

# barcelona

## CHARCUTERIE & CHEESE

7 for one | 19.5 for three

### JAMÓN SERRANO

Castilla y León, ES  
12-month 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

### 6-MONTH AGED MANCHEGO

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

### MAHÓN

Islas Baleares, ES  
Firm, Cow's Milk, Aged 4 Months. Buttery Mild, Nutty

### VALDEÓN

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

### AGED MAHÓN

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

### 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

### SMOKING GOAT

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

### ALISIOS

Islas Canarias, ES  
Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón

### TETILLA

Galicia, ES  
Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy

### DRUNKEN GOAT

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

### DÉLICE DE BOURGOGNE

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

### JAMÓN MANGALICA

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

### QUESO DE TRUFA

Castilla-La Mancha, ES  
Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant

### CHORIZO IBÉRICO DE BELLOTA

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

### LOMO IBÉRICO DE BELLOTA

Castilla y León, ES  
Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón

### APERITIVO BOARD

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

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

## TAPAS

### ROASTED CARROTS

Labneh, Sumac

### BLISTERED SHISHITOS

Lime, Sea Salt

### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

### GRILLED BROCCOLINI

Truffle Vinaigrette

### MUSHROOMS A LA PLANCHA

Garlic, Aleppo

### ROASTED DELICATA SQUASH

Guindilla Honey, Mahón

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

### CRISPY BRUSSELS SPROUTS

Pickled Red Onions, Pimentón

### BUTTERNUT SQUASH RISOTTO

Roasted Pepitas

### SWEET POTATO HUMMUS

Za'atar, Pita Bread

### HOUSE MADE RICOTTA

Shaved Truffle, Grilled Bread

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### POTATO TORTILLA

Chive Sour Cream

### SEARED SCALLOPS

Braised Leeks, Harissa Vinaigrette

### BOQUERONES

Garlic, Parsley

### CRABCAKES

Mustard Remoulade

### GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

### SAUTÉED MUSSELS

White Wine, Sofrito, Fresno Peppers

### GRILLED PULPO

Arroz Negro, Chervil Aioli

### SWORDFISH A LA PLANCHA

Roasted Red Peppers & Onions, Salsa Verde

### GRILLED CHICKEN THIGH

Harissa, Lemon Aioli

### WILD BOAR SAUSAGE

Celery Root Purée, Red Pepper Vinaigrette

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### TRUFFLED BIKINI

Jamón Serrano, San Simón

### BACON-WRAPPED DATES

Valdeón Mousse

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

### PORK BELLY

Spicy Piquillo Purée

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

### STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

### SHORT RIB

Truffle Chimichurri, Fennel Purée

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

### MARINATED BEETS

Whipped Ricotta, Pistachios

### KALE AND BRUSSELS SPROUTS

Golden Raisins, Goat Cheese, Mustard Vinaigrette

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

### ROASTED WHOLE BRANZINO

Broccolini, Potatoes

### PAELLA VERDURAS

Carrots, Broccolini, Chervil Aioli

### PAELLA MARISCOS

Prawns, Clams, Mussels, Calamari

### LOBSTER FIDEOS

Lemon Aioli

### PAELLA SALVAJE

Chicken, Chorizo, Pork Belly, Chickpeas

### PARILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

## DESSERTS

### FLAN CATALÁN

Sea Salt

### OLIVE OIL CAKE

Sea Salt

### BASQUE BURNT CHEESECAKE

Pears

### CREPAS WITH SEASONAL FRUIT

Citrus Cream, Bosc Pears, Pistachios, Sea Salt

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

## EXECUTIVE CHEF ARTURO GONZALEZ

\*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
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>	5	10	40
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
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>	6.5	13	52
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>Trepas 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 Nacional 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	56
2021 <b>Domaine Vallot</b> , Côtes-du-Rhône, France	<i>Grenache Blend</i>	7	14	56
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 Bitters, 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

**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

**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, 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  
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 6  
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  
Jack's Abby, Hoponius Union IPL – MA 7  
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