

barcelona

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 PICANTE

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

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

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

QUESO DE OVEJA CON FLORES

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

ALBALA TIERNO

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

IDIAZÁBAL

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

CAÑA DE CABRA

Murcia, ES
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

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, Mahón, Jamón Serrano, Fuet, Almonds

TAPAS

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

DELICATA

Goat Cheese, Marcona

8.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

SPAGHETTI SQUASH CARBONARA

Serrano Ham, Egg Yolk

12

BROCCOLINI

Sage, White Balsamic

8.5

CHAMPIÑONES

Garlic, Aleppo Pepper, Lemon

9

ROASTED CARROTS

Sunflower Seeds, Mint

8.5

BRUSSEL SPROUTS

Saffron, Pistachios

8.5

WHIPPED SHEEP'S CHEESE

Guindilla Honey, Pistachios

8.5

HUMMUS

Oregano, Pita

8.5

POTATO TORTILLA

Chive Sour Cream

7

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

BLACK TRUFFLE TORTILLA

Crème Fraiche

10

BURRATA

Picada, Apples

12

MONTADITO

Chanterelles, Ricotta

13

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

BOQUERONES

Fennel, Orange

6

PORK MILANESA

Cabbage, Frisée

11

MAHI MAHI A LA PLANCHA

Green Chimichurri

14.5

SALT COD BUÑUELOS

Caper Berry Aioli

9.5

MUSSELS

Chorizo, Fennel, White Wine

13

CHICKEN PINTXOS

Aji Amarillo

9.5

FIDEOS

Chicken, Chorizo

16.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

PORK BELLY

Raisin Mostarda

10.5

BONE MARROW

Gremolata

11.5

ALBONDIGAS

Spiced Meatballs, Tomato Sauce

9.5

BACON-WRAPPED DATES

Valdeón Mousse

8

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

14.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

SAVOY CABBAGE

Pomegranate, Sesame Vinaigrette

8

ARUGULA

Pepitas, Cranberry, Aged Mahón

9

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Cherry Peppers

23

GRILLED WHOLE BRANZINO

Carrots, Roasted Potatoes

26.5

PAELLA VERDURAS

Baby Carrots, Squash, Cipollini Onions

half / full / double

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

9

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	Xarel-lo Blend	4.75	9.5	38
2021 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	Macabeo Blend	6.5	13	52
2020 Caves São João, Brut Rosé, Bairrada, Portugal	Baga Blend	6.25	12.5	50

WHITE

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

ROSÉ & SKIN CONTACT

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

RED

		3oz	6oz	bottle
2018 Nucerro, Reserva, Rioja, Spain	Tempranillo	6.5	13	52
2020 Pedro González Mittelbrunn, Castilla y León, Spain	Prieto Picudo	4.5	9	36
2019 Bardos, Romántica, Ribera del Duero, Spain	Tempranillo	6	12	48
2021 Glup Glup, Cariñena, Spain	Garnacha	4.5	9	36
2019 Sotabosc, Montsant, Spain	Garnacha, Cariñena	6	12	48
2012 Laurona, Montsant, Spain	Garnacha, Cariñena	7	14	56
2019 Coster dels Olivers, Priorat, Spain	Cariñena, Garnacha	7.5	15	60
2020 La Vinyeta, Bongo*, Emporda, Spain	Monastrell	4.5	9	36
2020 Uva de Vida, Biográfico, Toledo, Spain	Tempranillo, Graciano	6.5	13	52
2020 Bodegas Ponce, Clos Lojen, Manchuela, Spain	Bobal	5.25	10.5	42
2022 Vins de Pedra, Negre de Folls, Conca de Barberá	Trepal Blend	4.75	9.5	38
2021 Earth First, Classic, Mendoza, Argentina	Malbec	4.25	8.5	34
2019 Belinda, Mendoza, Argentina - served chilled	Bonarda, Pedro Ximénez	4.25	8.5	34
2019 Quieto, Gran Corte, Mendoza, Argentina	Cabernet Franc, Malbec	6.25	12.5	50
2018 Peñalolen, Maipo, Chile	Cabernet Sauvignon	6.5	13	52
2017 Polkura, Colchagua, Chile	Syrah	5.75	11.5	46
2022 Casas del Bosque, Casablanca, Chile	Pinot Noir	6.75	13.5	54
2021 Garage Wine Company, Revival, Maule, Chile	País	5.75	11.5	46
2018 Alto de la Ballena, Reserva, Maldonado, Uruguay	Tannat, Viognier	6	12	48
2021 Chat. du Morre du Tendre, Cuvée Paul, Côtes-du-Rhône	Grenache Blend	7	14	56
2021 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	Cabernet Blend	6	12	48

SHERRY

DRY

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

SWEET

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

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

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
Estrella Galicia, Lager - Spain 4.25 8.5
Two Roads, No Limits Hefeweizen - CT 4 8
New England, Seahag, IPA - CT 4.25 8.5

BOTTLES & CANS
Estrella Damm, Daura Gluten-Free Lager - Spain 7.5
Two Roads, Passion Fruit Gose - CT (16 oz.) 12
Troegs, Dreamweaver Wheat - PA 8
Hitachino, Nest White - Japan 14
Half Full, In Pursuit IPA - CT 8
Allagash, Tripel - MN 10.5
Lagunitas, Maximus IPA - CA 8.5

CIDERS
Isastegi, Sagardo Natural Cider (750mL) - Spain 28
Down East Cider- Original Blend 9.5