

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	15
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Cream	VENISON CHORIZO <i>Fossil Farms</i> – Boonton, NJ Wagyu Beef, Pimentón, Garlic	9
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	IBORES Extremadura, ES Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed	LAMB SALAMI Boonton, NJ Rosemary, Garlic	9
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	BREDBIS ESPELETTE Les Pyrénées, FR Firm, Sheep's Milk, Aged 90 Days. Creamy, Nutty, Espelette Rubbed	VALDEÓN Castilla-León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	LOMO IBÉRICO DE BELLOTA Castilla Y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón	15
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	QUESO LEONORA Castilla León, ES Soft-Ripened, Goat's Milk, Aged 3 Months. Creamy, Lemony	9
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	QUESO DE OVEJA CON FLORES La Mancha, ES Firm, Sheep's Milk, Aged 120 Days. Earthy, Nutty, Flower Coated	TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 30 Days. Buttery, Creamy, Tangy	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28
CHORIZO DE PAMPLONA California, US Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind, Mushroomy, Smooth, Tangy	<i>Jamón Serrano, Pamplona, Manchego, Idiazábal, Pickled Guindilla Peppers, Olives, Almonds, Patatas Bravas</i>	

TAPAS

MARCONA ALMONDS Sea Salt	6	PAPAS ARRUGADAS Mojo Rojo	8
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	6.5	PATATAS RIOJANAS Sweet Potato, Txistorra	9.5
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6	POTATO TORTILLA Chive Sour Cream	7.5
DILLY BEANS Ajo Blanco	8.5	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	10.5
SAUTÉED KALE Golden Raisins, Pedro Ximénez	8	BOQUERONES Tapenade, Aleppo Pepper	6
SPAGHETTI SQUASH Arrabbiata	7.5	PULPO Romesco, Marcona Almonds	15.5
HARICOT VERTS Piri Piri	8	MUSSELS Guancialle, Calabrian Pepper	13.5
LEEKS Tahini, Sunflower Seeds	8.5	STEELHEAD TROUT A LA PLANCHA Olive, Couscous	15.5
CARROTS Honey, Pistachios	8	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
ROASTED CABBAGE Sobrasada, Sheep's Cheese	8.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
CHAMPIÑONES Aleppo Pepper	10.5	STEAK PAILLARD Crispy Potatoes, Red Pepper Vinaigrette	14.5
COUSCOUS Sun Dried Tomato, Pesto	8.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
MUHAMMARA Walnuts, Pomegranate	7.5	BACON-WRAPPED DATES Valdeón Mousse	8
CRISPY SUNCHOKES Chorizo, Mahón	9.5	WILD BOAR CHULETA Salsa Verde	14.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	BRAISED RABBIT Black Eyed Peas	12.5
HUMMUS Cauliflower, Za'atar	7.5	PORK BELLY Apricot, Serrano Pepper	10.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5	VENISON Chestnut Purée	16.5
ADD BLACK TRUFFLE	3		

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
ARUGULA Cucumbers, Dill, Feta	8.5
FRISÉE Castelvetrano Olives, Serrano	9.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
WHOLE ROASTED BRANZINO Arugula, Fingerling Potatoes	28.5
PAELLA VERDURAS Cauliflower, Fennel, Leeks, Arugula	HALF / FULL 18 / 36
PAELLA MARISCOS Shrimp, Mussels, Calamari, Clams	29 / 58
PAELLA SALVAJE Pork Belly, Gaucho Sausage, Morcilla	28 / 56
PARRILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	33 / 66

DESSERTS

FLAN CATALÁN	8
OLIVE OIL CAKE Sea Salt	10
ARROZ CON LECHE Coffee, Cherry	8
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
BASQUE BURNT CHEESECAKE Pear Vermouth	10
ICE CREAM <i>Longford's Ice Cream – Stamford, CT</i> Mango Sorbet, Vanilla	8

EXECUTIVE CHEF MATT KNEELAND SOUS CHEF JOHNNY CROMEDY

*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
NV	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	<i>Xarel-lo</i>	5.25	10.5 42
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	7	14 56
			6.5	13 52

WHITE

2024	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz bottle
2024	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12 48
2023	Menade , Rueda, Spain	<i>Verdejo</i>	6.5	13 52
2024	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	6	12 48
2023	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	5	10 40
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	4.75	9.5 38
2024	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	6.25	12.5 50
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Palomino Fino</i>	6.5	13 52
2023	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	6	12 48
2024	Aylin , San Antonio, Chile	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9 36
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Sauvignon Blanc</i>	5.5	11 44
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10 40
2024	Iniceri, Abisso , Sicily, Italy	<i>Petit Manseng Blend</i>	6.5	13 52
2024	Leitz, Feinherb , Rheingau, Germany	<i>Catarratto</i>	6	12 48
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	6.5	13 52
		<i>Riesling</i>	4.75	9.5 38

