

barcelona

CHARCUTERIE & CHEESE

7 For one | 19.5 For three

JAMÓN SERRANO Castilla y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	JAMÓN MANGALICA 14 Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	VALDEÓN Castilla-León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	LOMO IBÉRICO 12 Salamanca Dry-cured, acorn fed Ibérico pig loin
HOT SOPRESSATA California, US Pork Salami. Paprika, Chile De Arbol, Sherry	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery Mild, Nutty	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	QUESO DE TRUFA 8.5 Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged1 Year, EVOO Rubbed. Salty, Sharp	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	APERITIVO BOARD 26 An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	IDIÁZABAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked	<i>Marinated Olives, Patatas Bravas, Pickled Peppers, Fuet, Jamón Serrano, Manchego, Idiazábal, Almonds</i>
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón		

TAPAS

BELGIAN ENDIVE SOUP Olive Oil	7.5	GAMBAS AL AJILLO Guindilla Peppers, Olive Oil, Garlic	9.5
HOUSE MARINATED OLIVES Garlic, Thyme, Citrus, Giardiniera	5	SEARED SEA SCALLOPS Creamed Leeks	18.5
EGGPLANT CAPONATA Sweet Pepper, Onions, Basil	5.5	CAROLINA TROUT A LA PLANCHA Salsa Verde	14.5
SPINACH & CHICKPEA CAZUELA Cumin, Roasted Onions, Lemon	8.5	BACON-WRAPPED DATES Valdeón Mousse	8
ROASTED RED PEPPER Ortiz Anchovy, Raisins, Caper, Red Onions	8.5	SEARED PORK BELLY Mojo Picante	10.5
FREGULA SARDA Broccoli, Cipollini Onions, Parmesan Cheese	9	GRILLED RABBIT SAUSAGE Cannellini Beans, Mushrooms	11
CHARRED BABY CARROTS Cumin Yogurt, Mint, Spicy Sunflower Seeds	9.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8
CHAMPIÑONES Garlic, Aleppo Peppers, Lemon	11	TRUFFLED BIKINI Serrano, Mahón	8.5
ROASTED DELICATA SQUASH Whipped Ricotta, Oregano, Chili	9.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
LEMON HUMMUS Fried Pita Bread, Herb Oil	9	ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	9.5
ESCARGOT Garlic, Parsley Butter	12.5	CHORIZO W/ SWEET & SOUR FIGS Balsami Reduction	9
POTATO TORTILLA Chive Sour Cream	7	STEAK PAILLARD* Crispy Potatoes, Pepper Vinaigrette	14.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8	GRILLED AUSTRALIAN LAMB T-BONE Romesco Sauce	11.5
BOQUERONES Roasted Red Peppers, Fried Capers, Herb Oil	8.5	ROASTED SHORT RIB Fennel Purée, Truffle Chimichurri	18.5
SMOKED TROUT Warm Potato Salad	14	BISON SKIRT STEAK Chermoula	14.5
P.E.I MUSSELS Shallots, Fennel, Garlic, White Wine, Pernod	13		

SALADS

ENSALADA MIXTA Olives, Onions, Tomatoes, Little Gem Lettuce	9
HEIRLOOM GOLDEN BEETS Labneh, Tarragon, Crispy Farro	8.5
ARUGULA & SWEET POTATOES Red Onions, Pomegranate, Maple-White Balsamic	9
BRUSSELS SPROUTS & RADICCHIO Dried Cranberry, Pumpkin Seeds, Poppy Seed Dressing	9

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
WHOLE ROASTED BRANZINO Broccoli, Roasted Potatoes	26.5

	half / full / double
PAELLA VERDURAS Baby Carrots, Squash, Cipollini Onions, Cabbage	18 / 36 / 64
PAELLA MARISCOS Calamari, Shrimp, Mussels, Clams	28 / 56 / 98
PAELLA SALVAJE Chicken, Merguez, Chickpeas	28 / 56 / 98
PARILLADA MIXED GRILL* NY Strip, Chicken, Pork Loin, Gaucho Sausage	31 / 62 / 108

DESSERTS

FLAN CATALÁN	7
OLIVE OIL CAKE Sea Salt	9
BASQUE BURNT CHEESECAKE Luxardo Cherries	9
CREPAS WITH SEASONAL FRUIT Citrus Cream, Bartlett Pears, Hazelnuts	8
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
BUTTERMILK PANNA COTTA Dried Fruits & Nuts, Lavender Honey	8.5

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	Xarel-lo Blend	4.75	9.5	38
2018 AT Roca, Reserva, Brut Nature, Classic Penedes, Spain	Macabeo Blend	6.5	13	52
2020 Caves São João, Brut Rosé, Bairrada, Portugal	Baga Blend	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2020 Pinord, Diorama, Penedes, Spain	Xarel-lo	4.75	9.5	38
2019 Mila, Rías Baixas, Spain	Albariño	6	12	48
2019 Vinos Pinol, Raig De Raim, Terra Alta, Spain	Garnacha Blanca	4.5	9	36
2020 Menade, Rueda, Spain	Verdejo	6	12	48
2020 Mestizaje Blaco, El Terrerazo, Spain	Merseguera Blend	5.75	11.5	46
2020 Asnella, Vinho Verde, Portugal	Arinto, Loureiro	5	10	40
2019 Capítulo 7, Mendoza, Argentina	Pedro Ximénez	4.25	8.5	34
2019 Vina Callejuela, Blanco de Hornillos, Jerez, Spain	Palomino	6.25	12.5	50
2020 Aylin, San Antonio, Chile	Sauvignon Blanc	5	10	40
2020 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	Chardonnay	4.5	9	36
2018 1752 Gran Tradicion, Cerro Chapeu, Uruguay	Petit Manseng Blend	6	12	48
2020 Iniceri, ‘Abisso’, Sicily, Italy	Catarratto	6	12	48
2017 Marcel Couturier, Mâcon-Loché, France	Chardonnay	8	16	64
2020 L’Alpage, Mont-Sur-Rolle, Switzerland	Chasselas	6.5	13	52
2020 Leitz, Feinherb, Rheingau, Germany	Riesling	5.5	11	44

