

# barcelona

## 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

### 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

### IBORES

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

### AGED MAHÓN

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

### DRUNKEN GOAT

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

### ALISIOS

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

### CABRA ROMERO

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 45 Days. Rosemary, Mildly Tart, Creamy

### TETILLA

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

### IDIAZÁBAL

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

### 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

### WHITNEY

Jasper Hill Farms  
Semi Soft Raw Cows Milk  
Nutty, Savory, Mild

### MAXORATA CURADO

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

### 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*

## TAPAS

**HOUSE MARINATED OLIVES** 5  
Garlic, Thyme, Citrus, Giardiniera

**ROASTED CARROTS** 8.5  
Labneh, Sumac

**EGGPLANT CAPONATA** 5.5  
Sweet Peppers, Onions, Basil

**BLISTERED SHISHITO PEPPERS** 8.5  
Sea Salt, Lime

**CRISPY BRUSSELS SPROUTS** 9  
Pickled Red Onions, Pimentón

**GRILLED BROCCOLINI** 9.5  
Truffle Vinaigrette

**SPINACH & CHICKPEA CAZUELA** 8.5  
Cumin, Roasted Onions, Lemon

**HOUSE MADE RICOTTA** 13.5  
Shaved Truffle, Grilled Bread

**SWEET POTATO HUMMUS** 9  
Za'atar, Pita Bread

**PATATAS BRAVAS** 8  
Salsa Brava, Garlic Aioli

**POTATO TORTILLA** 7  
Chive Sour Cream

**SEARED SCALLOPS** 18.5  
Braised Kale, Sage Vinaigrette

**SAUTÉED MUSSELS** 13  
White Wine, Sofrito, Fresno Peppers

**SALMON CRUDO\*** 12.5  
Oranges, Aleppo Peppers

**CRABCAKES** 16.5  
Mustard Remoulade

**GRILLED PULPO** 15.5  
Arroz Negro, Chervil Aioli

**GAMBAS AL AJILLO** 9.5  
Guindilla Peppers, Olive Oil, Garlic

**SWORDFISH A LA PLANCHA** 17.5  
Salsa Verde

**GRILLED CHICKEN THIGH** 9.5  
Harissa, Lemon Aioli

**DUCK BREAST** 16.5  
Cranberry Mostaza

**JAMÓN & MANCHEGO CROQUETAS** 7  
Garlic Aioli

**TRUFFLED BIKINI** 9  
Jamón Serrano, San Simón

**BACON-WRAPPED DATES** 8  
Valdeón Mousse

**SPICED BEEF EMPANADAS** 8  
Red Pepper Sauce

**ALBONDIGAS** 9.5  
Spiced Meatballs in Jamón-Tomato Sauce

**PORK BELLY** 10.5  
Spicy Piquillo Purée

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

**STEAK PAILLARD** 14.5  
Crispy Potatoes, Red Pepper Vinaigrette

**DEL TERRUÑO FARM'S BEEF TARTARE\*** 14.5  
Capers, Serrano Peppers

**SHORT RIB** 18.5  
Truffle Chimichurri, Fennel Purée

## SALADS

**ENSALADA MIXTA** 9  
Olives, Onions, Tomatoes, Little Gem Lettuce

**MARINATED BEETS** 7  
Whipped Ricotta, Pistachios

**KALE AND BRUSSELS SPROUTS** 8.5  
Golden Raisins, Goat Cheese, Mustard Vinaigrette

## LARGE PLATES

**CHICKEN PIMIENTOS** 23  
Potatoes, Lemon, Hot Cherry Peppers

**ROASTED WHOLE BRANZINO** 26.5  
Broccolini, Potatoes

**PAELLA VERDURAS** **half / full / double**  
18 / 36 / 64  
Carrots, Brussels Sprouts, Broccolini, Chervil Aioli

**PAELLA MARISCOS** 28 / 56 / 98  
Prawns, Clams, Mussels, 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  
Strip Steak, Chicken, Pork Loin, Gaucho Sausage

## DESSERTS

**FLAN CATALÁN** 7

**OLIVE OIL CAKE** 9  
Sea Salt

**BASQUE BURNT CHEESECAKE** 9  
Pears

**CREPAS WITH SEASONAL FRUIT** 8  
Citrus Cream, Bosc Pears, Pistachios, Sea Salt

**CHOCOLATE CAKE** 9  
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
2021 <b>Mila</b> , Rias, Spain	<i>Albarino</i>	6	12	48
2021 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6	12	48
2021 <b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2019 <b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021 <b>Avinyó, Petillant</b> , Penedès, Spain	<i>Muscat Blend</i>	5	10	40
2021 <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
2021 <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
2020 <b>Marcel Couturier</b> , Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2020 <b>Iniceri, 'Abisso,'</b> Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 <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
2021 <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

## RED

		3oz	6oz	bottle
2017 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2018 <b>Marqués de Tomares, Crianza</b> , Rioja, Spain	<i>Tempranillo</i>	6	12	48
2019 <b>Bardos, Romántica</b> , Ribera del Duero, Spain	<i>Tempranillo</i>	5.75	11.5	46
2021 <b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
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>Trepát Blend</i>	4.75	9.5	38
2020 <b>La Vinyeta, Bongo*</b> , Emporda, Spain	<i>Monastrell</i>	5.25	10.5	42
2020 <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2018 <b>Península, Vino de Montaña</b> , Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	5.5	11	44
2021 <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Garnacha, Pinuela</i>	5.5	11	44
2016 <b>Fontes Cunha, 'Mondoco,'</b> Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2021 <b>Earth First, Classic</b> , Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2018 <b>Belinda</b> , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2020 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2020 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2018 <b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	4.75	9.5	38
2021 <b>Domaine Vallot</b> , Côtes-du-Rhône, France	<i>Grenache Blend</i>	7	14	56
2020 <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 / 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)

**BIO-CURIOUS** Diorama / Abisso / Clos Lojen 15  
Many of our wines use Biodynamic farming practices, here are three incredible examples

**GRENAICHE (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

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

# COCKTAILS



**BEES & 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 the Biodynamic calendar, featuring Hayman's London Dry Gin. 14.5

**FRUIT**  
Fever Tree Grapefruit, Fever Tree Elderflower, Strawberry, Lemon, Pink Peppercorns

**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**  
Jack's Abby, House Lager (16oz.) - MA 9.5  
Peroni, Lager – Italy 7.5  
Narragansett, Light (16oz.) – RI 5.5  
Estrella Damm, Daura Gluten-Free Lager – Spain 8  
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  
Notch, Left of the Dial IPA – MA 7.5  
Lagunitas, Maximus IPA – CA 8  
Lord Hobo, Boom Sauce – MA 12.5  
Left Hand, Milk Stout - CO 9.5

**CIDERS**  
Down East Cider, Pomegranate– MA 9.5  
Isastegi, Sagardo Natural Cider (750mL) – Spain 28  
Pomarina Brut Sidra (750mL) – Spain 42