

barcelona

CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

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

TAPAS

HOUSE MARINATED OLIVES 5 Pickled Vegetables, Chili Flakes, Citrus	GRILLED PULPO 16.5 Lemon-Parsley Orzo Salad
EGGPLANT CAPONATA 5.5 Sweet Pepper, Basil, Parsley	GAMBAS AL AJILLO 9.5 Guindilla Peppers, Olive Oil, Garlic
SPINACH & CHICKPEA CAZUELA 8 Cumin, Roasted Onions, Lemon	HALIBUT A LA PLANCHA 14.5 Salsa Verde
LEMON HUMMUS 8.5 Fried Pita Bread, Herb Oil	TRUFFLED BIKINI 8.5 Serrano, Mahón
PATATAS BRAVAS 7.5 Salsa Brava, Garlic Aioli	SEARED PORK BELLY 9.5 Mojo Picante
CHAMPIÑONES 9.5 Garlic, Aleppo Pepper, Lemon	BACON WRAPPED DATES 8 Valdeón Mousse
ROASTED BLACK MISSION FIGS 8.5 Aged Goat Cheese, Bacon, Vincotto	JAMÓN & MANCHEGO CROQUETAS 6.5 Garlic Aioli
CHARRED BABY CARROTS 9.5 Cumin Yogurt, Mint, Spicy Sunflower Seeds	CHORIZO W/ SWEET & SOUR FIGS 9 Balsamic Reduction
FREGULA SARDA 9 Broccoli, Cipollini Onions, Parmesan Cheese	ALBONDIGAS 8.5 Spiced Meatballs in Jamón-Tomato Sauce
GRILLED SPICY CORN ON THE COB 7.5 Harissa, Cumin, Mint	STEAK PAILLARD* 14.5 Crispy Potatoes, Pepper Vinaigrette
ZUCCHINI & RADISHES 9.5 Lemony Vinaigrette	SPICED BEEF EMPANADAS 7 Red Pepper Sauce
BOQUERONES 8.5 Roasted Red Peppers, Fried Capers, Herb Oil	VENISON FLANK STEAK 15.5 Cippolini Onions, Zucchini
SMOKED TROUT 14 Warm Potato Salad	GRILLED AUSTRALIAN LAMB T-BONE 11.5 Romesco Sauce
SEARED SEA SCALLOPS 18.5 Leeks, Smoked Tomato Vinaigrette	ROASTED SHORT RIB 18.5 Fennel Purée, Truffle Chimichurri
P.E.I MUSSELS 12 Onions, Celery, Garlic, White Wine	SEARED LONG ISLAND DUCK BREAST 16.5 Cherry Sauce, Crispy Farro
ROASTED CAULIFLOWER 9.5 Orange-Harissa Glaze, Toasted Walnuts	

SALADS

ENSALADA MIXTA 8 Olives, Onions, Tomatoes, Romaine Lettuce
HEIRLOOM GOLDEN BEETS 8.5 Labneh, Tarragon, Crispy Farro
PERSIAN CUCUMBER & TOMATOES 9.5 Red Onions, Chickpeas, Feta, Oregano, White Balsamic
ROLLING HILL FARM HEIRLOOM TOMATOES 9.5 Scallions, Croutons

LARGE PLATES

CHICKEN PIMIENTOS 23 Potatoes, Lemon, Hot Cherry Peppers	
WHOLE ROASTED BRANZINO 26.5 Cauliflower, Roasted Potatoes	
	half / full / double
PAELLA VERDURAS 18 / 36 / 64 Baby Carrots, Zucchini, Cipollini Onions, Cabbage	
PAELLA MARISCOS 28 / 56 / 98 Calamari, Shrimp, Mussels, Clams	
PAELLA SALVAJE 28 / 56 / 98 Chicken, Chorizo, Sausage, Chickpeas	
PARILLADA MIXED GRILL* 31 / 62 / 108 NY Strip, Chicken, Gaucho Sausage, Pork Loin	

DESSERTS

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

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

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

WHITE

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

ROSÉ & SKIN CONTACT

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

RED

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

SHERRY

DRY

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

SWEET

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

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 / 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

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

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

BEER

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

BOTTLES & CANS
Peroni, Lager - Italy 7.5
Clausthaler, Non-Alcoholic - Germany 5
Estrella Galicia, Lager - Spain 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
Allagash, Tripel Reserve - MN 10.5
Estrella Damm, Inedit - Spain 9.5
Two Roads, Honeyspot Road IPA – CT 6.5
Lagunitas, Maximus IPA - CA 8.5
Jack's Abby, Hoponius Union IPL - MA 7