

barcelona

BRUNCH

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO

Castilla y León, ES
15-20-Months Cured Ham. Tender, Salty, Sweet

FUET

Catalunya, ES
Pork Sausage. Rich, Garlic, Black Pepper

SPECK

Alto Adige, IT
Spice-rubbed Ham. Smoky, Lean

SOBRASADA

California, US
Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

CHORIZO PICANTE

La Rioja, ES
Pork Sausage. Smoky, Spicy, Pimentón

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

SALCHICHÓN DE VIC

Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

VALDEÓN

Castilla y León, ES
Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent

DRUNKEN GOAT

Murcia, ES
Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked

AGED MAHÓN

Islas Baleares, ES
Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp

DÉLICE DE BOURGOGNE

Burgundy, FR
Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy

MAHÓN

Castilla-La Mancha, ES
Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty

AGED MANCHEGO

Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

SMOKIN' GOAT

Islas Canarias, ES
Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild

IBORES

Extremadura, ES
Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed

IDIAZÁBAL

País Vasco, ES
Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity

CAÑA DE CABRA

Murcia, ES
Soft-Ripened, Goat's Milk, Aged For 21 Days. Creamy, Mild

JAMÓN MANGALICA

Castilla y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

CHORIZO IBÉRICO DE BELLOTA

Andalucía, ES
Aged 3 Months Sausage, Acorn-Fed Pork. Pimentón

MAXORATA CON PIMENTÓN

Islas Canarias, ES
Semi-Firm, Goat Milk, Pimentón, Aged 2 Months. Buttery, Tangy

QUESO DE TRUFA

Castilla-La Mancha, ES
Semi-Soft Sheep's milk, Cured 4 months Black truffle, Savory, Piquant

APERITIVO BOARD

An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks

Jamón Serrano, Chorizo Picante, Aged Manchego, Ibores, Pickled Vegetables, Olives, Almonds, Patatas Bravas

TAPAS

SPRING ONIONS BENEDICT

Hollandaise

8.5

ROASTED MUSHROOMS

Scallion Chimichurri

9.5

SERRANO BENEDICT

Hollandaise

8.5

HUMMUS

Piquillo Peppers

8.5

TORRIJAS

Blackberries, Crema Catalana

7.5

BURRATA

Snap Peas, Champagne Vinaigrette, Pea Tendrils

12.5

BRUNCH FIDEOS

Chicken, Pork Belly, Egg, Garlic Aioli

16.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

STEAK & EGGS

Sunny Side Up, Red Pepper Vinaigrette

14.5

POTATO TORTILLA

Chive Sour Cream

7

OLIVE OIL PANCAKES

Maple Syrup, Vermont Butter

8

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

CHORIZO MIGAS

Sunny Side Up Egg

9.5

SALMON A LA PLANCHA

Labneh, Lemon, Roasted Peppers

14

SALMON MONTADITO

Caperberry Remoulade, Pickled Onions

12

BACON-WRAPPED DATES

Valdeón Mousse

8

MANGALICA ESTRELLADOS

Hand-Cut Fries, Farm Egg, Garlic Aioli

11

TRUFFLED BIKINI

Jamón Serrano, San Simón

9

DOUBLE CUT BACON

Pimentón, Maple Syrup

8.5

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

DEL TERRUÑO FARM'S BEEF TARTARE*

Capers, Serrano Peppers

14.5

TUNA CRUDO*

Shallot, Citrus Oil, Espelette Aioli

15.5

LAMB RIBS

Sherry, Coriander, Aleppo Pepper

18.5

SEARED SCALLOPS

Celery Root Purée, Lemon Zest

18.5

YOGURT PARFAIT

Grapes, Figs, Granola

7.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

MARINATED BEETS

House-Made Ricotta, Pistachios

7

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

WHOLE ROASTED BRANZINO

Spring Onions, Potatoes

26.5

PAELLA VERDURAS

Spring Onions, Turnips, Fava Beans

half / full / double

18 / 36 / 64

PAELLA SALVAJE

Chicken, Pork Belly, Chorizo, Chickpeas

28 / 56 / 98

PAELLA MARISCOS

Shrimp, Clams, Mussels, Calamari

28 / 56 / 98

SQUID INK FIDEOS

Calamari, Garlic Aioli

14.5 / 29 / 58

PARILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

31 / 62 / 108

DESSERTS

FLAN CATALÁN

7

OLIVE OIL CAKE

Sea Salt

9

BASQUE BURNT CHEESECAKE

Grape Compote

9

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Macerated Blackberries, Pistachios, Sea Salt

