

# barcelona

## CHARCUTERIE & CHEESE

7 for one | 19.5 for three

### JAMÓN SERRANO

Segovia  
Dry-cured Spanish ham

### FUET

Catalonia  
Mild dry cured pork sausage

### SALCHICHÓN DE VIC

Catalonia  
Dry-cured pork sausage with peppercorns

### CHORIZO BLANCO

United States  
Dry-Cured pork sausage with garlic

### SPECK

Alto Adige, Italy  
Lightly smoked, dry-cured ham

### SOBRASADA

Majorca  
Soft, spreadable, smoky & garlicky

### CHORIZO PICANTE

La Rioja  
Smoky, mildly spicy, dry sausage

### 6-MONTH AGED MANCHEGO

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

### IDIAZÁBAL

Navarra  
Smoked raw sheep's milk, nutty & robust

### FRESH MAHÓN

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

### VALDEÓN

Castilla-León  
Cow & goat's milk blue cheese, tangy & spicy

### AGED MAHÓN

Balearic Islands  
Cow's milk cheese aged 1 year, salty & sharp

### TETILLA

Galicia  
Mild, buttery cow's milk cheese, soft & creamy

### DRUNKEN GOAT

Murcia  
Semi-soft goats milk, soaked in red wine

### CABRA ROMERO

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

### CAÑA DE CABRA

Murcia  
Soft-ripened goat's cheese, creamy mild

### SMOKING GOAT

Canary Islands  
Semi-soft smoked goat's cheese

### ALISIOS

Canary Islands  
Semi-soft cow & goat cheese, rubbed with paprika

### DÉLICE DE BOURGOGNE

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

### JAMÓN MANGALICA

Segovia  
Cured Hungarian pig

### QUESO DE TRUFA

Castilla – La Mancha  
Raw sheep's milk, sharp & piquant, Summer Truffles

### APERITIVO BOARD

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

*Serrano, Chorizo Picante, Manchego, Mahón, Pickled Vegetables, Olives, Almonds, Patatas Bravas*

