

# barcelona

## CHARCUTERIE & CHEESE

7 for one | 19.5 for three

### JAMÓN SERRANO

Segovia  
Dry-cured Spanish ham

### FUET

Catalonia  
Mild dry cured pork sausage

### SPECK

Alto Adige, Italy  
Lightly smoked, dry-cured ham

### SOBRASADA

Majorca  
Soft, spreadable chorizo

### CHORIZO PICANTE

La Rioja  
Smoky, mildly spicy, dry-cured sausage

### SORIA CHORIZO

United States  
Dry-cured pork sausage, smoky & garlicky

### SALCHICHÓN DE VIC

Catalonia  
Dry-cured pork sausage with peppercorns

### 6-MONTH AGED MANCHEGO

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

### 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

### DÉLICE DE BOURGOGNE

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

### IBORES

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

### IDIAZÁBAL

Basque Country  
Smoked raw sheep's milk cheese, nutty & robust

### CABRA ROMERO

Murcia  
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-firm cow & goat cheese, rubbed with paprika

### TETILLA

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

### DRUNKEN GOAT

Murcia  
Semi-soft goats milk, soaked in red wine

### JAMÓN MANGALICA

Segovia  
Cured Hungarian pig

### QUESO DE TRUFA

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

### LOMO IBÉRICO DE BELLOTA

Salamanca  
Dry-cured, acorn-fed Ibérico pig loin

### APERITIVO BOARD

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

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

## GIVE THE GIFT OF BARCELONA

Buy a \$50 gift card and receive a \$10 bonus

## TAPAS

### MARINATED HOUSE OLIVES

Pickled Vegetables, Garlic, Thyme, Citrus

5

### GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

### ROASTED CARROTS

Labneh, Sumac

8.5

### SAUTÉED MUSSELS

White Wine, Sofrito, Fresno Peppers

12

### SWEET POTATO HUMMUS

Za'atar, Pita Bread

9

### GRILLED PULPO

Arroz Negro, Chervil Aioli

15.5

### BLISTERED SHISHITOS

Lime, Sea Salt

8.5

### COD A LA PLANCHA

Roasted Red Peppers & Onions, Salsa Verde

17.5

### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

### GRILLED CHICKEN THIGH

Harissa, Lemon Aioli

9.5

### GRILLED BROCCOLINI

Truffle Vinaigrette

9.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

### ROASTED DELICATA SQUASH

Guindilla Honey, Mahón

8.5

### TRUFFLED BIKINI

Jamón Serrano, San Simón

9

### ROASTED CAULIFLOWER

Capers, Aged Mahón

9.5

### BACON-WRAPPED DATES

Valdeón Mousse

8

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

### BUTTERNUT SQUASH RISOTTO

Roasted Pepitas

10.5

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

### PORK BELLY

Spicy Piquillo Purée

10.5

### CRISPY BRUSSELS SPROUTS

Pickled Red Onions, Pimentón

9

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

### HOUSE MADE RICOTTA

Shaved Truffle, Grilled Bread

13.5

### STEAK PAILLARD

Red Pepper Vinaigrette, Frites

14.5

### POTATO TORTILLA

Chive Sour Cream

7

### SHORT RIB

Truffle Chimichurri, Fennel Purée

18.5

### SEARED SCALLOPS

Braised Leeks, Harissa Vinaigrette

18.5

### DEL TERRUÑO FARM'S BEEF TARTARE\*

Capers, Serrano Peppers

14.5

### BOQUERONES

Garlic, Parsley

6

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

### MARINATED BEETS

Whipped Ricotta, Pistachios

7

### KALE AND BRUSSELS SPROUTS

Golden Raisins, Goat Cheese, Mustard Vinaigrette

8.5

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

### ROASTED WHOLE BRANZINO

Broccolini, Potatoes

26.5

### PAELLA VERDURAS

Carrots, Cauliflower, Broccolini, 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

