

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 SOPRASATTA

Italy
Dry-cured pork sausage, sweet with black peppercorns

6-MONTH AGED MANCHEGO

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

12

APERITIVO BOARD

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

22

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

TAPAS

HOUSE MARINATED OLIVES

Chili Flakes, Citrus

5

TRI-COLOR FINGERLING POTATOES

Tarragon Brown Butter

8.5

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

GRILLED CAULIFLOWER

Piquillo Romesco

8.5

MONTADITO DE TOMATE

Tomato Jam, Herbed Sheep's Cheese, Basil Oil

8

BROCCOLI RABE

Guindilla, Garlic, Lemon

8

BOQUERONES

Roasted Red Peppers, Herb Oil

6.5

CRISPY CALAMARI

Chipotle Aioli

10.5

BERTHA BAKED OYSTERS

Garlic Butter

11.5

GILDA PINTXO

Green Olive, Boquerones, Pipparra Pepper

8.5

MAHI MAHI A LA PLANCHA

Salsa Verde

12.5

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

SEARED PORK BELLY

Apple-Cherry Pepper Mustardo

8.5

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

Pumpkin, Cabbage, Turnip

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

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

WHITE

		3oz	6oz	bottle
2019 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
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

		3oz	6oz	bottle
2019 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	5	10	40
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

		3oz	6oz	bottle
2014 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	5.75	11.5	46
2019 La Maldita, Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2018 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	4.75	9.5	38
2020 Le Naturel, Navarra, Spain	<i>Garnacha</i>	4	8	32
2018 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2018 La Fanfarria, Asturias, Spain	<i>Mencía, Albarín Negro</i>	5.5	11	44
2011 Laurona, Montsant, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2019 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepal Blend</i>	4.75	9.5	38
2018 La Vinyeta, Bea*, Emporda, Spain	<i>Monastrell</i>	4.5	9	36
2018 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2018 Bodegas Ponce, La Casilla, Manchuela, Spain	<i>Bobal</i>	6	12	48
2017 Vara y Pulgar, Cadíz, Spain	<i>Tintilla</i>	6.5	13	52
2020 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2018 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2018 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	5.75	11.5	46
2016 Polkura, Colchagua, Chile	<i>Syrah</i>	5.75	11.5	46
2018 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	6.25	12.5	50
2015 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
La Cigarrera, 375mL	<i>Manzanilla</i>	8	32
Almacenista, Lustau, 500mL	<i>Manzanilla Amontillada</i>	11	66
Península, Lustau, 750mL	<i>Palo Cortado</i>	7.5	60
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	11.5	46
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 Cigarera / 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

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
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