

# barcelona

## CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

<b>JAMÓN SERRANO</b> Segovia Dry-cured Spanish ham	<b>SPECK</b> Alto Adige Dry-cured Spanish ham	<b>DELICE DE BOURGOGNE</b> Burgundy Cow's milk, triple creme	<b>LOMO IBÉRICO</b> 12 Salamanca Dry-cured, acorn fed Ibérico pig loin
<b>SALCHICHÓN DE VIC</b> Catalonia Dry-cured pork sausage & peppercorns	<b>YOUNG MAHÓN</b> Minorca Cows milk cheese aged 4 months, mild with a nutty finish	<b>VALDEÓN</b> Castilla León Cow & goat's milk blue cheese, tangy & spicy	<b>JAMÓN MANGALICA</b> 14 Segovia Cured Hungarian Pig
<b>SPICY SOPRESSATA</b> Italy Dry-cured pork sausage w/ paprika & chile de arbol	<b>AGED MAHÓN</b> Balearic Islands Cow's milk cheese aged 1 year, salty & sharp	<b>CAÑA DE CABRA</b> Murcia Soft-ripened goat cheese, creamy & mild	<b>QUESO DE OVEJA CON TRUFFLE</b> 8.5 Albacete Sheeps cheese cured for 4 months, black truffle
<b>FUET</b> Catalonia Dry-cured pork sausage	<b>6-MONTH AGED MANCHEGO</b> La Mancha Firm, cured sheep's milk, sharp & piquant	<b>CABRA ROMERO</b> Murcia Goat's milk cheese coated with rosemary	<b>APERITIVO BOARD</b> 22 <i>Marinated Olives, Patatas Bravas, Pickled Peppers, Fuet, Jamón Serrano Manchego, Idiazábal, Almonds</i>
<b>CHORIZO PICANTE</b> La Rioja, Spain Smoky, mildly spicy, dry-cured sausage	<b>IDIAZÁBAL</b> Navarra Smoked raw sheep's milk, nutty & robust	<b>DRUNKEN GOAT</b> Murcia Semi-soft goat's milk, soaked in red wine	
<b>SOBRASADA</b> Mallorca Spreadable spicy chorizo			

## TAPAS

<b>POTATO TORTILLA</b> 6 Chive Sour Cream	<b>GRILLED PULPO</b> 16.5 Lemon-Parsley Orzo Salad
<b>EGGPLANT CAPONATA</b> 5.5 Sweet Pepper, Basil, Parsley	<b>GAMBAS AL AJILLO</b> 9.5 Guindilla Peppers, Olive Oil, Garlic
<b>HOUSE MARINATED OLIVES</b> 5 Pickled Vegetables, Chili Flakes, Citrus	<b>MAHI MAHI A LA PLANCHA</b> 14.5 Salsa Verde
<b>SPINACH &amp; CHICKPEA CAZUELA</b> 8 Cumin, Roasted Onions, Lemon	<b>SEARED SEA SCALLOPS</b> 18.5 Leeks, Smoked Tomato Vinaigrette
<b>ROASTED RED PEPPER HUMMUS</b> 8.5 Fried Pita Bread	<b>BARCELONA BIKINI</b> 8.5 Serrano, Mahón, Truffle Aioli
<b>PATATAS BRAVAS</b> 7.5 Salsa Brava, Garlic Aioli	<b>SEARED PORK BELLY</b> 9.5 Mojo Picante
<b>CHAMPIÑONES</b> 9.5 Garlic, Aleppo Pepper, Lemon	<b>BACON WRAPPED DATES</b> 8 Valdeón Mousse
<b>YELLOW POLE BEANS</b> 8.5 Roasted Red Peppers, Basil, Smoked Pistachios	<b>CHORIZO W/ SWEET &amp; SOUR FIGS</b> 9 Balsamic Reduction
<b>CHARRED BABY CARROTS</b> 9.5 Cumin Yogurt, Mint, Spicy Sunflower Seeds	<b>JAMÓN &amp; MANCHEGO CROQUETAS</b> 6.5 Garlic Aioli
<b>GRILLED CORN ON THE COB</b> 7.5 Harissa, Cumin, Mint	<b>ALBONDIGAS</b> 8.5 Spiced Meatballs in Jamón-Tomato Sauce
<b>BABY ZUCCHINI &amp; RADISHES</b> 9.5 Lemony Vinaigrette	<b>STEAK PAILLARD*</b> 14.5 Crispy Potatoes, Pepper Vinaigrette
<b>BOQUERONES</b> 8.5 Roasted Red Peppers, Fried Capers, Herb Oil	<b>SPICED BEEF EMPANADAS</b> 7 Red Pepper Sauce
<b>PORTUGUESE SARDINES</b> 16.5 Sundried Tomatoes, Capers, Kalamata Olives, Basil	<b>SEARED LONG ISLAND DUCK BREAST</b> 16.5 Cherry Sauce, Crispy Farro
<b>LONG ISLAND FLUKE CRUDO</b> 13.5 Pickled Honeydew, Pistachios, Basil	<b>ROASTED SHORT RIB</b> 18.5 Fennel Puree, Truffle Chimichurri
<b>SMOKED TROUT</b> 14 Warm Potato Salad	<b>GRILLED AUSTRALIAN LAMB T-BONE</b> 11.5 Romesco Sauce

