérico pig loin,

**QUESO DE TRUFA** 8

Castilla – La Mancha

Raw sheep’s milk, sharp & piquant,

Summer Truffles

**APERITIVO BOARD** 26

An assortment of Spanish aperitivo

snacks to pair with your anytime drinks

*Serrano, Chorizo Picante, Manchego,*

*Mahón, Pickled Vegetables, Olives,*

*Almonds, Patatas Bravas*

**VALDEÓN**

Castilla-León

Cow & goat’s milk blue cheese,

tangy & spicy

**AGED MAHÓN**

Balearic Islands

Cow’s milk cheese aged 1 year, salty & sharp

**DRUNKEN GOAT**

Murcia

Semi-soft goats milk, soaked in red wine

**6-MONTH AGED MANCHEGO**

La Mancha

Firm, cured sheep’s milk, sharp & piquant

**CABRA ROMERO**

Jumilla

Semi-soft goat‘s cheese milk coated with rosemary

**CHORIZO PICANTE**

La Rioja

Smoky, mildly spicy, dry sausage

**SALAMI SOPRESSATA**

United States

Artisanal Pork Salami

**SPECK**

Alto Adige

Lightly smoked, dry-cured
ham

**IDIAZÁBAL**

Navarra

Smoked raw sheep’s milk, nutty & robust

**IBORES**

Extremadura

Semi-firm raw goats cheese rubbed

with pimentón

**DÉLICE DE BOURGOGNE**

Burgundy

Triple cream cow’s milk cheese,

rich & buttery

**JAMÓN SERRANO**

Segovia

Dry-cured Spanish ham

**FUET**

Catalonia

Mild dry cured pork sausage

**SOBRASADA**

Mallorca

Soft spreadable chorizo

**SORIA CHORIZO**

United States

Dry-cured pork sausage, smoky & garlicky

**SALCHICHÓN DE VIC**

Catalonia

Dry-cured pork sausage with peppercorns

**CHORIZO BLANCO**

United States

Dry-Cured pork sausage with garlic

**MARINATED HOUSE OLIVES** 5

Pickled Vegetables, Garlic, Thyme, Citrus

**ROASTED EGGPLANT HUMMUS** 9

Za’atar, Pita Bread

**GRILLED ASPARAGUS** 9

Harissa, Sea Salt

**BLISTERED SHISHITOS** 8.5

Lime, Sea Salt

**EGGPLANT CAPONATA** 5.5

Sweet Peppers, Onions, Basil

**PAN CON TOMATE** 5.5

Olive Oil, Sea Salt

**PATATAS BRAVAS** 8

Salsa Brava, Garlic Aioli

**POTATO TORTILLA** 7

Chive Sour Cream

**BURRATA** 12.5

Calcot Mermelada, Pickled Mustard Seeds

**GRILLED ZUCCHINI** 8.5

Green Chimichurri

**SPINACH & CHICKPEA CAZUELA** 8.5

Cumin, Roasted Onions, Lemon

**OVEN ROASTED FIDDLEHEADS** 12.5

Sundried Tomato Vinaigrette, Feta

**BOQUERONES** 6

Garlic, Parsley

**SWORDFISH A LA PLANCHA** 13.5

Salsa Verde

**SEARED SCALLOPS** 18.5

Spring Pea Purée, Espelette

**TAPAS**

/

**SALADS**

**ENSALADA MIXTA** 9

Olives, Onions, Tomatoes, Little Gem Lettuce

**MARINATED BEETS** 7

Whipped Ricotta, Pistachios

**COUSCOUS SALAD** 9

Pepper, Asparagus, Peas, Pickled Onions, Feta

**LARGE PLATES**

**CHICKEN PIMIENTOS** 23

Potatoes, Lemon, Hot Cherry Peppers

**ROASTED WHOLE BRANZINO**  26.5

Asparagus, Potatoes

 half / full / double

**PAELLA VERDURAS** 18 / 36 / 64

Spring Onions, Asparagus, Peas, Red Bell Pepper

Chervil Aioli

**PAELLA MARISCOS** 28 / 56 / 98

Prawns, Mussels, Littleneck Clams, Calamari

**SQUID INK FIDEOS** 14.5 / 29 / 58

Calamari, Garlic Aioli

**PAELLA SALVAJE** 28 / 56 / 98

Chicken, Chorizo, Pork Belly, Chickpeas

**PARILLADA BARCELONA\***31 / 62 / 108

NY Strip, Chicken, Pork Loin, Sausage

**DESSERTS**

**OLIVE OIL CAKE** 9

Sea Salt

**BASQUE BURNT CHEESECAKE** 9

Blueberries

**CREPAS WITH SEASONAL FRUIT** 8

Citrus Cream, Strawberries, Pistachios, Sea Salt

**CHOCOLATE CAKE** 9

Coffee Crème Anglaise, Almond Crumble

