

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

Segovia
Cured Hungarian Pig

LOMO IBÉRICO

Salamanca
Dry-cured, acorn fed
Ibérico pig loin

QUESO DE OVEJA WITH TRUFFLE

Albacete
Sheeps cheese cured for 4 months,
black truffle

APERITIVO BOARD

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

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TAPAS

CAULIFLOWER SOUP

Toasted Hazelnuts, Olive Oil

7.5

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

HOUSE MARINATED OLIVES

Pickled Vegetables, Chili Flakes, Citrus

5

SEARED SEA SCALLOPS

Creamed Leeks

18.5

LEMON HUMMUS

Fried Pita Bread, Herb Oil

8.5

CAROLINA TROUT A LA PLANCHA

Salsa Verde

14.5

POTATO TORTILLA

Chive Sour Cream

6

TRUFFLED BIKINI

Serrano, Mahón

8.5

EGGPLANT CAPONATA

Sweet Pepper, Basil, Parsley

5.5

GRILLED PORTUGUESE PULPO

Piperade, Chorizo

16.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8

BACON WRAPPED DATES

Valdeón Mousse

8

ROASTED RED PEPPER

Ortiz Anchovy, Raisins, Capers, Red Onions

8.5

SEARED PORK BELLY

Mojo Picante

9.5

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

7

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

CHAMPIÑONES

Garlic, Aleppo Pepper, Lemon

9.5

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

8.5

ROASTED CAULIFLOWER

Orange-Harissa Glaze, Toasted Walnuts

9.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

ROASTED DELICATA SQUASH

Whipped Ricotta, Oregano, Chili

9.5

BISON SKIRT STEAK

Chermoula

14.5

BOQUERONES

Roasted Red Peppers, Fried Capers, Herb Oil

8.5

STEAK PAILLARD*

Crispy Potatoes, Pepper Vinaigrette

14.5

SMOKED TROUT

Warm Potato Salad

14

GRILLED AUSTRALIAN LAMB T-BONE

Romesco Sauce

11.5

P.E.I MUSSELS

Onions, Celery, Garlic, White Wine

12

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Romaine Lettuce

8

HEIRLOOM GOLDEN BEETS

Labneh, Tarragon, Crispy Farro

8.5

ARUGULA & SWEET POTATOES

Red Onions, Pomegranate, Maple-White Balsamic

9

BRUSSEL SPROUTS & RADICCHIO

Dried Cranberry, Pumpkin Seeds, Poppy Seed Dressing

9

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

ROASTED BRANZINO

Cauliflower, Roasted Potatoes

26.5

PAELLA VERDURAS

Baby Carrots, Squash, Cipollini Onions, Cabbage

half / full / double

18 / 36 / 64

PAELLA MARISCOS

Calamari, Shrimp, Mussels, Clams

28 / 56 / 98

PAELLA CELLER DEL ROURE

Rabbit, Snails, Saffron

28 / 56 / 98

PARILLADA MIXED GRILL*

NY Strip, Chicken, Gaucho Sausage, Pork Loin

31 / 62 / 108

DESSERTS

FLAN CATALÁN

7

OLIVE OIL CAKE

Sea Salt

9

BASQUE BURNT CHEESECAKE

Luxardo Cherries

9

BUTTERMILK PANNA COTTA

Dried Fruits & Nuts, Lavender Honey

8.5

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Bartlett Pears, Hazelnuts

8

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

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 Píñol , Raig De Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2020 Mestizaje Blanco , 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 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
2020 Iniceri, 'Abisso' , Sicily, Italy	<i>Catarratto</i>	6	12	48
2017 Marcel Couturier , Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
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 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
2020 Vino De Montana , Peninsula Vicultores, Madrid, Spain	<i>Garnacha</i>	5.5	11	
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

GRENADE (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, 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 14oz
Peroni, Lager – Italy 3.75 7.5
Jack's Abby, House Lager - MA 3.75 7.5
Sea Hag, IPA – CT 3.75 7.5

BOTTLES & CANS
Clausthaler, Non-Alcoholic - Germany 5
Estrella Galicia, Lager - Spain 7.5
Estrella Damm, Daura - Spain 7.5
Narragansett Lager (16oz.) - RI 6
Troegs, Dreamweaver Wheat - PA 6.5
Two Roads, Honeyspot Road IPA - CT 6.5
Estrella Damm, Inedit - Spain 9.5
Lagunitas, Maximus IPA - CA 8.5
Jack's Abby, Hoponius Union IPL - MA 7