

# 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  
Pimentón Pork Sausage. Smoky, Garlicky

### PAMPLONA

Pais Vasco, ES  
Beef & Pork Sausage with Pimento.  
Tangy, Salty, Rich

### CHORIZO PICANTE

La Rioja, ES  
Pork Sausage. Smoky, Spicy, Pimentón

### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

### FUET

Catalunya, ES  
Pork Sausage. Rich, Garlic, Black Pepper

### SMOKIN' GOAT

Islas Canarias, ES  
Semi-Soft, Goat's Milk, Aged 15 Days.  
Smoked, Creamy, Mild

### DRUNKEN GOAT

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 2 Months.  
Red Wine-Soaked

### AGED MAHÓN

Islas Baleares, ES  
Hard, Cow's Milk, Aged 1 Year, EVOO  
Rubbed. Salty, Sharp

### AGED MANCHEGO

Castilla-La Mancha, ES  
Firm, Sheep's Milk, Aged 6 Months.  
Buttery, Nutty, Complex

### CABRA ROMERO

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 45 Days,  
Rosemary. Mildly Tart, Creamy

### IDIAZÁBAL

País Vasco, ES  
Semi-Firm, Raw Sheep's Milk, Aged 6  
Months. Smoked, Sharp, Fruity

### DÉLICE DE BOURGOGNE

Burgundy, FR  
Triple-Crème, Cow's Milk, Mold Rind.  
Mushroomy, Smooth, Tangy

### LOMO IBÉRICO DE BELLOTA

Castilla y León, ES  
Aged 3 Months Ibérico Pork Loin. Mild,  
Smoky, Pimentón

### JAMÓN MANGALICA

Castilla y León, ES  
Aged 36-42 Months, Acorn & Pasture Fed  
Mangalica. Marbled, Tender, Nutty

### BISON SAUCISSON

Peppery, Sweet, Wine Notes

### WAGYU TRUFFLE BEEF SAUCISSON

Peppery, Garlic, Black Truffle

### APERITIVO BOARD

An Assortment of Spanish Aperitivo  
Snacks to Pair with Your Anytime Drinks

*Marinated Olives, Patatas Bravas,  
Pickled Peppers, Drunken Goat, Mahón,  
Jamón Serrano, Fuet, Almonds*

## TAPAS

### HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

### SUGAR SNAP PEAS

Thyme Vinaigrette, Espelette

### CHAMPIÑONES

Aleppo Pepper, Lemon

### ROASTED CARROTS

Sunflower Seeds, Mint

### ASPARAGUS

Romesco, Marcona Almonds

### ARTICHOKES

Remoulade

### RISOTTO

Arugula Pesto, Spring Onions

### HUMMUS

Oregano, Pita

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### POTATO TORTILLA

Chive Sour Cream

### BOQUERONES

Fennel, Blood Orange

### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

### MUSSELS

Chorizo, White Wine

### ARTIC CHAR A LA PLANCHA

Salsa Verde

### GRILLED CHICKEN THIGH

Aji Amarillo

### BAY SCALLOPS SALPICON

Aji Amarillo, Scallions, Tomatoes, Fennel

### FIDEOS

Chicken, Chorizo

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### CALAMARI A LA PLANCHA

Garlic, Lemon, Aleppo Pepper

### BACON-WRAPPED DATES

Valdeón Mousse

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

### PORK MILANESA

Arugula, Fennel, Onions

### ALBONDIGAS

Spiced Meatballs, Tomato Sauce

### PORK BELLY

Golden Raisin Mostarda

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

### BIKINI

Serrano Ham, Drunken Goat

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

### BROCCOLI

Hazelnut Romesco

### ARUGULA

Pepitas, Cranberry, Aged Mahón

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Cherry Peppers

### GRILLED WHOLE BRANZINO

Carrots, Roasted Potatoes

### PAELLA VERDURAS

Spring Onions, Radishes, Carrots

### PAELLA MARISCOS

Calamari, Shrimp, Mussels, Clams

### PAELLA SALVAJE

Chicken, Chorizo, Gaucho Sausage

### PARILLADA BARCELONA\*

NY Strip, Chicken, Pork Loin, Gaucho Sausage

## DESSERTS

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

### OLIVE OIL CAKE

Sea Salt

### FLAN CATALÁN

### BASQUE BURNT CHEESECAKE

Cherries

## EXECUTIVE CHEF MISHA RYKLIN SOUS CHEFS RONY GARCIA & PETER CHRISTOFORATOS

\*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
2021 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2021 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

