

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón
CHORIZO DE PAMPLONA California, US Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich
BASQUE SALAMI Chicago, US Berkshire Pork, Peppery, Fruity

SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean
NDUJA SALAMI Chicago, US Spicy, Spreadable Salami
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic
TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy
DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind, Mushroomy, Smooth, Tangy
VALDEÓN Castilla-León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months, Pungent
P'TIT BASQUE Pyrennes, FR Semi-Firm, Sheep Milk, Aged 70 Days Nutty, Earthy, Sweet

AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 12 Months. Buttery, Nutty, Complex
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
QUESO DE OVEJA CON FLORES La Mancha, ES Soft-Sheep's Milk, Aged 5 Months, Sweet, Floral, Mild
ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón
CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy
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	15
QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant	8.5
LOMO IBÉRICO DE BELLOTA Castilla Y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón	15
WAGYU CECINA Chicago, US Aged 12-16 Weeks, Pressed & Cold Smoked, Hickory Pepper, Smokey	14
APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28
<i>Marinated Olives, Patatas Bravas, Jamón Serrano, Chorizo Soria, Manchego, Fresh Mahón, Roasted Almonds</i>	

TAPAS

MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	6.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5
BROCCOLINI Tahini, Hazelnuts	8.5
CELERY ROOT Apple Cider, Walnuts, Sage	7
ROASTED DELICATA SQUASH Blue Cheese, Pomegranate, Bacon	8.5
MUSHROOM CROQUETTES Truffle Aioli	8.5
RAINBOW CARROTS Harissa, Maple	7
ROASTED CAULIFLOWER Za'atar, Labneh	8.5
BRUSSELS SPROUTS Migas, Anchovies	9.5
PIQUILLO HUMMUS Sumac, Lavash	8.5
POTATO TORTILLA Chive Sour Cream	7.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5
BOQUERONES Endives, Celery Root, Lobster Oil	6
CRISPY CALAMARI Piquillos, Smoked Pepper Aioli	11.5
KING SALMON A LA PLANCHA Yukon Potatoes, Brown Butter	14.5

MUSSELS Chorizo, White Wine	13.5
BLUE POINT OYSTERS Baked Nduja, Idiazabal Cheese	15
GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	10.5
FIDEOS Cuddle Fish, Pulpo, Squid Ink Aioli	16.5
CHICKEN PAILLARD Kale, Almonds, Cranberries	10.5
BACON WRAPPED DATES Valdeón Mousse	8
CHORIZO W/ SWEET & SOUR FIGS Sherry Vinegar, Garlic	10.5
JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
PORK BELLY Cherry Pepper Chimichurri	10.5
BIKINI Cured Wagyu Beef, Mahon Cheese, Truffle Aioli	12.5
FOIE GRAS PARFAIT Cornichones, Dates, Figs, Pears	9.5
ESTOFADO Braised Elk, Butifarra Sausage, Turnips	10.5
HUDSON VALLEY DUCK Farro Risotto	18.5
ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
WAGYU STEAK Roasted Eggplant, Pickled Red Cabbage	19

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
PICKLED BEETS Goat Cheese, Chives, Pistachios	8.5
RADICCHIO Arugula, Pears, Walnuts, Blue Cheese	9.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
WHOLE ROASTED BRANZINO Garlic, Lemon, Arugula Salad, Crispy Potatoes	28.5
	HALF / FULL
PAELLA VERDURAS Endives, Squash, Green Beans, Celery Root, Herb Aioli	18 / 36
PAELLA SALVAJE Galleguito, Sausage, Chicken, Chickpeas	28 / 58
PAELLA MARISCOS Gambas, Calamari, Mussels	29 / 58
PARRILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	33 / 66

DESSERTS

FLAN CATALÁN	8
GOXUA Lemon Custard, Almond Cake, Meringue	9
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	10
OLIVE OIL CAKE Sea Salt	11
BASQUE BURNT CHEESECAKE Poached Pears	10
ICE CREAM <i>Longford's - Stamford, CT</i> Vanilla, Chocolate, Coconut Mounds	7.5
CREPAS WITH SEASONAL FRUIT Pears, Walnuts	8.5
SORBET <i>Longford's - Stamford, CT</i> Mango, Lemon, Raspberry	7.5

