

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 DE PAMPLONA California, US Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich	BREBIS D' ESPELETTE Pyrenees Mountains, FR Firm, Sheep's Milk, Aged 3 Months, Fruity, Piquant	JAMÓN IBÉRICO Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty, Creamy
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	VALDEÓN Castilla-León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months, Pungent	LOMO IBERICO DE BELLOTA Castilla Y Leon, ES Aged 3 Months, Iberico Pork Loin, Mild, Smoky
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind, Mushroomy, Smooth, Tangy	TALEGGIO Lombardy, IT Soft, Cow's Milk, Aged 1 Month,	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	IBORES Extremadura, ES Semi-Firm Goat's Milk, Aged 60 Days, Zesty,Smooth	IDIAZÁBAL Pais Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	<i>Marinated Olives, Pickled Vegetables, Patatas Bravas, Jamón Serrano, Soria Chorizo, Manchego, Drunken Goat, Roasted Almonds</i>
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, 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	

TAPAS

MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6	HUMMUS Espresso, Moruno Spices, Salsa Verde	7.5
SPINACH & CHICKPEA CAZUELA Cumin, Onions, Lemon Zest	8.5	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	6.5	POTATO TORTILLA* Chive Sour Cream	7.5
CAULIFLOWER Pumpkin Alboronia	9	BOQUERONES Straciatella, Piquillos, Fennel Pollen	10
NAPA CABBAGE Celery Root, Chamomile	7.5	GAMBAS AL AJILLO Guindilla Peppers, Scallions, Garlic	10.5
KALE Garlic, Lemon, Pepper Flakes	9	MAHI MAHI Piquillo Romesco	15.5
CARROTS Walnut Xato	8.5	MUSSELS Garlic, White Wine, Shallots	13.5
SHAVED BRUSSEL SPROUTS Golden Raisins, Balsamic	9.5	PULPO Cannellini Bean Purée	17
DELICATA SQUASH Dill Yogurt, Cranberries, Sfumato	9	POLLO AL AJILLO Aji Amarillo	9.5
CHAMPIÑONES Scallions, Pedro Ximenez	12.5	MORCILLA A LA PLANCHA Red Tximitxuri	8.5
SPAGHETTI SQUASH CARBONARA Sage, Crispy Serrano, Egg Yolk	11	PORK BELLY Quince Agridulce	10.5
MUSHROOM CROQUETTES Black Truffle Aioli	8.5	WILD BOAR CHORIZO Sweet & Sour Figs	12
CANNELLINI BEANS Mojo Canario	10.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
WHIPPED SHEEP'S CHEESE Marjoram Honey, Pimenton, Pistachios	9.5	STEAK PAILLARD* Pepper Vinaigrette, Crispy Potatoes	16
SWEET POTATOES Grape Leaf Verde	9	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
		SPICED BEEF EMPANADAS Red Pepper Sauce	8.5

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
RADICCHIO Fennel, Radishes, Mustard Vinaigrette	9.5
PICKLED BEETS Sheep's Cheese, Pistachios	8.5

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
WHOLE ROASTED BRANZINO Arugula Salad, Lemon, Carrots	28.5
PAELLA VERDURAS Brussel Sprouts, Delicata, Celery Root, Parsnips	HALF / FULL 18 / 36
PAELLA MARISCOS Gambas, Mussels, Clams, Calamari	29 / 58
PAELLA SALVAJE Gaucho, Chicken, Pork Belly, Chickpeas	28 / 58
PARRILLADA BARCELONA* NY Strip, Chicken, Pork Loin, Gaucho Sausage	33 / 66

DESSERTS

FLAN CATALÁN	8
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	10
OLIVE OIL CAKE Sea Salt	11
BASQUE BURNT CHEESECAKE Apples, Cinnamon	10
ICE CREAM <i>Longford's - Stamford, CT</i> Vanilla,White Chocolate Raspberry	7.5
SORBET <i>Longford's - Stamford, CT</i> Mango, Raspberry	7.5

EXECUTIVE CHEF MISHA RYKLIN

***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>	5.25	10.5	42
2023	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	<i>Xarel-lo</i>	7	14	56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

2025	Ostatu , Rioja, Spain	<i>Viura, Malvasia</i>	7	14	56
2024	Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2024	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2024	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2025	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2024	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	6.5	13	52
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
2026	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2025	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2024	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2024	Haus Rothenberg, Feinherb , Nahe, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2023	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	5.5	11	44
2025	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2024	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2025	No Es Pituko , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	5.5	11	44

RED

2020	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2024	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5 (L)	53
2021	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2025	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2023	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2024	La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	5	10	40
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2020	Gota, Bergamota , Dão, Portugal	<i>Touriga Nacional Blend</i>	6	12	48
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11 (L)	62
2024	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2021	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2021	Polkura , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2025	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7.25	14.5	58
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2022	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40
2022	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	5.5	44
La Cigarrera , 375mL	<i>Manzanilla</i>	8	32
Almacenista , Lustau, 500mL	<i>Manzanilla Amontillada</i>	11	66
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6	48
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	13	52
Península , Lustau, 750mL	<i>Palo Cortado</i>	8	64
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	12	48
VORS , Bodegas Tradicion, 750mL	<i>Oloroso</i>	19	152

SWEET

Bodegas Gómez Nevado , 750mL	<i>Abocado</i>	10	80
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	8	64
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36

WINE FLIGHTS

3 Half Glasses

TRUST FALL Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.	18.5
SHERRY SPECTRUM La Cigarrera / Los Arcos / 15 Años A progression of dry style sherries, from bright and saline to rich and oxidative.	14
BIO-CURIOUS Diorama / Abisso / Biografico Many of our wines use Biodynamic farming practices, here are three incredible examples	16
HELLO, OLD FRIEND BarCava / 1752 Gran Tradicion / Quieto Gran Corte Some relationships are worth celebrating. Wines and people who helped shape our list.	17.5

COCKTAILS

BEEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	8
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	9
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PASSENGER PRINCESS Prairie Organic Vodka, Strawberry Infused Cappelletti, Lemon, Sparkling Water, Love Potion Bitters	13.5
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GIN & JUS Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn, Ginger	12
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	14
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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	12.5
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BOURBON SPICE RACK Henry McKenna Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
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IPANEMA P-51 Cachaça, Cocchi Americano, Fino Jarana, Lemon	13
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MR. ROGERS Fig-Infused Redemption Rye, El Bandarra Vermouth, Los Arcos Amontillado, Lemon	14
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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	
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VALENCIAN Paco Pepe Andalucian Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
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SANGRIA

WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass 10.5	pitcher 38
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GUNS & ROSÉS Tierra Limpia Brut Rosé, Lillet Rosé Rime Vodka, Peach Nectar, Grapefruit	glass 13	carafe 52
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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

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT	8
Peroni, Lager—Italy	9
Narragansett Light Lager (16oz)—RI	7.5
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Von Trapp, Bohemian Pilsner—VT	8.5
Two Roads, Passion Fruit Gose (16oz)—CT	12
Half Full, In Pursuit IPA—CT	8
Night Shift, Whirlpool Hazy NE IPA—MA	8.5
Lagunitas, Maximus IPA—CA	9
Allagash, Tripel—MN	10.5
Down East Cider, Original Blend Cider—MA	9.5
Isastegi, Sagardo Natural Cider—Spain (750mL)	28