

# barcelona

## CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

### JAMÓN SERRANO

Segovia  
Dry-cured Spanish ham

### CHORIZO PICANTE

La Rioja,  
Smoky, mildly spicy, dry-cured sausage

### FUET

Catalonia  
Dry-cured pork sausage

### SALCHICHÓN DE VIC

Catalonia  
Dry-cured pork sausage & peppercorns

### SALAMI SOPPRESSATA

Italy  
Dry-cured pork sausage, sweet with black peppercorns

### 6-MONTH AGED MANCHEGO

Castilla, La Mancha  
Firm, cured sheep's milk, sharp & piquant

### IDIAZÁBAL

Navarra  
Smoked raw sheep's milk, nutty & robust

### SAN SIMÓN

Galicia  
Smoked cow's milk, creamy & buttery

### CAÑA DE CABRA

Murcia  
Soft-ripened goat cheese, creamy & mild

### AGED MAHÓN

Balearic Islands  
Cow's milk cheese aged 1 year, salty & sharp

### CABRA ROMERO

Murcia  
Goat's milk cheese coated with rosemary

### VALDEÓN

Castilla León  
Cow and Goat's milk blue cheese, tangy and spicy

### JAMÓN MANGALICA

Segovia  
Cured Hungarian Pig

### APERITIVO BOARD

An assortment of Spanish aperitivo snacks to pair with your anytime drinks

*Marinated Olives, Patatas Bravas, Pickled Peppers, Jamón Serrano, Fuet, Aged Mahón, Idiazabal, Almonds*

12

22

## TAPAS

### HOUSE MARINATED OLIVES

Chili Flakes, Citrus

5

### CHARRED CARROTS

Mint Sour Cream, Honey

7.5

### PIQUILLO HUMMUS

Pita, Pimentón

7.5

### MUSHROOMS AL AJILLO

Piquillo, Garlic

11.5

### EGGPLANT CAPONATA

Sweet Pepper, Basil, Parsley

5

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8

### WHIPPED RICOTTA

Lemon, Toasted Bread, Pimentón

8.5

### DRUNKEN GOAT A LA PLANCHA

Spiced Apple Syrup, Pepitas

8

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

### POTATO TORTILLA

Chive Sour Cream

6

### SPICY SAUTÉED KALE

Guindilla, Bread Crumbs

7

### BROCCOLI RABE

Guindilla, Garlic, Lemon

8

### GRILLED CAULIFLOWER

Piquillo Romesco

8.5

### MONTADITO DE TOMATE

Tomato Jam, Herbed Sheep's Cheese, Basil Oil

8

### BOQUERONES

Roasted Red Peppers, Herb Oil

6.5

### GILDA PINTXO

Green Olive, Boquerones, Pipparra Pepper

8.5

### BERTHA BAKED OYSTERS

Garlic Butter

11.5

### CRISPY CALAMARI

Chipotle Aioli

10.5

### MAHI MAHI A LA PLANCHA

Salsa Verde

12.5

### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

### P.E.I MUSSELS

Chorizo Picante, White Wine, Chili Flakes

11

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

### SPICED BEEF EMPANADAS

Red Pepper Sauce

7

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.5

### LA CARNE DE CERDO BIKINI

Speck, Mahón, Olive-Caper Aioli

8.5

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

8.5

### STEAK PAILLARD\*

Crispy Potatoes, Pepper Vinaigrette

14.5

### PINTXOS MORUNOS

Citrus Aioli

7

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8

### QUINOA SALAD

Kale, Apple, Manchego, Lemon Vinaigrette

8.5

### PUMPKIN SALAD

Radicchio, Pumpkin Seed, Guindilla Vinaigrette

9.5

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

21

### WHOLE ROASTED BRANZINO

Mixta Salad, Roasted Potatoes

26.5

### PAELLA VERDURAS

Cauliflower, Summer Squash, Fennel

half / full / double  
16 / 32 / 64

### PAELLA MARISCOS

Calamari, Shrimp, Mussels, Clams

24.5 / 49 / 98

### PAELLA SALVAJE

Pork, Chorizo, Chickpeas

24.5 / 49 / 98

### PARILLADA BARCELONA\*

NY Strip, Chicken, Gaucho Sausage, Pork Loin

27 / 54 / 108

## DESSERTS

### FLAN CATALÁN

6.5

### OLIVE OIL CAKE

Sea Salt

8

### BASQUE BURNT CHEESECAKE

Luxardo Cherries

8

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

8

### CREPAS WITH SEASONAL FRUIT

Citrus Cream, Strawberries, Pistachios

7.5

## EXECUTIVE SOUS CHEF CARLOS OLVERA RAMOS | 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

NV BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2016 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain	<i>Xarel-lo Blend</i>	4.25	8.5	34
		6	12	48

## WHITE

2019 Mila, Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2019 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2019 Menade, Rueda, Spain	<i>Verdejo</i>	5.5	11	44
2019 Azul y Garanza, Navarra, Spain	<i>Viura</i>	3.75	7.5	(L) 42
2019 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2019 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2019 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 Aylín, San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2018 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2014 Chéreau-Carré, Comte Leloup, Muscadet, France	<i>Melon de Bourgogne</i>	6.25	12.5	50
2018 Iniceri, 'Abisso', Sicily, Italy	<i>Catarratto</i>	6	12	48
2017 Wegeler, Mosel, Germany	<i>Riesling</i>	4.75	9.5	38