8

EXECUTIVE CHEF ALEX FALCONER
EXECUTIVE SOUS CHEF JULIAN JOLICOEUR

*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>	5	10	40
2021 AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2021 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2022 Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2022 Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2022 Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021 Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2020 Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximenez</i>	5.5	11	44
2022 Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2020 Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2022 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2020 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2022 Iniceri, 'Abisso' , Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2022 Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6	12	48
2021 L'Alpage , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2022 Liquid Geography , Bierzo, Spain	<i>Mencía</i>	5	10	40
2022 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
2021 Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

RED

		3oz	6oz	bottle
2018 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2020 Marqués de Tomares, Crianza , Rioja Spain	<i>Tempranillo</i>	6	12	48
2021 Pedro González Mittelbrunn , Castilla y León, Spain	<i>Prieto Picudo</i>	4.5	9	36
2020 Bardos, Viñedos de Altura , Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2022 Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2021 Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5 (L)	48
2016 Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2020 Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2020 Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2022 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepas Blend</i>	4.75	9.5	38
2022 La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	5.25	10.5	42
2022 Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2020 Península, Vino de Montaña , Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	5.5	11	44
2021 Earth First, Classic , Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2020 Belinda , Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2021 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2020 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2019 Polkura , Colchagua, Chile	<i>Syrah</i>	6.25	12.5	50
2022 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2022 Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2018 Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	4.75	9.5	38
2021 Chat. Morre du Tendre, Cuvée Paul , Côtes-du-Rhône	<i>Grenache Blend</i>	7	14	56
2021 Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet 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
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	5	40
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	12	48
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
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	16	64

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut 13.5
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

GRENACHE (ON THE ROCKS) Le Naturel / Vino de Montaña / Cuvée Paul 17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

BIO-CURIOUS Diorama / Abisso / Pedro González Mittelbrunn 15
Many of our wines use Biodynamic farming practices, here are three incredible examples

ACID TRIP Asnella / L'Alpage / Belinda 15
High. Acid. Wines.

COCKTAILS



BLOODY MARY 12.5
Tito's Vodka, Housemade Bloody Mary Mix

MIMOSA 11
Choice of: Classic with Fresh Squeezed OJ, Orange-Peach-Grapefruit or Guava-Lavender-Lemon

BEEES & BAYS (No ABV) 6
Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf

FLOR DE SAL (Low ABV) 12
La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif, Luxardo Maraschino, Lime, Lemon, Black Lava Salt
Porrón for the Table 48

SUMMER STREET SLING 12
Chamomile Infused Tito's Vodka, Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

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, 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 three of Spain's most iconic regions 15

CATALAN
Hayman's London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary

VALENCIAN
Hayman's London Dry Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN
Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

SANGRIA

WHITE OR RED SANGRIA glass pitcher
Rioja Wine, Elderflower, Citrus Infused 9.5 34
Dark Rum, 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 caña doble
Estrella Galicia, Lager – Spain 4.25 8.5
Lord Hobo, 617 White Ale – MA 4 8
Jack's Abby, Post Shift Pilsner – MA 3.75 7.5
Troegs, Perpetual IPA – PA 4.25 8.5

BOTTLES & CANS
Athletic Brewing, Run Wild IPA, Non-Alcoholic – CT 7
Narragansett, Light (16oz.) – RI 7
Peroni, Lager – Italy 8.5
Estrella Damm, Daura Gluten-Free Lager – Spain 8.5
Von Trapp, Bohemian Pilsner – VT 8
Hitachino, Nest White – Japan 14
Founders, All Day IPA – MI 6.5
Night Shift, Whirlpool Hazy NE IPA – MA 8.5
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 13
Allagash, Tripel – ME 10.5
Kentucky Ale, Bourbon Barrel Ale – KY 10
Left Hand, Milk Stout – CO 9.5

CIDERS
Down East Cider, Original – MA 9.5
Isastegi, Sagardo Natural Cider (750mL) – Spain 28