## SALADS

<b>ENSALADA MIXTA</b> 8 Olives, Onions, Tomatoes, Romaine Lettuce	<b>HEIRLOOM GOLDEN BEETS</b> 8.5 Labneh, Tarragon, Crispy Farro
<b>SUMMER WATERMELON</b> 9 Whipped Feta, Kalamata Olives, Mint	<b>PERSIAN CUCUMBER &amp; TOMATOES</b> 9.5 Red Onions, Chickpeas, Feta, Oregano, White Balsamic

## LARGE PLATES

<b>CHICKEN PIMIENTOS</b> 23 Potatoes, Lemon, Hot Cherry Peppers	<b>PAELLA VERDURAS</b> <b>half / full / double</b> 18 / 36 / 64 Baby Carrots, Zucchini, Cipollini Onions, Cabbage
<b>PAELLA MARISCOS</b> 28 / 56 / 98 Calamari, Shrimp, Mussels, Clams	<b>PAELLA SALVAJE</b> 28 / 56 / 98 Chicken, Chorizo, Sausage, Chickpeas
<b>PARILLADA MIXED GRILL*</b> 31 / 62 / 108 NY Strip, Chicken, Gaucho Sausage, Pork Loin	

## DESSERTS

<b>FLAN CATALÁN</b> 7	<b>OLIVE OIL CAKE</b> 9 Sea Salt
<b>CHOCOLATE CAKE</b> 9 Coffee Crème Anglaise, Almond Crumble	<b>BASQUE BURNT CHEESECAKE</b> 9 Luxardo Cherries
<b>CREPAS WITH SEASONAL FRUIT</b> 8 Citrus Cream, Strawberries, Hazelnuts	<b>BUTTERMILK PANNA COTTA</b> 8.5 Peaches, Speculoos

## EXECUTIVE CHEF GEOFFREY BRUIJNEEL / SOUS CHEF RONY GARCIA

\*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 <b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2018 AT <b>Roca, Reserva, Brut Nature</b> , Classic Penedes, Spain	<i>Macabeo Blend</i>	4.75	9.5	38
2020 <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal	<i>Baga Blend</i>	6.5	13	52
		6.25	12.5	50

## WHITE

2019 <b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2020 <b>Pinord</b> , Diorama, Penedes, Spain	<i>Xarel-lo</i>	6	12	48
2019 <b>Vinos Pinol</b> , Raig De Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	4.75	9.5	38
2020 <b>Mestizaje Blaco</b> , El Terrerazo, Spain	<i>Merseguera Blend</i>	4.5	9	36
2020 <b>Asnella</b> , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.75	11.5	46
2019 <b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	5	10	40
2019 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximénez</i>	6.25	12.5	50
2020 <b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	4.25	8.5	34
2020 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2018 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2017 <b>Marcel Couturier</b> , Mâcon-Loché, France	<i>Petit Manseng Blend</i>	6	12	48
2020 <b>Iniceri, 'Abisso'</b> , Sicily, Italy	<i>Chardonnay</i>	7.25	14.5	58
2020 <b>L'Alpage, Mont-Sur-Rolle</b> , Switzerland	<i>Catarratto</i>	6	12	48
2020 <b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Chasselas</i>	6.5	13	52
	<i>Riesling</i>	5.25	10.5	42

## ROSÉ & SKIN CONTACT

2019 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	3oz	6oz	bottle
2020 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencía</i>	4.5	9	36
2020 <b>Lafage, 'Miraflores'</b> , Roussillon, France	<i>Mourvedre Blend</i>	5	10	40
2019 <b>Los Conejos Malditos</b> , Blanco Con Madre, Toledo, Spain	<i>Malvar, Airen</i>	6	12	48
		5	10	40