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2019 Familia Schroeder, Saurus, Patagonia, Argentina	Pinot Noir	4.5	9	36
2020 Liquid Geography, Bierzo, Spain	Mencía	5	10	40
2020 Lafage, ‘Miraflors’, Roussillon, France	Mourvedre Blend	6.5	13	52
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	Malvar, Airen	5	10	40

RED

		3oz	6oz	bottle
2017 Nucerro, Reserva, Rioja, Spain	Tempranillo	6.5	13	52
2019 La Maldita, Rioja, Spain	Garnacha	4.25	8.5	34
2019 Marques de Tomares, Crianza, Rioja, Spain	Tempranillo	6	12	48
2019 Bardos Romantica, Ribera Del Duero, Spain	Tempranillo	5.5	11	44
2020 Le Naturel, Navarra, Spain	Garnacha	4	8	32
2020 Azul y Garanza, Navarra, Spain	Tempranillo	4.25	8.5	48
2018 César Marquez Pérez, Parajes, Bierzo, Spain	Mencía	6.75	13.5	54
2012 Laurona, Montsant, Spain	Garnacha	7	14	56
2018 La Fanfarria, Asturias, Spain	Mencía, Albarín Negro	6.5	13	52
2018 Joan D’Anguera, Finca L’Argata, Montsant, Spain	Garnacha	8.5	17	68
2019 Sotabosc, Montsant, Spain	Garnacha	6	12	48
2020 Bodegas Ponce, Clos Lojen, Manchuela, Spain	Bobal	5.25	10.5	42
2015 Fontes Cunha, ‘Mondeco’ Dao Portugal	Touriga National Blend	3.5	7	28
2019 Vins de Pedra, Negre de Folls, Conca de Barberá	Trepat Blend	4.75	9.5	38
2018 La Vinyeta, Bongo*, Emporda, Spain	Monastrell	4.5	9	36
2020 Vino De Montana, Peninsula Vicultores, Madrid ,Spain	Garnacha	5.5	11	44
2018 Belinda, Mendoza, Argentina (served chilled)	Bonarda, Pedro Ximenez	4.25	8.5	34
2020 Earth First, Classic, Mendoza, Argentina	Malbec	4.25	8.5	34
2018 Uva de Vida, Biográfico, Toledo, Spain	Tempranillo, Graciano	6.5	13	52
2016 Polkura, Colchagua, Chile	Syrah	6.5	13	52
2018 Casas del Bosque, Casablanca, Chile	Pinot Noir	6.75	13.5	54
2015 Alto de la Ballena, Reserv a, Maldonado, Uruguay	Tannat, Viognier	6	12	48
2018 Peñalolen, Maipo, Chile	Cabernet Sauvignon	6	13	52
2019 Quieto, Gran Corte, Mendoza, Argentina	Cabernet Franc, Malbec	6.25	12.5	50
2020 Domaine Vallot, Cotes-du-Rhone, France	Grenache Blend	7	14	56
2020 Dom. Des Tourelles, Bekka Rouge, Bekaa Valley, Lebanon	Cabernet Blend	6	12	48

SHERRY

DRY

		3oz	bottle
Jarana, Lustau, 750mL	Fino	5	40
Tradicion, Bodegas Tradicion, 750mL	Fino	9	72
Carlos VII, Alvear, 500mL	Amontillado	9.5	55
La Cigarrera, 375mL	Manzanilla	8	32
Península, Lustau, 750mL	Palo Cortado	7.5	60
Los Arcos, Lustau, 750mL	Amontillado	5	40
15 Años, El Maestro Sierra, 375mL	Oloroso	11.5	46
Almacenista, Lustau, 500mL	Manzanilla Amontillado	11	66
VORS, Bodegas Tradicion, 750mL	Oloroso	19	152

SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	Oloroso Dulce	8	64
Nectar, Gonzalez Byass, 375mL	Pedro Ximénez	9	36
Solera 1927, Alvear, 375mL	Pedro Ximénez	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 / Vino De Montana / Finca L’Argata 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

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 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 14.5
Hayman’s London Dry Gin.

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

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 9.5 34
Dark Rum, Guava Nectar

GUNS & ROSÉS glass carafe
Sao Joao Rosé, Lilet Rosé, Rime Vodka, 12.5 50
Peach Nectar, Lemon, Grapefruit Bitters

BEER

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

BOTTLES & CANS
Clausthaler, Non-Alcoholic - Germany 6
Estrella Galicia, Lager - Spain 8
Estrella Damm, Daura - Spain 7.5
Narragansett Lager (16oz.) - RI 6
Troegs, Dreamweaver Wheat - PA 6.5
Estrella Damm, Inedit - Spain 9.5
Lagunitas, Maximus IPA - CA 8.5
Jack’s Abby, Hoponius Union IPL - MA 7
Two Roads, Honeyspot IPA – CT 7
Allagash, Tripel IPA - ME 10.5
Vonn Trapp, Bohemian Pilsner- VT 8

CIDERS
Downeast Cider, Original - MA 9.5
Downeast Cider, Rotating Seasonal- MA 9.5