14

8

26

## TAPAS

### MARINATED HOUSE OLIVES

Pickled Vegetables, Garlic, Thyme, Citrus

5

### ROASTED CARROTS

Labneh, Sumac

8.5

### BLISTERED SHISHTOS

Lime, Sea Salt

8.5

### GRILLED ZUCCHINI

Green Chimichurri

8.5

### SWEET POTATO HUMMUS

Za'atar, Pita Bread

9

### GRILLED ASPARAGUS

Harissa, Sea Salt

9

### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

### PAN CON TOMATE

Olive Oil, Sea Salt

5.5

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

### POTATO TORTILLA

Chive Sour Cream

7

### BURRATA

Poached Apples, Pomegranate

12.5

### TUNA CRUDO\*

Serrano Chile, Sea Salt

15.5

### BOQUERONES

Garlic, Parsley

6

### SALMON PLANCHA

Farro, Cucumbers, Tomatoes, Dill, Lemon Vinaigrette

14

### SAUTÉED MUSSELS

White Wine, Sofrito, Fresno Peppers

12

### GRILLED PULPO

Arroz Negro, Chervil Aioli

15.5

### SWORDFISH A LA PLANCHA

Salsa Verde

13.5

### GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

### GRILLED CHICKEN THIGH

Harissa, Lemon Aioli

9.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

### TRUFFLED BIKINI

Jamón Serrano, San Simón

9

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

### BACON-WRAPPED DATES

Valdeón Mousse

8

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

### PORK BELLY

Spicy Piquillo Purée

10.5

### STEAK PAILLARD

Red Pepper Vinaigrette, Frites

14.5

### DEL TERRUÑO FARM'S BEEF TARTARE\*

Capers, Serrano Peppers

14.5

### SHORT RIB

Truffle Chimichurri, Fennel Purée

18.5

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

### MARINATED BEETS

Whipped Ricotta, Pistachios

7

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

### ROASTED WHOLE BRANZINO

Asparagus, Potatoes

26.5

### PAELLA VERDURAS

Carrots, Asparagus, Corn, Chervil Aioli

half / full / double

18 / 36 / 64

### PAELLA MARISCOS

Prawns, Mussels, Littleneck Clams, Calamari

28 / 56 / 98

### SQUID INK FIDEOS

Calamari, Garlic Aioli

14.5 / 29 / 58

### PAELLA SALVAJE

Chicken, Chorizo, Pork Belly, Chickpeas

28 / 56 / 98

### PARILLADA BARCELONA\*

NY Strip Chicken, Pork Loin, Sausage

31 / 62 / 108

## DESSERTS

### OLIVE OIL CAKE

Sea Salt

9

### BASQUE BURNT CHEESECAKE

Blueberries

9

### CREPAS WITH SEASONAL FRUIT

Citrus Cream, Strawberries, Pistachios, Sea Salt

8

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

### FLAN CATALÁN

7

## CHEF JOSE OCHOA & 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

NV **BarCava, Brut**, Penedès, Spain  
 2019 **AT Roca, Reserva, Brut Nature**, Classic Penedès, Spain  
 2020 **Caves São João, Brut Rosé**, Bairrada, Portugal

	3oz	6oz	bottle
<i>Xarel-lo Blend</i>	4.75	9.5	38
<i>Macabeo Blend</i>	6.5	13	52
<i>Baga Blend</i>	6.25	12.5	50

## WHITE

2021 **Mila**, Rías Baixas, Spain  
 2021 **Rezabal**, Getariako Txakolina, Spain  
 2021 **Menade**, Rueda, Spain  
 2019 **Pinord, Diorama**, Penedès, Spain  
 2020 **Vinos Piñol, Raig de Raim**, Terra Alta, Spain  
 2020 **Mestizaje Blanco**, El Terrerazo, Spain  
 2019 **Viña Callejuela, Blanco de Hornillos**, Jerez, Spain  
 2021 **Asnella**, Vinho Verde, Portugal  
 2019 **Capítulo 7**, Mendoza, Argentina  
 2021 **Aylin**, San Antonio, Chile  
 2021 **Bodegas Cerro Chapeu**, Cerro Chapeu, Uruguay  
 2019 **1752 Gran Tradicion**, Cerro Chapeu, Uruguay  
 2019 **Marcel Couturier**, Mâcon-Loché, France  
 2021 **Iniceri, 'Abisso,'** Sicily, Italy  
 2021 **Leitz, Feinherb**, Rheingau, Germany

	3oz	6oz	bottle
<i>Albariño</i>	6	12	48
<i>Hondarribi Zuri</i>	6.25	12.5	50
<i>Verdejo</i>	6	12	48
<i>Xarel-lo</i>	4.75	9.5	38
<i>Garnacha Blanca</i>	4.5	9	36
<i>Merseguera Blend</i>	5.75	11.5	46
<i>Palomino</i>	6.25	12.5	50
<i>Arinto, Loureiro</i>	5	10	40
<i>Pedro Ximénez</i>	4.25	8.5	34
<i>Sauvignon Blanc</i>	5	10	40
<i>Chardonnay</i>	4.5	9	36
<i>Petit Manseng Blend</i>	6	12	48
<i>Chardonnay</i>	7.25	14.5	58
<i>Catarratto</i>	5.5	11	44
<i>Riesling</i>	4.5	9	36

## ROSÉ & SKIN CONTACT

2020 **Liquid Geography**, Bierzo, Spain  
 2021 **Familia Schroeder, Saurus**, Patagonia, Argentina  
 2021 **Lafage, 'Miraflores'**, Roussillon, France  
 2019 **Los Conejos Malditos, Blanco Con Madre**, Toledo, Spain

	3oz	6oz	bottle
<i>Mencia</i>	5	10	40
<i>Pinot Noir</i>	4.5	9	36
<i>Mourvedre Blend</i>	6.5	13	52
<i>Malvar, Airén</i>	5	10	40

## RED

2017 **Nucerro, Reserva**, Rioja, Spain  
 2021 **La Maldita**, Rioja, Spain  
 2020 **Bodegas Lanzaga, LZ**, Rioja Spain  
 2019 **Bardos, Romántica**, Ribera del Duero, Spain  
 2021 **Le Naturel**, Navarra, Spain  
 2020 **César Marquez Pérez, Parajes**, Bierzo, Spain  
 2018 **Joan d'Anguera, Finca L'Argatá**, Montsant, Spain  
 2019 **La Fanfarria**, Asturias, Spain  
 2019 **Sotabosc**, Montsant, Spain  
 2020 **Vins de Pedra, Negre de Folls**, Conca de Barberá  
 2021 **La Vinyeta, Bongo\***, Emporda, Spain  
 2020 **Camino de Navaherreros**, Sierra de Gredos, Spain  
 2021 **Bodegas Ponce, Clos Lojen**, Manchuela, Spain  
 2021 **Earth First, Classic**, Mendoza, Argentina  
 2020 **Quieto, Gran Corte**, Mendoza, Argentina  
 2018 **Peñalolen**, Maipo, Chile  
 2017 **Polkura**, Colchagua, Chile  
 2018 **Alto de la Ballena**, Maldonado, Uruguay  
 2021 **Domaine Vallot**, Côtes-du-Rhône, France  
 2019 **Dom. des Tourelles, Bekaa Rouge**, Bekaa Valley, Lebanon