## RED

2017 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2019 <b>La Maldita</b> , Rioja, Spain	<i>Garnacha</i>	6.25	12.5	50
2019 <b>Bodegas Lanzaga, LZ</b> , Rioja Spain	<i>Tempranillo</i>	4.25	8.5	34
2020 <b>Le Naturel</b> , Navarra, Spain	<i>Tempranillo</i>	6	12	48
2020 <b>Azul y Garanza</b> , Navarra, Spain	<i>Garnacha</i>	4	8	32
2018 <b>César Marquez Pérez, Parajes</b> , Bierzo, Spain	<i>Tempranillo</i>	4.25	8.5	48
2018 <b>La Fanfarria</b> , Asturias, Spain	<i>Mencía</i>	6.75	13.5	54
2018 <b>Joan D'Anguera</b> , Finca L'Argata, Montsant, Spain	<i>Mencía, Albarín Negro</i>	5.5	11	44
2019 <b>Sotabosc</b> , Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2020 <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Garnacha</i>	6	12	48
2015 <b>Fontes Cunha, 'Mondeco'</b> Dao Portugal	<i>Bobal</i>	5.25	10.5	42
2019 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Touriga National Blend</i>	3.5	7	28
2018 <b>La Vinyeta, Bongo*</b> , Emporda, Spain	<i>Trepát Blend</i>	4.75	9.5	38
2018 <b>Camino de Navaherreros</b> , Sierra de Gredos, Spain	<i>Monastrell</i>	4.5	9	36
2018 <b>Belinada</b> , Mendoza, Argentina – served chilled	<i>Garnacha</i>	6.25	12.5	50
2018 <b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Bonarda, Pedro Ximenez</i>	4.25	8.50	34
2016 <b>Polkura</b> , Colchagua, Chile	<i>Tempranillo, Graciano</i>	6.5	13	52
2018 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2020 <b>Earth First, Classic</b> , Mendoza, Argentina	<i>Pinot Noir</i>	6.75	13.5	54
2018 <b>Peñalolen</b> , Maipo, Chile	<i>Malbec</i>	4.25	8.5	34
2019 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Sauvignon</i>	6	13	52
2015 <b>Alto de la Ballena, Reserv a</b> , Maldonado, Uruguay	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2019 <b>Domaine Vallot</b> , Côtes-du-Rhône, France	<i>Tannat, Viognier</i>	6	12	48
2020 <b>Dom. Des Tourelles</b> , Bekka Rouge, Bekaa Valley, Lebanon	<i>Grenache Blend</i>	6.75	13.5	54
	<i>Cabernet Blend</i>	6	12	48

# SHERRY

## DRY

<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	3oz	bottle
<b>Tradicion</b> , Bodegas Tradicion, 750mL	<i>Fino</i>	5	40
<b>La Cigarera</b> , 375mL	<i>Manzanilla</i>	9	72
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	8	32
<b>Los Arcos</b> , Lustau, 750mL	<i>Palo Cortado</i>	7.5	60
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Amontillado</i>	5	40
<b>VORS</b> , Bodegas Tradicion, 750mL	<i>Oloroso</i>	11.5	46
	<i>Oloroso</i>	19	152

## SWEET

<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	8	64
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	9	36
	<i>Pedro Ximénez</i>	13.5	54

# WINE FLIGHTS

3 Half Glasses

**APERITIVOS** BarCava / La Cigarera / 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 / Biográfico 16  
Many of our wines use Biodynamic farming practices, here are three incredible examples

**GRENACHE (ON THE ROCKS)** Le Naturel / Camino de Navaherreros / Finca L'Argata 17.5  
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone



# COCKTAILS

**BEES & BAYS** (No ABV\*) 5  
Lime, Salted Honey Syrup, Cardamom  
Sparkling Water, Torched Bay Leaf

**SUMMER STREET SLING** 10  
Chamomile Infused Tito's Vodka  
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

**RICHMOND GIMLET** 9  
Greenall's Gin, Lime, Mint

**DOS PENÍNSULAS** 11  
Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

**TYGRA** 13  
Cachaca, Quevedo White Port, Ginger Beer, Lime, Angostura  
Bitters, Cucumber

**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 14  
Hayman's London Dry Gin.

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

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

**LEAF**  
Fever Tree Mediterranean, Juniper Berries,  
Smoked Bay Leaf, Lime

**FLOWER**  
Fever Tree Eldeflower, Rosebud, Lime, Cucumber

**CLASSIC BARCELONA GINTONIC**  
Fever Tree Mediterranean, Grapefruit, Lime

# SANGRIA

**WHITE OR RED SANGRIA** glass pitcher 9 30  
Rioja Wine, Elderflower, Citrus Infused  
Dark Rum, Guava Nectar

**GUNS & ROSÉS** glass carafe 11.5 46  
Sao Joao Rosé, Lilet Rosé, Rime Vodka,  
Peach Nectar, Lemon, Grapefruit Bitters

# BEER

**DRAFT** 7oz 14 oz  
Black Hog, Granola Brown – CT 3.75 7.5  
Jack's Abby, House Lager - MA 3.75 7.5  
Peroni, Lager – Italy 3.75 7.5  
Sea Hag, IPA – CT 3.75 7.5

**BOTTLES & CANS**  
Estrella Galicia, Lager - Spain 7.5  
Von Trapp, Bohemian Pilsner-VT 7.5  
Estrella Damm, Daura - Spain 7.5  
Narragansett Lager (16oz.) - RI 6  
Rodenbach Sour Belgium (16oz) 13  
Troegs, Dreamweaver Wheat - PA 6.5  
Duclaw, Sweet Baby Jesus Porter 8  
Estrella Damm, Inedit - Spain 9.5  
Two Roads, Honeyspot Road IPA – CT 6.5  
Lagunitas, Maximus IPA - CA 8.5  
Jack's Abby, Hoponus Union IPL - MA 7  
Allagash, Tripel Reserve - MN 10.5

**CIDERS**  
Down East Cider- MA 8.5  
Down East Seasonal Cider- MA 8.5