## ROSÉ

2019 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	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	12	48

## RED

2014 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2019 La Maldita, Rioja, Spain	<i>Garnacha</i>	5.75	11.5	46
2018 Bardos, Romántica, Ribera del Duero, Spain	<i>Garnacha</i>	4.25	8.5	34
2020 Le Naturel, Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	38
2018 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Garnacha</i>	4	8	32
2018 La Fanfarria, Asturias, Spain	<i>Mencía</i>	6.75	13.5	54
2011 Laurona, Montsant, Spain	<i>Mencía, Albarín Negro</i>	5.5	11	44
2019 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Garnacha, Cariñena</i>	7	14	56
2018 La Vinyeta, Bea*, Emporda, Spain	<i>Trepat Blend</i>	4.75	9.5	38
2018 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Monastrell</i>	4.5	9	36
2018 Bodegas Ponce, La Casilla, Manchuela, Spain	<i>Garnacha</i>	6.25	12.5	50
2017 Vara y Pulgar, Cadíz, Spain	<i>Bobal</i>	6	12	48
2020 Earth First, Classic, Mendoza, Argentina	<i>Tintilla</i>	6.5	13	52
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Malbec</i>	4.25	8.5	34
2018 Belinda, Mendoza, Argentina - served chilled	<i>Touriga National Blend</i>	3.5	7	28
2017 Peñalolen, Maipo, Chile	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2018 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Sauvignon</i>	6	12	48
2016 Polkura, Colchagua, Chile	<i>Cabernet Franc, Malbec</i>	5.75	11.5	46
2018 Casas del Bosque, Casablanca, Chile	<i>Syrah</i>	5.75	11.5	46
2015 Alto de la Ballena, Reserva, Maldonado, Uruguay	<i>Pinot Noir</i>	6.25	12.5	50
2019 Domaine Vallot, Côtes-du-Rhône, France	<i>Tannat, Viognier</i>	6	12	48
	<i>Grenache Blend</i>	6	12	48

# SHERRY

## DRY

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

## SWEET

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

**GRENA CHE (ON THE ROCKS)** Le Naturel / Camino de Navaherreros / Domaine Vallot 15.5  
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

**ACID TRIP** Asnella / Comte Leloup / Belinda 14.5  
High. Acid. Wines.



# COCKTAILS

**BEES & BAYS** (No ABV\*) 5  
Lime, Salted Honey Syrup, Cardamom  
Sparkling Water, Torched Bay Leaf

**SUMMER STREET SLING** 9.5  
Chamomile Infused Tito's Vodka  
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

**RICHMOND GIMLET** 9  
Greenall's Gin, Lime, Mint

**DOS PENÍNSULAS** 10  
Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

**TYGRA** 13  
Cachaça, Quevedo White Port, Ginger Beer,  
Lime, Angostura Bitters, Cucumber

**WHISKEY ROOT** 10  
Four Roses Bourbon, Byrrh Quinquina  
Ginger, Basil, Lemon Juice

**BOURBON SPICE RACK** 12  
Redemption Rye, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

**SMOKED SHERRY MANHATTAN** 15  
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,  
Lustau Amontillado, Angostura, Luxardo Cherry

# GINTONICS

Inspired by the Biodynamic calendar, featuring  
Hayman's London Dry Gin. 14

**FRUIT**  
Fever Tree Grapefruit, Fever Tree Elderflower,  
Strawberry, Lemon, Pink Peppercorn

**FLOWER**  
Fever Tree Elderflower, Rosebud, Lime, Cucumber

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

**CLASSIC BARCELONA GINTONIC**  
Fever Tree Mediterranean, Grapefruit, Lime, Jasmine

# SANGRIA

**WHITE OR RED SANGRIA** glass pitcher  
Rioja Wine, Elderflower, Citrus Infused 9 30  
Dark Rum, Guava Nectar

**GUNS & ROSÉS** glass carafe  
Naveran Brut Rosé, Lillet Rosé, Rime Vodka, 11.5 46  
Peach Nectar, Lemon, Grapefruit Bitters

# BEER

**DRAFT** 7oz 14oz  
Black Hog, S.W.A.G - CT 3.75 7.5  
New England Brewing Co, Sea Hag IPA - CT 4 8  
Jack's Abby, House Lager - MA 3.75 7.5  
Peroni, Lager - Italy 3.75 7.5

**BOTTLES & CANS**  
Clausthaler, Non-Alcoholic - Germany 5  
Estrella Galicia, Lager - Spain 7.5  
Narragansett Lager (16oz.) - RI 6  
Estrella Damm, Daura Gluten-Free Lager - Spain 7.5  
Von Trapp, Bohemian Pilsner - VT 7.5  
Troegs, Dreamweaver Wheat - PA 6.5  
Estrella Damm, Inedit - Spain 9.5  
Hitachino, Nest White - Japan 13  
Two Roads, Honeyspot Road IPA - CT 6.5  
Half Full, In Pursuit IPA - CT 8  
Jack's Abby, Hoponius Union IPL - MA 7  
Lagunitas, Maximus IPA - CA 8.5  
Allagash, Tripel Reserve - MN 10.5  
Kentucky Ale, Bourbon Barrel Ale - KY 10