

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 Pork Sausage. Smoky, Garlic, Pimentón	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	JAMÓN MANGALICA 14 Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	VALDEÓN Castilla-León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	LOMO IBÉRICO DE BELLOTA 12 Castilla y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	MAXORATA 8.5 Islas Canarias, ES Semi-Firm, Goat's Milk, Aged 2 Months Buttery, Tangy
HOT SOPRESSATA California, US Pork Salami. Paprika, Chile De Arbol, Sherry	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	QUESO DE TRUFA 8.5 Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery Mild, Nutty	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked	TRUFFLE TORTILLA 10 Truffle, Chive Sour Cream
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged1 Year, EVOO Rubbed. Salty, Sharp		APERITIVO BOARD 26 An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks <i>Marinated Olives, Patatas Bravas, Pickled Peppers, Manchego, Idiazábal, Jamón Serrano, Fuet, Almonds</i>

TAPAS

HOUSE MARINATED OLIVES 5 Garlic, Thyme, Citrus, Giardiniera	GRILLED PORTUGUESE PULPO 16.5 Green Tabbouleh, Pistachios
EGGPLANT CAPONATA 5.5 Sweet Peppers, Onions, Basil	P.E.I MUSSELS 13 White Wine, Sage-Arugula Pesto
SPINACH & CHICKPEA CAZUELA 8.5 Cumin, Roasted Onions, Lemon	ESCARGOTS 12.5 Garlic, Parsley Butter
ROASTED RED PEPPERS 8.5 Ortiz Anchovy, Raisins, Capers, Red Onions	GRILLED QUAIL 18.5 Red Pepper Coulis, Frisée
FREGULA SARDA 9 Broccoli, Cipollini Onions, Parmesan Cheese	BRAISED RABBIT & TAGLIATELLE 18.5 Spring Ramps, White Wine
CHARRED BABY CARROTS 9.5 Cumin Yogurt, Mint, Spicy Sunflower Seeds	BACON-WRAPPED DATES 8 Valdeón Mousse
SPRING PEAS 11 Oyster Mushrooms, Mint	SEARED PORK BELLY 10.5 Mojo Picante
FIDDLEHEAD FERNS 13.5 Farro, Chorizo, Garlic	SPICED BEEF EMPANADAS 8 Red Pepper Sauce
ROASTED CAULIFLOWER 9.5 Orange-Harissa Glaze, Toasted Walnuts	TRUFFLED BIKINI 8.5 Serrano, Mahón
GRILLED & SMOKED ASPARAGUS 9.5 Mustard Dressing	JAMÓN & MANCHEGO CROQUETAS 7 Garlic Aioli
CHAMPIÑONES 11 Garlic, Aleppo Peppers, Lemon	ALBONDIGAS 9.5 Spiced Meatballs in Jamón-Tomato Sauce
LEMON HUMMUS 9 Fried Pita Bread, Herb Oil	CHORIZO W/ SWEET & SOUR FIGS 9 Balsamic Reduction
POTATO TORTILLA 7 Chive Sour Cream	STEAK PAILLARD 14.5 Crispy Potatoes, Pepper Vinaigrette
PATATAS BRAVAS 8 Salsa Brava, Garlic Aioli	GRILLED AUSTRALIAN LAMB T-BONE 11.5 Romesco Sauce
BOQUERONES 8.5 Roasted Red Peppers, Fried Capers, Herb Oil	BISON SKIRT STEAK 14.5 Chermoula
SMOKED TROUT 14 Warm Potato Salad	
GAMBAS AL AJILLO 9.5 Guindilla Peppers, Olive Oil, Garlic	

SPAIN FLIGHT #29 60
Truffle Tortilla | Roasted Peppers | Paella Valenciana
Avinyo, Brut Rose | Mila, Albariño | Sotabosc, Garnacha

Try a personalized food and wine flight by Executive Chef Geoffrey Bruijneel and General Manager Brandon Cartagena, based on their recent travels to Spain!

SALADS

ENSALADA MIXTA 9 Olives, Onions, Tomatoes, Little Gem Lettuce	BABY SPINACH & GOAT CHEESE 9 Chiogga Beet, Sunflower Seeds, Lemon-Honey Dressing
BIBB LETTUCE & RADISHES 9 Herbs, Shallot, Ricotta Salata, White Balsamic	

LARGE PLATES

CHICKEN PIMIENTOS 23 Potatoes, Lemon, Hot Cherry Peppers	GRILLED WHOLE BRANZINO 26.5 Broccoli, Roasted Potatoes
half / full / double	
PAELLA VERDURAS 18 / 36 / 64 Baby Carrots, Rainbow Radish, Spring Onions, Spring Peas, Fiddlehead Ferns	PAELLA MARISCOS 28 / 56 / 98 Calamari, Shrimp, Mussels, Clams
PAELLA SALVAJE 28 / 56 / 98 Chicken, Merguez, Chickpeas	PARILLADA MIXED GRILL* 31 / 62 / 108 NY Strip, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN 7	OLIVE OIL CAKE 9 Sea Salt
BASQUE BURNT CHEESECAKE 9 Port Wine Preserved Grapes	CHOCOLATE CAKE 9 Coffee Crème Anglaise, Almond Crumble
BUTTERMILK PANNA COTTA 8.5 Apricots, Thyme-Honey Syrup	FRESAS & ARÁNDANOS 9.5 Whipped Cream, Speculoos, Toasted Almonds