**FLAN CATALÁN** 7

**SAUTÉED MUSSELS** 13

White Wine, Sofrito, Fresno Peppers

**GAMBAS AL AJILLO** 9.5

Guindilla Pepper, Olive Oil, Garlic

**GRILLED PULPO** 15.5

Bell Pepper, Spring Onion, Chorizo

**GRILLED CHICKEN THIGH** 9.5

Harissa, Lemon Aioli

**JAMÓN & MANCHEGO CROQUETAS** 7

Garlic Aioli

**TRUFFLED BIKINI** 9

Jamón Serrano, San Simón

**ALBONDIGAS** 9.5

Spiced Meatballs in Jamón-Tomato Sauce

**BACON-WRAPPED DATES** 8

Valdeón Mousse

**CHORIZO W/ SWEET & SOUR FIGS** 9

Balsamic Reduction

**PORK BELLY** 10.5

Spicy Piquillo Purée

**SPICED BEEF EMPANADAS** 8

Red Pepper Sauce

**STEAK PAILLARD** 14.5

Red Pepper Vinaigrette, Frites

**SHORT RIB** 18.5

Truffle Chimichurri, Fennel Purée

**DEL TERRUÑO FARM’S BEEF TARTARE\*** 14.5

Capers, Serrano Peppers



**WINES BY THE GLASS**

**SPARKLING** **3oz 6oz bottle**

NV **BarCava, Brut**, Penedès, Spain *Xarel-lo Blend* 4.75 9.5 38

2018 **AT Roca, Reserva, Brut Nature,** Classic Penedès, Spain *Macabeo Blend* 6.5 13 52

2020 **Alta Alella, Aus, Pét Nat**, Alella, Spain *Xarel-lo* 6 12 48

2019 **Caves São João, Brut Rosé**, Bairrada, Portugal *Baga Blend* 6.25 12.5 50

**WHITE 3oz 6oz bottle**

2020 **Mila,** Rías Baixas, Spain *Albariño* 6 12 48

2021 **Rezabal**, Getariako Txakolina, Spain *Hondarribi Zuri* 6.25 12.5 50

2020 **Menade,** Rueda, Spain *Verdejo* 6 12 48

2019 **Pinord, Diorama**, Penedès, Spain *Xarel-lo* 4.75 9.5 38

2021 **Avinyó, Petillant,** Penedès, Spain *Muscat Blend* 5 10 40

2020 **Vinos Piñol, Raig de Raim,** Terra Alta, Spain *Garnacha Blanca* 4.5 9 36

2020 **Mestizaje Blanco,** El Terrerazo, Spain *Merseguera Blend* 5.75 11.5 46

2019 **Los Conejos Malditos, Blanco Con Madre,** Toledo, Spain *Malvar, Airén* 5 10 40

2019 **Capítulo 7,** Mendoza, Argentina *Pedro Ximénez* 4.25 8.5 34

2021 **Aylin,** San Antonio, Chile *Sauvignon Blanc* 5 10 40

2019 **1752 Gran Tradicion,** Cerro Chapeu, Uruguay *Petit Manseng Blend* 6 12 48

2020 **Bodegas Cerro Chapeu,** Cerro Chapeu, Uruguay *Chardonnay* 4.5 9 36

2019 **Marcel Couturier,** Mâcon-Loché, France *Chardonnay* 7.25 14.5 58

2020 **Iniceri, ‘Abisso,’** Sicily, Italy *Catarratto* 5.5 11 44

2020 **Leitz, Feinherb,** Rheingau, Germany *Riesling* 4.5 9 36

2020 **L’Alpage,** Mont-sur-Rolle, Switzerland *Chasselas* 6.5 13 52

**ROSÉ 3oz 6oz bottle**

2020 **Liquid Geography,** Bierzo, Spain *Mencía* 5 10 40

2020 **Familia Schroeder, Saurus,** Patagonia, Argentina *Pinot Noir* 4.5 9 36

**RED 3oz 6oz bottle**

2017 **Nucerro, Reserva,** Rioja, Spain *Tempranillo* 6.5 13 52

2019 **La Maldita,** Rioja, Spain *Garnacha* 4.25 8.5 34

2020 **Bodegas Lanzaga, LZ,** Rioja Spain *Tempranillo* 6 12 48

2018 **Bardos, Romántica,** Ribera del Duero, Spain *Tempranillo* 5.75 11.5 46

2020 **Le Naturel,** Navarra, Spain *Garnacha* 4.5 9 36

2020 **Azul y Garanza,** Navarra, Spain *Tempranillo* 4.25 8.5 (L) 48

2019 **César Marquez Pérez, Parajes,** Bierzo, Spain *Mencía* 6.75 13.5 54

2019 **La Fanfarria,** Asturias, Spain *Mencía, Albarín Negro* 5.75 11.5 46

2018 **Joan d’Anguera, Finca L’Argatá,** Montsant, Spain *Garnacha* 8.5 17 68

2019 **Sotabosc,** Montsant, Spain *Garnacha, Cariñena* 6 12 48

2020 **Vins de Pedra, Negre de Folls**, Conca de Barberá *Trepat Blend* 4.75 9.5 38