## WHITE

		3oz	6oz	bottle
2022 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2021 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri Verdejo</i>	6.25	12.5	50
2022 Menade, Rueda, Spain	<i>Verdejo</i>	6	12	48
2022 Le Naturel, Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2022 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021 Orto Vins, Les Argiles, Montsant, Spain	<i>Macabeo</i>	6.5	13	52
2020 Alvear, 3 Miradas, Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	5.5	11	44
2022 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2020 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2023 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2022 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2020 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2021 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	6	12	48
2021 L'Alpage, Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2022 Liquid Geography, Bierzo, Spain	<i>Mencia</i>	5	10	40
2022 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 Christophe Avi, Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
2021 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

## RED

		3oz	6oz	bottle
2018 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2018 Marqués de Tomares, Crianza, Rioja, Spain	<i>Tempranillo</i>	6	12	48
2021 Pedro González Mittelbrunn, Castilla y León, Spain	<i>Prieto Picudo</i>	4.5	9	36
2020 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2022 Glup Glup, Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2020 Azul y Garanza, Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2020 Sotabosc, Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2013 Laurona, Montsant, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2022 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepat Blend</i>	4.75	9.5	38
2022 La Vinyeta, Bongo*, Emporda, Spain	<i>Monastrell</i>	4.5	9	36
2020 Península, Vino de Montaña, Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	5.5	11	44
2020 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2022 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Bobal</i>	5.25	10.5	42
2018 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga Nacional Blend</i>	3.5	7	28
2021 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2020 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2021 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2020 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2019 Polkura, Colchagua, Chile	<i>Syrah</i>	5.75	11.5	46
2022 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	6.75	13.5	54
2022 Garage Wine Company, Revival, Maule, Chile	<i>País</i>	5.75	11.5	46
2018 Alto de la Ballena, Reserva, Maldonado, Uruguay	<i>Tannat, Viognier</i>	6	12	48
2021 Chat. du Morre du Tendre, Cuvée Paul, Côtes-du-Rhône	<i>Grenache Blend</i>	7	14	56
2021 Dom. des Tourelles, Bekaa 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 / Pedro González Mittelbrunn / Biográfico 16  
Many of our wines use Biodynamic farming practices, here are three incredible examples

**GRENAche (ON THE ROCKS)** Le Naturel / Vino de Montaña / Cuvée Paul 17.5  
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

**ACID TRIP** Asnella / L'Alpage / Belinda 14.5  
High. Acid. Wines.



# 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

**DOS PENÍNSULAS** 13  
Libélula Joven Tequila, Lustau Palo Cortado,  
Lemon, Agave, Nutmeg

**TYGRA** 13  
Cachaça, 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,  
Sfumatato Rhubarb Amaro, Orange, Walnut Bitters

## GINTONICS

Inspired by three of Spain's most iconic regions 15

**CATALAN**  
Hayman's London Dry Gin, Fever Tree Mediterranean Tonic,  
Grapefruit, Lime, Rosemary

**VALENCIAN**  
Hayman's London Dry Gin, Fever Tree Indian Tonic,  
Orange Blossom Water, Lemon, Orange, Thyme

**GALICIAN**  
Nordés Gin, Fever Tree Indian Tonic,  
Lemon, Green Apple, Mint

## SANGRIA

**RED OR WHITE SANGRIA** glass pitcher  
Rioja Wine, 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** caña doble  
Estrella Galicia, Lager - Spain 4.25 8.5  
Two Roads, No Limits Hefeweizen - CT 4 8  
Half Full, Bright Blonde Pale Ale - CT 3.75 7.5  
New England, Seahag, IPA - CT 4.25 8.5

**BOTTLES & CANS**  
Athletic Brewing, Run Wild IPA, Non- Alcoholic - CT 7  
Peroni, Lager - Italy 8.5  
Narragansett Lager (16oz.) - RI 7  
Estrella Damm, Daura Gluten-Free Lager - Spain 8.5  
Von Trapp, Bohemian Pilsner - VT 8  
Two Roads, Passion Fruit Gose - CT (16 oz.) 12  
Troegs, Dreamweaver Wheat - PA 8  
Hitachino, Nest White - Japan 14  
Half Full, In Pursuit IPA - CT 8  
Night Shift, Whirlpool Hazy NE IPA - MA 8.5  
Jack's Abby, Hoponius Union IPL - MA 7  
Lagunitas, Maximus IPA - CA 8.5  
Allagash, Tripel - MN 10.5  
Kentucky Ale, Bourbon Barrel Ale - KY 10

**CIDERS**  
Down East Cider- Original Blend 9.5  
Isastegi, Sagardo Natural Cider (750mL) - Spain 28