ROSÉ & SKIN CONTACT

2023	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz bottle
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11 44
2024	Christophe Avi , Agenais, France	<i>Pinot Noir</i>	5	10 40
2023	No Es Pituko , Chile, Spain	<i>Cabernet Sauvignon</i>	6	12 48
		<i>Sauvignon Blanc</i>	5.5	11 44

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz bottle
2021	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6.5	13 52
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6	12 48
2022	Glup Glup , Cariñena, Spain	<i>Tempranillo</i>	6.5	13 52
2022	Azul y Garanza , Navarra, Spain	<i>Garnacha</i>	4.5	9 36
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5 (L) 53
2024	Sotabosc , Montsant, Spain	<i>Mencía</i>	6.5	13 52
2014	Laurona , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12 48
2021	Coster dels Olivers , Priorat, Spain	<i>Garnacha, Cariñena</i>	7	14 56
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Cariñena, Garnacha</i>	7.5	15 60
2024	La Vinyeta, Bongo* , Emporda, Spain	<i>Trepat Blend</i>	5.5	11 44
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Monastrell</i>	5	10 40
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Garnacha, Piñuela</i>	6	12 48
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Tempranillo, Graciano</i>	7	14 56
2020	Gota, Bergamota , Dão, Portugal	<i>Bobal</i>	5.5	11 44
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Touriga Nacional Blend</i>	6	12 48
2022	Quieto, Gran Corte , Mendoza, Argentina	<i>Baga</i>	5.5	11 62
2021	Peñalolen , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13 52
2021	Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.5	13 52
2023	Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	6	12 48
2022	Garage Wine Company, Revival , Maule, Chile	<i>Pinot Noir</i>	7	14 56
2022	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>País</i>	5.75	11.5 46
2022	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Blend</i>	6	12 48
		<i>Cabernet Franc Blend</i>	5	10 40

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz bottle
Tradicion , Bodegas Tradicion, 750mL	<i>Fino</i>	5.5 44
La Cigarrera , 375mL	<i>Manzanilla</i>	9 72
Almacenista , Lustau, 500mL	<i>Manzanilla Amontillada</i>	8 32
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	11 66
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	6 48
Península , Lustau, 750mL	<i>Palo Cortado</i>	13 52
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	8 64
Asuncion , Alvear, 375mL	<i>Oloroso</i>	12 48
VORS , Bodegas Tradicion, 750mL	<i>Oloroso</i>	14 56
		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
		15 60

WINE FLIGHTS

3 Half Glasses		
APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)		13.5
BIO-CURIOUS Diorama / Abisso / Biografico Many of our wines use Biodynamic farming practices, here are three incredible examples		16
ACID TRIP Bico Amarelo / B.R.O.T. / Baga Novo High. Acid. Wines.		16
NEW WORLD, OLD SCHOOL Cerro Chapeu Chardonnay / Saurus Rosé / Revival País Blurring the lines between the old and new worlds, South American wines with a classic, traditional style		14.5

COCKTAILS

BEEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
---	---

TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
--	---

PICA PICA Tito’s Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
---	------

GIN & JUS Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11
---	----

DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
--	----

ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	13.5
---	------

SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	13
---	----

BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
--	----

IPANEMA P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	13
---	----

LAIRD’S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5
--	------

GIN TONICS

Inspired by three of Spain’s most iconic regions.	15
---	----

VALENCIAN Paco Pepe Andalucían Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
--	--

CATALAN Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
---	--

GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
--	--

SANGRIA

WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass	pitcher
	10.5	38

GUNS & ROSÉS Tierra Limpia Brut Rosé, Lillet Rosé Rime Vodka, Peach Nectar, Grapefruit	glass	carafe
	13	52

BEER

DRAFT	caña	doble
Estrella Galicia, Lager—Spain	4.25	8.5
Two Roads, No Limits Hefeweizen—CT	4	8
Half Full, Bright Blonde Pale Ale—CT	3.75	7.5
New England, Sea Hag 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	8.5
Von Trapp, Bohemian Pilsner—VT	8
Two Roads, Passion Fruit Gose (16oz)—CT	12
Troegs, Dreamweaver Wheat—PA	8
Narragansett Lager (16oz)—RI	7
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
Left Hand, Milk Stout—CO	9.5
Isastegi, Sagardo Natural Cider—Spain (750mL)	28