

barcelona

CHARCUTERIE & CHEESE

7 For one | 19.5 For three

JAMÓN SERRANO Castilla y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	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
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	VALDEÓN Castilla-León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	LOMO IBÉRICO DE BELLOTA 12 Castilla y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón
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	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	MAXORATA 8.5 Islas Canarias, ES Semi-Firm, Goat's Milk, Aged 2 Months Buttery, Tangy
HOT SOPRESSATA California, US Pork Salami. Paprika, Chile De Arbol, Sherry	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	QUESO DE TRUFA 8.5 Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery Mild, Nutty	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked	APERITIVO BOARD 26 An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks <i>Marinated Olives, Patatas Bravas, Pickled Peppers, Manchego, Idiazabal, Hot Sopresatta, Salchichon De Vic, Almonds</i>
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp		

TAPAS

HOUSE MARINATED OLIVES 5 Garlic, Thyme, Citrus, Giardiniera	GRILLED MOROCCAN SWORDFISH 16.5 Coriander, Harissa, Lemon, Pickled Raisins
EGGPLANT CAPONATA 5.5 Sweet Peppers, Onions, Basil	GAMBAS AL AJILLO 9.5 Guindilla Peppers, Olive Oil, Garlic
SPINACH & CHICKPEA CAZUELA 8.5 Cumin, Roasted Onions, Lemon	ARCTIC CHAR A LA PLANCHA 15.5 Roasted Radish & Asparagus, Salsa Verde
ROASTED RED PEPPER 8.5 Ortiz Anchovy, Raisins, Caper, Red Onions	GRILLED PORTUGUESE PULPO 16.5 Piperade, Chorizo
SPRING PEAS 11 Oyster Mushrooms, Mint	ESCARGOTS 12.5 Garlic, Parsley Butter
FREGULA SARDA 9 Broccoli, Cipollini Onions, Parmesan Cheese	BACON-WRAPPED DATES 8 Valdeón Mousse
CHARRED BABY CARROTS 9.5 Cumin Yogurt, Mint, Spicy Sunflower Seeds	SEARED PORK BELLY 10.5 Mojo Picante
CHAMPIÑONES 11 Garlic, Aleppo Peppers, Lemon	SPICED BEEF EMPANADAS 8 Red Pepper Sauce
SWISS CHARD & FINGERLING POTATOES 8 Garlic, Lemon, Pimentón	TRUFFLED BIKINI 8.5 Serrano, Mahón
LEMON HUMMUS 9 Fried Pita Bread, Herb Oil	JAMÓN & MANCHEGO CROQUETAS 7 Garlic Aioli
POTATO TORTILLA 7 Chive Sour Cream	GRILLED BERKSHIRE PORK COLLAR 13.5 Charred Sping Onions, Espelette Pepper
PATATAS BRAVAS 8 Salsa Brava, Garlic Aioli	ALBONDIGAS 9.5 Spiced Meatballs in Jamón-Tomato Sauce
BOQUERONES 8.5 Roasted Red Peppers, Fried Capers, Herb Oil	CHORIZO W/ SWEET & SOUR FIGS 9 Balsamic Reduction
SMOKED TROUT 14 Warm Potato Salad	STEAK PAILLARD* 14.5 Crispy Potatoes, Pepper Vinaigrette
P.E.I MUSSELS 13 Shallots, Fennel, Garlic, White Wine, Pernod	GRILLED AUSTRALIAN LAMB T-BONE* 11.5 Romesco Sauce
BRAISED MONKFISH 15.5 Fava Beans, Chorizo, Turmeric, White Wine	BISON SKIRT STEAK 14.5 Chermoula

SALADS

ENSALADA MIXTA 9 Olives, Onions, Tomatoes, Little Gem Lettuce	HEIRLOOM GOLDEN BEETS 8.5 Labneh, Tarragon, Crispy Farro
BABY SPINACH & GOAT CHEESE 9 Chiogga Beet, Sunflower Seeds, Lemon-Honey Dressing	BIBB LETTUCE & RADISHES 9 Herbs, Shallot, Ricotta Salata, White Balsamic

LARGE PLATES

CHICKEN PIMIENTOS 23 Potatoes, Lemon, Hot Cherry Peppers	GRILLED WHOLE BRANZINO 26.5 Broccoli, Roasted Potatoes
half / full / double	
PAELLA VERDURAS 18 / 36 / 64 Baby Carrots, Asparagus, Spring Onions, Swiss Chard	PAELLA MARISCOS 28 / 56 / 98 Calamari, Shrimp, Mussels, Clams
PAELLA SALVAJE 28 / 56 / 98 Chicken, Merguez, Chickpeas	PARILLADA MIXED GRILL* 31 / 62 / 108 NY Strip, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

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

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
2020 Pinord , Diorama, Penedes, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2019 Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2019 Vinos Pinol , Raig De Raim, Terra Alta, Spain	Garnacha Blanca	4.5	9	36
2020 Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
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 Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2019 Vina Callejuela , Blanco de Hornillos, Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
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>	8	16	64
2020 L'Alpage, Mont-Sur-Rolle , Switzerland	<i>Chasselas</i>	6.5	13	52
2020 Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	5.5	11	44

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2019 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2020 Lafage, 'Miraflores' , Roussillon, France	<i>Mourvedre Blend</i>	6.5	13	52
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>	6.5	13	52
2021 Glup Glup , Carinena, Spain	<i>Garnacha</i>	4.5	9	36
2019 Marques de Tomares , Crianza, Rioja, Spain	<i>Tempranillo</i>	6	12	48
2019 Bardos Romantica , Ribera Del Duero, Spain	<i>Tempranillo</i>	6	12	48
2020 Le Naturel , Navarra, Spain	<i>Garnacha</i>	5	10	40
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
2012 Laurona , Montsant, Spain	<i>Garnacha</i>	7	14	56
2018 La Fanfarria , Asturias, Spain	<i>Mencia, Albarín Negro</i>	6.5	13	52
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 National 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	44
2018 Belinda , Mendoza, Argentina (<i>served chilled</i>)	<i>Bonardo, Pedro Ximenez</i>	4.25	8.5	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
2015 Alto de la Ballena, Reserv a , Maldonado, Uruguay	<i>Tannat, Viognier</i>	6	12	48
2018 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2019 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2020 Domaine Vallot , Cotes-du-Rhone, 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
Carlos VII , Alvear, 500mL	<i>Amontillado</i>	9.5	55
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
Almacenista , Lustau, 500mL	<i>Manzanilla Amontillado</i>	11	66
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) 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

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

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

BOTTLES & CANS
Clausthaler, Non-Alcoholic - Germany 6.5
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
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
Kentucky Ale, Bourbon Barrel Ale - KY 10
Duclaw, Sweet Baby Jesus Porter - MD 8

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