EXECUTIVE CHEF GEOFFREY BRUIJNEEL / 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>	4.75	9.5	38
2018 AT Roca, Reserva, Brut Nature , Classic Penedes, 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 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2019 Vinos Pinol , Raig De Raim, Terra Alta, Spain	Garnacha Blanca	4.5	9	36
2020 Pinord , Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 Mestizaje Blaco , El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
2020 Asnella , Vinho Verde, Portugal	<i>Arinto</i> , <i>Loureiro</i>	5	10	40
2019 Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2019 Vina Callejuela , Blanco de Hornillos, Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2020 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2020 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2018 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2020 Iniceri, ‘Abisso’ , Sicily, Italy	<i>Catarratto</i>	6	12	48
2017 Marcel Couturier , Mâcon-Loché, France	<i>Chardonnay</i>	8	16	64
2020 Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	5.5	11	44
2020 L’Alpage , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2021 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>	6.5	13	52
2019 Los Conejos Malditos , Blanco Con Madre, Toledo, Spain	<i>Malvar, Airen</i>	5	10	40

RED

		3oz	6oz	bottle
2018 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2021 Glup Glup , Carinena, Spain	<i>Garnacha</i>	4.5	9	36
2019 Marques de Tomares , Crianza, Rioja, Spain	<i>Tempranillo</i>	6	12	48
2019 Bardos Romantica , Ribera Del Duero, Spain	<i>Tempranillo</i>	6	12	48
2020 Le Naturel , Navarra, Spain	<i>Garnacha</i>	5	10	40
2020 Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	48
2018 César Marquez Pérez, Parajes , Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2012 Laurona , Montsant, Spain	<i>Garnacha</i>	7	14	56
2018 La Fanfarria , Asturias, Spain	<i>Mencía, Albarín Negro</i>	6.5	13	52
2018 Joan D’Anguera , Finca L’Argata, Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2019 Sotabosc , Montsant, Spain	<i>Garnacha</i>	6	12	48
2020 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	5.25	10.5	42
2015 Fontes Cunha, ‘Mondeco’ Dao Portugal	<i>Touriga National Blend</i>	3.5	7	28
2019 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepát Blend</i>	4.75	9.5	38
2018 La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	4.5	9	36
2020 Vino De Montana , Peninsula Vicultores, Madrid ,Spain	<i>Garnacha</i>	5.5	11	44
2018 Belinda , Mendoza, Argentina (<i>served chilled</i>)	<i>Bonarda, Pedro Ximinez</i>	4.25	8.5	34
2020 Earth First, Classic , Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2018 Uva de Vida , Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2016 Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2018 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	6.75	13.5	54
2015 Alto de la Ballena, Reserv a , Maldonado, Uruguay	<i>Tannat, Viognier</i>	6	12	48
2018 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2019 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2020 Domaine Vallot , Cotes-du-Rhone, France	<i>Grenache Blend</i>	6.75	13.5	54
2020 Dom. Des Tourelles , Bekka 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 / Abisso / Biográfico	16
Many of our wines use Biodynamic farming practices, here are three incredible examples	
GRENACHE (ON THE ROCKS) Le Naturel / Vino De Montana / Finca L’Argata	17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	



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	
TYGRA	13
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	
DOS PENÍNSULAS	13
Libélula Joven Tequila, Lustau Palo Cortado, Lemon, Agave, Nutmeg	
ALEBRIJES	13
Bañez 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	14.5
Inspired by the Biodynamic calendar, featuring Hayman’s London Dry Gin.	
FRUIT	
Fever Tree Grapefruit, Fever Tree Elderflower, Strawberry, Lemon, Pink Peppercorns	
LEAF	
Fever Tree Mediterranean, Juniper Berries, Smoked Bay Leaf, Lime	
ROOT	
Fever Tree Mediterranean, Q Ginger Beer, Cardamom, Ginger, Lime	
FLOWER	
Fever Tree Eldeflower, Rosebud, Lime, Cucumber	
CLASSIC BARCELONA GINTONIC	
Fever Tree Mediterranean, Grapefruit, Lime	
RED OR WHITE SANGRIA	glass pitcher
Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	9.5 34
GUNS & ROSÉS	glass carafe
Sao Joao Rosé, Lilet Rosé, Rime Vodka, Peach Nectar, Lemon, Grapefruit Bitters	12.5 50
BEER	
DRAFT	7oz 14 oz
Black Hog, Granola Brown – CT	3.75 7.5
Peroni, Lager – Italy	3.75 7.5
Sea Hag, IPA – CT	3.75 7.5
BOTTLES & CANS	
Clausthaler, Non-Alcoholic - Germany	6.5
Estrella Galicia, Lager - Spain	8
Estrella Damm, Daura - Spain	7.5
Narragansett Lager (16oz.) - RI	6
Troegs, Dreamweaver Wheat - PA	6.5
Estrella Damm, Inedit - Spain	9.5
Jack’s Abby, Hoponus Union IPL - MA	7
Two Roads, Honeyspot IPA – CT	7
Allagash, Tripel IPA - ME	10.5
Vonn Trapp, Bohemian Pilsner- VT	8
Kentucky Ale, Bourbon Barrel Ale - KY	10
Duclaw, Sweet Baby Jesus Porter - MD	8
CIDERS	
Downeast Cider, Original - MA	9.5
Downeast Cider, Rotating Seasonal- MA	9.5