	3oz	6oz	bottle
<i>Tempranillo</i>	6.5	13	52
<i>Garnacha</i>	4.25	8.5	34
<i>Tempranillo</i>	6	12	48
<i>Tempranillo</i>	5.75	11.5	46
<i>Garnacha</i>	4.5	9	36
<i>Mencia</i>	6.75	13.5	54
<i>Garnacha</i>	8.5	17	68
<i>Mencia, Albarín Negro</i>	5.75	11.5	46
<i>Garnacha, Cariñena</i>	6	12	48
<i>Trepát Blend</i>	4.75	9.5	38
<i>Monastrell</i>	5.25	10.5	42
<i>Garnacha</i>	6.25	12.5	50
<i>Bobal</i>	5.25	10.5	42
<i>Malbec</i>	4.25	8.5	34
<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
<i>Cabernet Sauvignon</i>	6.5	13	52
<i>Syrah</i>	6.25	12.5	50
<i>Cabernet Franc Blend</i>	4.75	9.5	38
<i>Grenache Blend</i>	6.75	13.5	54
<i>Cabernet Blend</i>	6	12	48

# SHERRY

## DRY

**Jarana**, Lustau, 750mL  
**Tradicion**, Bodegas Tradicion, 750mL  
**Los Arcos**, Lustau, 750mL  
**Península**, Lustau, 750mL  
**15 Años**, El Maestro Sierra, 375mL

	3oz	bottle
<i>Fino</i>	5.5	44
<i>Fino</i>	9	72
<i>Amontillado</i>	5	40
<i>Palo Cortado</i>	6	48
<i>Oloroso</i>	10	40

## SWEET

**Solera 1927**, Alvear, 375mL

<i>Pedro Ximénez</i>	16	64
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# WINE FLIGHTS

3 Half Glasses

**BIO-CURIOUS** Diorama / Abisso / Clos Lojen

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

15



# COCKTAILS

## BEES & BAYS (No ABV\*)

Lime, Salted Honey Syrup, Cardamom, Sparkling Water, Torched Bay Leaf

6

## SUMMER STREET SLING

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

12

## 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

13

## LAIRD'S WAY

Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters

14.5

# GINTONICS

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

14.5

## FRUIT

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

## ROOT

Fever Tree Mediterranean, Q Ginger Beer, Cardamom, Ginger, Lime

## FLOWER

Fever Tree Elderflower, Rosebud, Lime, Cucumber

## CLASSIC BARCELONA GINTONIC

Fever Tree Mediterranean, Grapefruit, Lime, Jasmine

# SANGRIA

## WHITE OR RED SANGRIA

Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar

glass pitcher

9.5 34

## GUNS & ROSÉS

São João Brut Rosé, Lillet Rosé, Bully Boy Vodka, Peach Nectar, Lemon, Grapefruit Bitters

glass carafe

12.5 50

# BEER

## DRAFT

Jack's Abby, House Lager - MA  
 Lord Hobo, Angelica NE Wheat - MA  
 Notch, Session Pilsner - MA  
 Troegs, Perpetual IPA - PA

7oz 14oz

3.5 7

4 8

3.75 7.5

4 8

## BOTTLES & CANS

Estrella Galicia, Lager - Spain 7.5  
 Narragansett, Light (16oz.) -RI 5.5  
 Peroni, Lager - Italy 7.5  
 Von Trapp, Bohemian Pilsner - VT 7  
 Hitachino, Nest White - Japan 13  
 Avery, Island Rascal, Passion Fruit Witbier - CO 8.5  
 Founders, All Day IPA - MI 6.5  
 Jack's Abby, Hoponius Union IPL - MA 7  
 Lagunitas, Maximus IPA - CA 8  
 Allagash, Tripel Reserve - ME 10.5  
 Kentucky Ale, Bourbon Barrel Ale -KY 10  
 Left Hand, Milk Stout - CO 9.5

## CIDERS

Down East Cider, Pumpkin - MA  
 Pomarina Brut Sidra (750mL) - Spain

9.5

42