2018 **La Vinyeta, Bea\*,** Emporda, Spain *Monastrell* 5.25 10.5 42

2019 **Primitivo Quiles, Cono 4,** Alicante, Spain *Monastrell* 4.25 8.5 34

2019 **Camino de Navaherreros,** Sierra de Gredos, Spain *Garnacha* 6.25 12.5 50

2019 **Bodegas Ponce, La Casilla,** Manchuela, Spain *Bobal* 6.5 13 52

2016 **Fontes Cunha, ‘Mondeco,’** Dão, Portugal *Touriga National Blend* 3.5 7 28

2021 **Earth First, Classic,** Mendoza, Argentina *Malbec* 4.25 8.5 34

2019 **Los Conejos Malditos,** Toledo, Spain *Tempranillo* 4.5 9 36

2018 **Belinda,** Mendoza, Argentina *- served chilled* *Bonarda, Pedro Ximénez* 4.75 9.5 38

2019 **Quieto**, **Gran Corte,** Mendoza, Argentina *Cabernet Franc, Malbec* 6.25 12.5 50

2018 **Peñalolen,** Maipo, Chile *Cabernet Sauvignon* 6.5 13 52

2017 **Polkura,** Colchagua, Chile *Syrah* 6.25 12.5 50

2019 **Casas del Bosque,** Casablanca, Chile *Pinot Noir* 7 14 56

2018 **Alto de la Ballena,** Maldonado, Uruguay *Cabernet Franc Blend* 4.75 9.5 38

2019 **Domaine Vallot,** Côtes-du-Rhône, France *Grenache Blend* 6.75 13.5 54

2019 **Dom. des Tourelles, Bekaa Rouge,** Bekaa Valley, Lebanon *Cabernet Blend* 6 12 48

**SHERRY**

**DRY 3oz bottle**

**Jarana,** Lustau, 750mL *Fino* 5.5 44

**Tradicion,** Bodegas Tradicion, 750mL*Fino* 9 72

**La Cigarrera**, 375mL *Manzanilla* 8 32

**Los Arcos,** Lustau, 750mL*Amontillado* 5 40

**Carlos VII,** Alvear, 375mL *Amontillado* 12 48

**Península**, Lustau, 750mL*Palo Cortado* 6 48

**Asuncion,** Alvear, 375mL *Oloroso* 11 44

**SWEET**

**East India Solera,** Lustau, 750mL *Oloroso Dulce* 7.5 60

**Nectar, Gonzalez Byass,** 375mL*Pedro Ximénez* 9 36

**Solera 1927,** Alvear, 375mL *Pedro Ximénez* 16 64

**WINE FLIGHTS**3 Half Glasses

**APERITIVOS** BarCava / La Cigarera / El Bandarra Vermut13.5

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 Casilla16

Many of our wines use Biodynamic farming practices, here are three incredible examples

**GRENACHE (ON THE ROCKS)** Le Naturel / Camino de Navaherreros / Finca L’Argatá17.5

All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

**COCKTAILS**

**BEES & BAYS** (No ABV\*) 6

Lime, Salted Honey Syrup, Cardamom,

Sparkling Water, Torched Bay Leaf

**SUMMER STREET SLING** 12

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** 13

Libélula Joven Tequila, Lustau Palo Cortado,

Lemon, Agave, Nutmeg

**ALEBRIJES** 13

Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup,

Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder

**BOURBON SPICE RACK** 12

Four Roses Bourbon, Cardamaro, Maple Syrup,

Lemon, Cardamom & Lavender Bitters

**SMOKED SHERRY MANHATTAN** 15

Hudson Bourbon, Gonzalez Byass Pedro Ximenez,

Lustau Amontillado, Angostura, Luxardo Cherry

**LAIRD’S WAY** 14.5

Monkey Shoulder Scotch, Dolin Rouge Vermouth,

Sfumato Rhubarb Amaro, Orange, Walnut Bitters

**GINTONICS**

Inspired by the Biodynamic calendar, featuring 14.5

Hayman’s London Dry Gin.

**FRUIT**

Fever Tree Grapefruit, Fever Tree Elderflower,

Strawberry, Lemon, Pink Peppercorn

**LEAF**

Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves

**FLOWER**

Fever Tree Elderflower, Rosebud, Lime, Cucumber

**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, 9.5 34

Guava Nectar

**GUNS & ROSÉS** **glass carafe**

São João Brut Rosé, Lillet Rosé, Bully Boy Vodka, 12.5 50

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

Von Trapp, Bohemian Pilsner – VT 7

Founders, All Day IPA – MI 6.5

Jack’s Abby, Hoponius Union IPL – MA 7

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, Pineapple – MA 7.5

Isastegi, Sagardo Natural Cider (750mL) – Spain 28

Pomarina Brut Sidra (750mL) – Spain 42