

barcelona

CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

JAMÓN SERRANO
Segovia
Dry-cured Spanish ham

SALCHICHÓN DE VIC
Catalonia
Dry-cured pork sausage & peppercorns

SPICY SOPRESSATA ALPINA
Italy
Dry-cured pork sausage
w/ paprika & chile de árbol

FUET
Catalonia
Dry-cured pork sausage

CHORIZO PICANTE
La Rioja, Spain
Smoky, mildly spicy, dry-cured sausage

SOBRASADA
Mallorca
Spreadable spicy chorizo

SPECK
Alto Adige
Dry-cured Spanish ham

YOUNG MAHÓN
Minorca
Cows milk cheese aged 4 months,
mild with a nutty finish

AGED MAHÓN
Balearic Islands
Cow's milk cheese aged 1 year,
salty & sharp

6-MONTH AGED MANCHEGO
La Mancha
Firm, cured sheep's milk, sharp & piquant

IDIAZÁBAL
Navarra
Smoked raw sheep's milk, nutty & robust

DÉLICE DE BOURGOGNE
Burgundy, France
Triple cream cow's milk cheese, rich &
buttery

VALDEÓN
Castilla León
Cow & goat's milk blue cheese,
tangy & spicy

CAÑA DE CABRA
Murcia
Soft-ripened goat cheese, creamy & mild

CABRA ROMERO
Murcia
Goat's milk cheese coated with rosemary

DRUNKEN GOAT
Murcia
Semi-soft goat's milk, soaked in red wine

MANGALICA 14
Segovia
Cured Hungarian Pig

LOMO IBÉRICO 12
Salamanca
Dry-cured, acorn fed
Ibérico pig loin

QUESO DE OVEJA WITH TRUFFLE 8.5
Albacete
Sheeps cheese cured for 4 months,
black truffle

APERITIVO BOARD 22
*Marinated Olives, Patatas Bravas,
Pickled Peppers, Fuet, Jamón Serrano,
Manchego, Idiazábal, Almonds*

TAPAS

CAULIFLOWER SOUP 7.5
Toasted Hazelnuts, Olive Oil

HOUSE MARINATED OLIVES 5
Pickled Vegetables, Chili Flakes, Citrus

LEMON HUMMUS 8.5
Fried Pita Bread, Herb Oil

POTATO TORTILLA 6
Chive Sour Cream

EGGPLANT CAPONATA 5.5
Sweet Pepper, Basil, Parsley

SPINACH & CHICKPEA CAZUELA 8
Cumin, Roasted Onions, Lemon

ROASTED RED PEPPER 8.5
Ortiz Anchovy, Raisins, Caper, Red Onions

FREGULA SARDA 9
Broccoli, Cipollini Onions, Parmesan Cheese

CHARRED BABY CARROTS 9.5
Cumin Yogurt, Mint, Spicy Sunflower Seeds

PATATAS BRAVAS 7.5
Salsa Brava, Garlic Aioli

CHAMPIÑONES 9.5
Garlic, Aleppo Pepper, Lemon

ROASTED CAULIFLOWER 9.5
Orange-Harissa Glaze, Toasted Walnuts

ROASTED DELICATA SQUASH 9.5
Whipped Ricotta, Oregano, Chili

BOQUERONES 8.5
Roasted Red Peppers, Fried Capers, Herb Oil

SMOKED TROUT 14
Warm Potato Salad

P.E.I MUSSELS 12
Onions, Celery, Garlic, White Wine

GAMBAS AL AJILLO 9.5
Guindilla Peppers, Olive Oil, Garlic

SEARED SEA SCALLOPS 18.5
Creamed Leeks

CAROLINA TROUT A LA PLANCHA 14.5
Salsa Verde

TRUFFLED BIKINI 8.5
Serrano, Mahón

GRILLED PORTUGUESE PULPO 16.5
Piperade, Chorizo

BACON WRAPPED DATES 8
Valdeón Mousse

SEARED PORK BELLY 9.5
Mojo Picante

GRILLED RABBIT SAUSAGE 11
Cannellini Beans, Mushrooms

SPICED BEEF EMPANADAS 7
Red Pepper Sauce

JAMÓN & MANCHEGO CROQUETAS 6.5
Garlic Aioli

ALBONDIGAS 8.5
Spiced Meatballs in Jamón-Tomato Sauce

CHORIZO W/ SWEET & SOUR FIGS 9
Balsamic Reduction

STEAK PAILLARD* 14.5
Crispy Potatoes, Pepper Vinaigrette

BISON SKIRT STEAK 14.5
Chermoula

GRILLED AUSTRALIAN LAMB T-BONE 11.5
Romesco Sauce

ROASTED SHORT RIB 18.5
Fennel Purée, Truffle Chimichurri

SALADS

ENSALADA MIXTA 8
Olives, Onions, Tomatoes, Romaine Lettuce

HEIRLOOM GOLDEN BEETS 8.5
Labneh, Tarragon, Crispy Farro

ARUGULA & SWEET POTATOES 9
Red Onions, Pomegranate, Maple-White Balsamic

BRUSSEL SPROUTS & RADICCHIO 9
Dried Cranberry, Pumpkin Seeds, Poppy Seed Dressing

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, Squash, Cipollini Onions, Cabbage

PAELLA MARISCOS 28 / 56 / 98
Calamari, Shrimp, Mussels, Clams

PAELLA CELLER DEL ROURE 28 / 56 / 98
Rabbit, Snails, Saffron

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
Dried Fruits & Nuts, Lavender Honey

CREPAS WITH SEASONAL FRUIT 8
Citrus Cream, Bartlett Pears, Hazelnuts

RESTAURANT WEEK 30.22
3 Tapas + Dessert

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 Pinol, Raig De Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	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>Mencía</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 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>Mencía</i>	6.75	13.5	54
2018 La Fanfarria, Asturias, Spain	<i>Mencía, 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
2020 Vino De Montana, Peninsula Viticultores, Madrid, Spain	<i>Garnacha</i>	5.5	11	
2018 Belinada, Mendoza, Argentina – served chilled	<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, Reserva, Maldonado, Uruguay	<i>Tannat, Viognier</i>	6	12	48
2019 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
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 / 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*) 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, Cardamomo, 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 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
Peroni, Lager – Italy 3.75 7.5
Black Hog, Granola Brown – CT 3.75 7.5
Sea Hag, IPA – CT 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
Lagunitas, Maximus IPA - CA 8.5
Jack's Abby, Hoponius Union IPL - MA 7