

barcelona

BRUNCH

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	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp	JAMÓN MANGALICA 15 Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy	LOMO IBÉRICO DE BELLOTA 15 Castilla Y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	SMOKIN GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days Smoked, Creamy, Mild	DUCK PROSCIUTTO 10 Cured In House Moulard Dark Breast. Spiced, Tender, Sweet
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	QUESO DE TRUFA 9 Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant
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	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	APERITIVO BOARD 28 An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex		<i>Marinated Olives, Patatas Bravas, Guindilla Peppers, Jamón Serrano, Fuet, Manchego, Tetilla, Roasted Almonds</i>

TAPAS

OLIVE OIL PANCAKES 8.5 Cultured Butter, Maple Syrup	SWEET POTATOES 8.5 Black Garlic
SERRANO HAM BENEDICT 9.5 Hollandaise	PATATAS BRAVAS 8.5 Salsa Brava, Garlic Aioli
VEGETABLE BENEDICT 8.5 Mushrooms, Hollandaise	POTATO TORTILLA 7.5 Chive Sour Cream
TORRIJAS 8 Crema Catalana, Apples	BOQUERONES 6 Cucumbers, Pickled Onions
ESTRELLADOS 11.5 Garlic Aioli, Chorizo, Fried Egg	MUSSELS 13.5 House Chorizo
STEAK & EGGS* 15.5 Red Chimichurri	PULPO 15.5 Roasted Potatoes
MONTADITO 9.5 Crispy Serrano, Egg, Ricotta, Truffle	GAMBAS AL AJILLO 10.5 Guindilla Peppers, Olive Oil, Garlic
FIDEOS 16.5 Pork Belly, Sofrito, Fried Egg	RISOTTO 15.5 Mangalica, Honeynut Squash
MARINATED OLIVES & GIARDINIERA 6 Thyme, Lemon Zest	BIKINI 9.5 Serrano Ham, Idiazábal, Calabrian
SPINACH & CHICKPEA CAZUELA 8.5 Lemon Zest, Cumin, Onions	SPICED BEEF EMPANADAS 8.5 Red Pepper Sauce
EGGPLANT CAPONATA 6.5 Bell Peppers, Balsamic, Basil	STEAK PAILLARD* 14.5 Crispy Potatoes, Red Pepper Vinaigrette
SEACOAST MUSHROOMS 11.5 Scallions, Sherry	ALBONDIGAS 9.5 Spiced Meatballs In Jamón-Tomato Sauce
PICKLED BEETS 8.5 Whipped Sheep's Cheese, Lovage	JAMÓN & MANCHEGO CROQUETAS 7.5 Garlic Aioli
HUMMUS 7.5 Artichokes, Roasted Garlic	MORCILLA 8 Red Chimichurri

SALADS

TUSCAN KALE 8.5 Boqueron Aioli, Migas	
ENSALADA MIXTA 11 Olives, Onions, Giardiniera, Gem Lettuce	
ARUGULA SALAD 8.5 Tahini Vinaigrette	

LARGE PLATES

CHICKEN PIMIENTOS 24.5 Potatoes, Lemon, Hot Cherry Peppers	
	HALF / FULL
PAELLA VERDURAS 18 / 36 Squash, Fennel, Chickpeas	
PAELLA MARISCOS 29 / 58 Mussels, Shrimp, Clams	
PAELLA SALVAJE 28 / 56 Chicken, Gaucho Sausage, Pork Belly	
PARRILLADA BARCELONA* 33 / 66 NY Strip, Chicken, Pork Loin, Sausage	

DESSERTS

FLAN CATALÁN 8
BASQUE BURNT CHEESECAKE 10 Apples
OLIVE OIL CAKE 10 Sea Salt
CHOCOLATE CAKE 9 Coffee Crème Anglaise, Almond Crumble
ICE CREAM 8.5 <i>J Fosters Creamery – Avon, CT</i> Choice of: Vanilla or Graham Central Station
RASPBERRY SORBET 7.5 <i>J Fosters Creamery – Avon, CT</i>

EXECUTIVE CHEF MICHAEL GLAZIER | SOUS CHEF JASON DUNDON

*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
2021	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	7	14	56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	7	14	56
			6.5	13	52

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2023	Menade , Rueda, Spain	<i>Verdejo</i>	6.5	13	52
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6	12	48
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6.25	12.5	50
2023	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	5.5	11	44
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Macabeo</i>	6.5	13	52
2023	Le Naturel , Navarra, Spain	<i>Pedro Ximénez</i>	6	12	48
2023	Bico Amarelo , Vinho Verde, Portugal	<i>Garnacha Blanca</i>	5	10	40
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2023	Iniceri, Abisso , Sicily, Italy	<i>Petit Manseng Blend</i>	6.5	13	52
2023	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

2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2022	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2024	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5	10	40
2023	No Es Pituko , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	6	12	48
2023	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Sauvignon Blanc</i>	5.5	11	44
		<i>Malvar, Airén</i>	5.5	11	44

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	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
2020	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	6.5	13	52
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	5	10	40
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5 (L)	53
2023	Sotabosc , Montsant, Spain	<i>Mencía</i>	6.5	13	52
2013	Laurona , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2023	Glup Glup , Cariñena, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2020	Coster dels Olivers , Priorat, Spain	<i>Garnacha</i>	4.5	9	36
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Cariñena, Garnacha</i>	7.5	15	60
2023	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
2021	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
2022	Filipe Ferreira , Douro, Portugal	<i>Touriga Nacional Blend</i>	6	12	48
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Baga</i>	5.5	11 (L)	62
2020	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
2020	Alto de la Ballena , Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Franc Blend</i>	5	10	40
		<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 375mL	<i>Manzanilla</i>	5.5	44
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>Amontillado</i>	13	52
15 Años , El Maestro Sierra, 375mL	<i>Palo Cortado</i>	8	64
Asuncion , Alvear, 375mL	<i>Oloroso</i>	12	48
Almacenista , Lustau, 500mL	<i>Oloroso</i>	14	56
	<i>Manzanilla Amontillada</i>	11	66

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	8	64
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	15	60
		9	36

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)		
ACID TRIP Asnella / B.R.O.T. / Baga Novo		16
High. Acid. Wines.		
BIO-CURIOUS Diorama / Abisso / Biografico		16
Many of our wines use Biodynamic farming practices, here are three incredible examples		
NEW WORLD, OLD SCHOOL Cerro Capeau Chardonnay/ Saurus Rosé / Revival País		14.5
Blurring the lines between the old and new worlds, South American wines with a classic, traditional style		

COCKTAILS

BLOODY MARY	11
Tito’s Vodka, Housemade Bloody Mary Mix	

MIMOSA	11
Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon	

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

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

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

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

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

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

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

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

IPANEMA	13
Aguaviva Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	

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

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

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

SANGRIA

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

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

BEER

DRAFT	caña	doble
Two Roads, No Limits Hefeweizen—CT	4	8
Half Full, Bright Blonde Pale Ale—CT	3.75	7.5
Jack’s Abby, House Lager—MA	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
Night Shift, Whirlpool Hazy NE IPA—MA	8.5
Narragansett Lager (16oz)—RI	7
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Von Trapp, Bohemian Pilsner—VT	8
Two Roads, Passion Fruit Gose (16oz)—CT	12
Half Full, In Pursuit IPA—CT	8
Lagunitas, Maximus IPA—CA	8.5
Allagash, Tripel—ME	10.5
Down East Cider, Original Blend Cider—MA	9.5
Isastegi, Sagardo Natural Cider—Spain (750mL)	28