

# 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

#### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

#### FUET

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

#### PAMPLONA

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

#### CHORIZO PICANTE

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

#### AGED MANCHEGO

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

#### QUESO DE OVEJA CON FLORES

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

#### SMOKIN' GOAT

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

#### 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

#### CABRA ROMERO

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

#### 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 12

#### JAMÓN MANGALICA

Castilla y León, ES  
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty 14

#### WAGYU TRUFFLE BEEF SAUCISSON

Peppery, Garlic, Black Truffle 9

#### BISON SAUCISSON

Peppery, Sweet, Wine Notes 9

#### APERITIVO BOARD

An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks 26

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

### TAPAS

#### SERRANO HAM BENEDICT

Hollandaise 8.5

#### FIDEOS

Pork Belly, Squash, Egg 12

#### OLIVE OIL PANCAKES

Vermont Butter, Maple Syrup 8

#### STEAK & EGGS

Red Chimichurri 14.5

#### ESTRELLADOS

Mangalica Ham, Fried Egg 11

#### VEGGIE BENEDICT

Spinach, Garlic, Hollandaise 7.5

#### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil 5.5

#### ARTICHOKES

Remoulade 9

#### ROASTED CARROTS

Sunflower Seeds, Mint 8.5

#### ASPARAGUS

Romesco, Marcona Almonds 9.5

#### CHAMPIÑONES

Aleppo Pepper 9

#### HUMMUS

Salsa Verde 8.5

#### WHIPPED SHEEP'S CHEESE

Guindilla Honey, Pistachios 8.5

#### POTATO TORTILLA

Chive Sour Cream 7

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli 8

#### BOQUERONES

Fennel, Orange 6

#### BAY SCALLOPS SALPICON

Aji Amarillo, Scallions, Tomatoes, Fennel 16.5

#### MUSSELS

Chorizo, White Wine 13

#### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic 9.5

#### ARTIC CHAR A LA PLANCHA

Salsa Verde 14.5

#### GRILLED CHICKEN THIGH

Aji Amarillo 9.5

#### MILANESE

Pork, Cabbage 11

#### 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

#### PORK BELLY

Golden Raisin Mostarda 10.5

#### BIKINI

Serrano Ham, Drunken Goat 9

#### STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette 14.5

#### RISOTTO

Arugula Pesto, Spring Onions 12.5

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce 9

#### ARUGULA

Pepitas, Cranberry, Aged Mahón 9

### LARGE PLATES

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Cherry Peppers 23

#### GRILLED WHOLE BRANZINO

Carrots, Roasted Potatoes 26.5

half / full / double

#### PAELLA VERDURAS

Spring Onions, Radishes, Carrots 18 / 36 / 64

#### PAELLA MARISCOS

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

#### PAELLA SALVAJE

Chicken, Chorizo, Gaucho Sausage 28 / 56 / 98

#### PARILLADA BARCELONA\*

NY Strip, Chicken, Pork Loin, Gaucho Sausage 31 / 62 / 108

### 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 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
2020 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</i>	6.25	12.5	50
2020 Menade, Rueda, Spain	<i>Verdejo</i>	6	12	48
2021 Le Naturel, Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2020 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
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
2022 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2022 Aylín, San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2019 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2020 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	6	12	48

## ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2020 Liquid Geography, Bierzo, Spain	<i>Mencia</i>	5	10	40
2021 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
2019 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
2020 Marqués de Tomares, Crianza, Rioja, Spain	<i>Tempranillo</i>	6	12	48
2020 Pedro González Mittelbrunn, Castilla y León, Spain	<i>Prieto Picudo</i>	4.5	9	36
2019 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2021 Glup Glup, Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2019 Sotabosc, Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2012 Laurona, Montsant, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2020 La Vinyeta, Bongo*, Emporda, Spain	<i>Monastrell</i>	4.5	9	36
2020 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2020 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Bobal</i>	5.25	10.5	42
2022 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepal Blend</i>	4.75	9.5	38
2016 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2021 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2019 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2019 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2018 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2017 Polkura, Colchagua, Chile	<i>Syrah</i>	5.75	11.5	46
2018 Alto de la Ballena, Reserva, Maldonado, Uruguay	<i>Tannat, Viognier</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

**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