EXECUTIVE CHEF MAXIMINO RIVERA | SOUS CHEF ISAIAS RUIZ

*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
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	5.25	10.5	42
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	7	14	56
			6.5	13	52

WHITE

2023	Columna , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.75	13.5	54
2023	Menade , Rueda, Spain	<i>Verdejo</i>	6.5	13	52
2023	Le Naturel , Navarra, Spain	<i>Verdejo</i>	6	12	48
2022	Pinord, Diorama , Penedès, Spain	<i>Garnacha Blanca</i>	5	10	40
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021	Orto Vins, Les Argiles , Montsant, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Macabeo</i>	6.5	13	52
2022	Asnella , Vinho Verde, Portugal	<i>Pedro Ximénez</i>	6	12	48
2023	Aylin , San Antonio, Chile	<i>Arinto, Loureiro</i>	5.5	11	44
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Sauvignon Blanc</i>	5.5	11	44
2020	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
		<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	<i>Mencia</i>	3oz	6oz	bottle
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2023	Christophe Avi , Agenais, France	<i>Pinot Noir</i>	5	10	40
2021	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Cabernet Sauvignon</i>	6	12	48
		<i>Malvar, Airén</i>	6	12	48
			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
2021	Pedro González Mittelbrunn , Castilla Y León, Spain	<i>Tempranillo</i>	6	12	48
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Prieto Picudo</i>	5	10	40
2022	Glup Glup , Cariñena, Spain	<i>Tempranillo</i>	6.5	13	52
2021	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
2023	Sotabosc , Montsant, Spain	<i>Mencia</i>	6.5	13	52
2013	Laurona , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2020	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
2023	La Vinyeta, Bongo* , Toledo, Spain	<i>Trepat Blend</i>	5.5	11	44
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Tempranillo, Graciano</i>	5	10	40
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2022	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2021	Filipe Ferreira , Douro, Portugal	<i>Tempranillo, Graciano</i>	7	14	56
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Bobal</i>	5.5	11	44
2020	Peñalolen , Maipo, Chile	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2019	Polkura , Colchagua, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	Casas del Bosque , Casablanca, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2021	Garage Wine Company, Revival , Maule, Chile	<i>Syrah</i>	6	12	48
2018	Alto de la Ballena , Maldonado, Uruguay	<i>Pinot Noir</i>	7	14	56
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>País</i>	5.75	11.5	46
		<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>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 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 / Biografico		16
Many of our wines use Biodynamic farming practices, here are three incredible examples		
GRENACHE (ON THE ROCKS) Le Naturel / Vino De Montaña / Coster Dels Olivers		17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Llicorella		
ACID TRIP Asnella / B.R.O.T. / Negre De Folls		14.5
High. Acid. Wines.		
UNTOXICATED Leitz Eins Zwei Zero / Le Naturel Zero Zero Blanco / Le Naturel Zero Zero Tinto		13.5
Non alcoholic wines, all made using the process of dealcoholization		



COCKTAILS

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	
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	
PICA PICA	12.5
Tito's Vodka, Cappelletti Aperitivo, Orange,	
Lemon, Aquafaba, Jalapeño	
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	13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,	
Aquafaba, Bee Pollen & Dragonfruit Powder	
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	
LAIRD'S WAY	14.5
Monkey Shoulder Scotch, Dolin Rouge Vermouth,	
Sfumato Rhubarb Amaro, Orange, Walnut Bitters	
GINTONICS	15
Inspired by three of Spain's most iconic regions.	
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

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
Estrella Galicia, Lager—Spain	4.25	8.5
Two Roads, No Limits Hefeweizen—CT	4	8
New England, Sea Hag IPA—CT	4.25	8.5
Half Full, Bright Blonde Pale Ale—CT	3.75	7.5

BOTTLES & CANS

Down East Cider, Original Blend Cider—MA	9.5
Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT	7
Narragansett Lager (16oz)—RI	7
Two Roads, Passion Fruit Gose (16oz)—CT	12
Troegs, Dreamweaver Wheat—PA	8
Hitachino, Nest White—Japan	14
Half Full, In Pursuit IPA—CT	8
Night Shift, Whirlpool Hazy NE IPA—MA	8.5
Lagunitas, Maximus IPA—CA	8.5
Allagash, Tripel—MN	10.5
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Isastegi, Sagardo Natural Cider—Spain (750mL)	28