

# barcelona

## BRUNCH

### CHARCUTERIE & CHEESE

7 For one | 19.5 For three

#### SOBRASADA

California, US  
Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

#### JAMÓN SERRANO

Castilla y León, ES  
15-20 Months Cured Ham. Tender, Salty, Sweet

#### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky, Garlicky

#### SALCHICHÓN DE VIC

Catalunya, ES  
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

#### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

#### PAMPLONA

País Vasco, ES  
Beef & Pork Sausage with Pimenton. Tangy, Salty, Rich

#### CHORIZO PICANTE

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

#### FUET

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

#### AGED MANCHEGO

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

#### IDIAZÁBAL

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

#### QUESO DE OVEJA CON FLORES

La Mancha, ES  
Firm, Sheep's Milk, Aged 120 Days. Earthy, Nutty, Flower Coated

#### ALBALA TIERNO

La Mancha, ES  
Firm, Sheep's Milk, Aged 30 Days. Floral, Herbaceous, Rosemary Coated

#### AGED MAHÓN

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

#### VALDEÓN

Castilla-León, ES  
Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent

#### DRUNKEN GOAT

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

#### JAMÓN MANGALICA

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

#### LOMO IBÉRICO DE BELLOTA

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

#### MAXORATA

Islas Canarias, ES  
Semi-Soft, Goats Milk, Aged 2 Months Buttery, Tangy

#### APERITIVO BOARD

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

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

### TAPAS

#### TORRIJAS

Crème Catalana, Oranges

7.5

#### SERRANO HAM BENEDICT

Hollandaise

8.5

#### FIDEOS

Pork Belly, Turnips, Egg

12

#### OLIVE OIL PANCAKES

Vermont Butter, Maple Syrup

8

#### STEAK & EGGS

Red Chimichurri

14.5

#### DOUBLE CUT BACON

Pimentón, Maple Syrup

8.5

#### ESTRELLADOS

Mangalica Ham, Fried Egg

11

#### VEGGIE BENEDICT

Spinach, Garlic, Hollandaise

7.5

#### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

#### BRUSSEL SPROUTS

Saffron Onions, Pistachios

8.5

#### SPAGHETTI SQUASH CARBONARA

Serrano Ham, Egg Yolk

12

#### CHAMPIÑONES

Aleppo Pepper

9

#### WHIPPED SHEEP'S CHEESE

Guindilla Honey, Pistachios

8.5

#### HUMMUS

Salsa Verde

8.5

#### POTATO TORTILLA

Chive Sour Cream

7

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

#### BOQUERONES

Fennel, Orange

6

#### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

#### MUSSELS

Chorizo, White Wine

13

#### STUFFED SQUID

Espelette Pepper, Herbs

13

#### GRILLED CHICKEN THIGH

Aji Amarillo

9.5

#### MILANESE

Pork Collar, Cabbage

11

#### STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

14.5

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

#### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

#### BACON-WRAPPED DATES

Valdeón Mousse

8

#### ALBONDIGAS

Spiced Meatballs, Tomato Sauce

9.5

#### VEAL

Sweetbreads, Celeriac Purée

15.5

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

#### ARUGULA

Pepitas, Cranberry, Aged Mahón

9

#### SAVOY CABBAGE

Pomegranate, Sesame Vinaigrette

8

### LARGE PLATES

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Cherry Peppers

23

#### GRILLED WHOLE BRANZINO

Carrots, Roasted Potatoes

26.5

	half / full / double
<b>PARILLADA MIXED GRILL*</b>	31 / 62 / 108
NY Strip, Chicken, Pork Loin, Gaucho Sausage	

#### PAELLA VERDURAS

Baby Carrots, Honeynut

18 / 36 / 64

#### PAELLA MARISCOS

Calamari, Shrimp, Mussels, Clams

28 / 56 / 98

#### PAELLA SALVAJE

Chicken, Chorizo, Gaucho Sausage

28 / 56 / 98

### DESSERTS

#### FLAN CATALÁN

7

#### OLIVE OIL CAKE

Sea Salt

10

#### BASQUE BURNT CHEESECAKE

Cherries

9

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

## SOUS CHEF RONY GARCIA

## SOUS CHEF 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 <b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2021 <b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2020 <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

## WHITE

		3oz	6oz	bottle
2022 <b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2021 <b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6	12	48
2021 <b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2020 <b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021 <b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Macabeo</i>	6.5	13	52
2020 <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	5.5	11	44
2020 <b>Asnella</b> , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2019 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2022 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2022 <b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2019 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2020 <b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Riesling</i>	5.5	11	44

## ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2020 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencia</i>	5	10	40
2021 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 <b>Christophe Avi</b> , Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
2019 <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

## RED

		3oz	6oz	bottle
2018 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2020 <b>Marqués de Tomares, Crianza</b> , Rioja, Spain	<i>Tempranillo</i>	6	12	48
2020 <b>Pedro González Mittelbrunn</b> , Castilla y León, Spain	<i>Prieto Picudo</i>	4.5	9	36
2019 <b>Bardos, Romántica</b> , Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2021 <b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2019 <b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2012 <b>Laurona</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2020 <b>La Vinyeta, Bongo*</b> , Emporda, Spain	<i>Monastrell</i>	4.5	9	36
2020 <b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2020 <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Bobal</i>	5.25	10.5	42
2022 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Trepat Blend</i>	4.75	9.5	38
2016 <b>Fontes Cunha, 'Mondeco'</b> , Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2021 <b>Earth First, Classic</b> , Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2019 <b>Belinda</b> , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2019 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2018 <b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2017 <b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	5.75	11.5	46
2018 <b>Alto de la Ballena, Reserva</b> , Maldonado, Uruguay	<i>Tannat, Viognier</i>	6	12	48

## SHERRY

### DRY

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

### SWEET

		3oz	bottle
<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	8	64
<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
<b>Solera 1927</b> , 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

**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,  
Sfumato 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, 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** caña doble  
Half Full, Bright Blonde Pale Ale – CT 3.75 7.5  
Two Roads, No Limits Hefeweizen – CT 4 8  
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  
Estrella Damm, Daura Gluten-Free Lager – Spain 7.5  
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**  
Isastegi, Sagardo Natural Cider (750mL) – Spain 28  
Down East Cider- Original Blend 9.5