Pears

9

### CREPAS WITH SEASONAL FRUIT

Citrus Cream, Bosc Pears, Pistachios, Sea Salt

8

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

### FLAN CATALÁN

7

## CHEF ARTURO GONZALEZ & 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

		3oz	6oz	bottle
NV <b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2019 <b>AT Roca, Resrva, Brut Nature</b> , Classic Penedes, Spain	<i>Macabeo Blend</i>	6.5	13	52
2020 <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

## WHITE

		3oz	6oz	bottle
2020 <b>Mila</b> , Rias, Spain	<i>Albarino</i>	6	12	48
2021 <b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondaribi Zuri</i>	6.25	12.5	50
2020 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6	12	48
2021 <b>Avinyó, Petillant</b> , Penedès, Spain	<i>Muscat Blend</i>	5	10	40
2020 <b>Vinos Piñol, Raig de Raim</b> , Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2020 <b>Mestizaje Blanco</b> , El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
2019 <b>Viña Callejuela, Blanco de Hornillos</b> , Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2021 <b>Asnella</b> , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2019 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2021 <b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2021 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2019 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2021 <b>Iniceri, 'Abisso,'</b> Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2021 <b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Riesling</i>	4.5	9	36
2020 <b>L'Alpage</b> , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2020 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencía</i>	5	10	40
2021 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 <b>Lafage, 'Miraflores'</b> , Roussillon, France	<i>Mourvedre Blend</i>	6.5	13	52
2019 <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

## RED

		3oz	6oz	bottle
2017 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2021 <b>La Maldita</b> , Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2019 <b>Bardos, Romántica</b> , Ribera del Duero, Spain	<i>Tempranillo</i>	5.75	11.5	46
2021 <b>Le Naturel</b> , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2020 <b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	48
2020 <b>César Marquez Pérez, Parajes</b> , Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2019 <b>La Fanfarria</b> , Asturias, Spain	<i>Mencía, Albarín Negro</i>	5.75	11.5	46
2018 <b>Joan d'Anguera, Finca L'Argatá</b> , Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2019 <b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2020 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Trepát Blend</i>	4.75	9.5	38
2021 <b>La Vinyeta, Bongo*</b> , Emporda, Spain	<i>Monastrell</i>	5.25	10.5	42
2019 <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2016 <b>Fontes Cunha, 'Mondeco,'</b> Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2021 <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Garnacha, Pinuela</i>	5.5	11	44
2018 <b>Península, Vino de Montaña</b> , Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	5.5	11	44
2021 <b>Earth First, Classic</b> , Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2020 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2018 <b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2017 <b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	6.25	12.5	50
2019 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7	14	
2021 <b>Domaine Valloṭ, Côtes-du-Rhône</b> , France	<i>Grenache Blend</i>	6.75	13.5	54
2019 <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

# SHERRY

## DRY

		3oz	bottle
<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	5.5	44
<b>Tradicion</b> , Bodegas Tradicion, 750mL	<i>Fino</i>	9	72
<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	8	32
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	5	40
<b>Carlos VII</b> , Alvear, 375mL	<i>Amontillado</i>	12	48
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	6	48
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	10	40
<b>Asuncion</b> , Alvear, 375mL	<i>Oloroso</i>	11	44

## SWEET

<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	7.5	60
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	16	64

# WINE FLIGHTS

3 Half Glasses

**APERITIVOS** BarCava / Dry sherry / 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 / Finca L'Argatá 17.5  
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  
Cachaca, 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 Hayman's London Dry Gin. 14.5

**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, Guava Nectar 9.5 34

**GUNS & ROSÉS** glass carafe  
São João Brut Rosé, Lillet Rosé, Bully Boy Vodka, Peach Nectar, Lemon, Grapefruit Bitters 12.5 50

# BEER

**DRAFT** 7oz 14oz  
Estrella Galicia, Lager – Spain 4.25 8.5  
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  
Jack's Abby, House Lager (16oz.) - MA 9.5  
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  
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 9.5

**CIDERS**  
Down East Cider, Pumpkin/Winter Blend – MA 9.5  
Pomarina Brut Sidra (750mL) – Spain 42