

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

JAMÓN SERRANO
Castilla Y León, ES
15-20 Months Cured Ham. Tender, Salty, Sweet

SORIA CHORIZO
California, US
Pork Sausage. Smoky, Garlic, Pimentón

SPECK
Alto Aldige,IT
Spice Rubbed Ham, Smoky, Lean

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

SOBRASADA
California, US
Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

SALCHICHÓN DE VIC
Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.

FUET
California, US
Pork Sausage. Rich, Garlic

CHORIZO DE PAMPLONA
País Vasco, ES
Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich

CHORIZO BLANCO
New Jersey, US
Slow Aged Pork Sausage. Garlic

VALDEÓN
Murcia,Castilla-Leon, ES ES
Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary Rubbed, Creamy

CABRA ROMERO
Murcia, ES
Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary Rubbed, Creamy

DRUNKEN GOAT
Murcia, ES
Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked

BREBIS ESPELETTE
Les Pyrénées, FR
Firm, Sheep's Milk, Aged 90 Days. Creamy, Nutty, Espelette Rubbed

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

AGED MANCHEGO
Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

DÉLICE DE BOURGOGNE
Burgundy, FR
Triple-Crème, Cow's Milk, Mold Rind, Mushroomy, Smooth, Tangy

AGED MAHÓN
Islas Baleares, ES
Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp

JAMÓN MANGALICA 15
Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

LOMO IBÉRICO DE BELLOTA 15
Castilla Y León, ES
Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón

APERITIVO BOARD** 28
An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

Marinated Olives, Patatas Bravas, Drunken Goat, Manchego, Soria Chorizo, Jamón Serrano, Pickled Peppers, Marcona Almonds

TAPAS

MARINATED OLIVES & GIARDINIERA 6
Thyme, Lemon Zest

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

EGGPLANT CAPONATA 6.5
Bell Pepper, Balsamic, Basil

TURNIPS 9.5
Rolling Hills Farm, Freeport, NY
Black Truffle Vinaigrette

HEN OF THE WOODS MUSHROOMS 12.5
Vermouth, Rosemary

MUSTARD GREENS 8
Ambler Farm, Wilton, CT
Lemon, Garlic, Red Pepper Flakes

SPAGHETTI SQUASH 11.5
Sage, Egg Yolk

CHAMPIÑONES 11.5
Aleppo Pepper, Garlic, Lemon

LEEKs A LA PLANCHA 8.5
Rolling Hill Farms, Freeport, NY
Piquillo Romesco

HANNAH SWEET POTATOES 10
Almogrote

SHAVED BRUSSEL SPROUTS 9.5
Golden Raisins, Arope

YAYA CARROTS 9
Rolling Hills Farm, Freeport, NY
Honey, Pimentón, Marcona Almonds

DELICATA SQUASH 9.5
Black Garlic Purée, Savory

CAULIFLOWER 9
Eggplant Pisto

GIGANTE BEANS 9.5
Mojo Verde

WILD MUSHROOM RISOTTO 14.5
Hen Of The Woods, Taleggio

HUMMUS 7.5
Lavash, Salsa Verde

WHIPPED SHEEP'S CHEESE 8.5
Herbs De Provence, Honey

POTATO TORTILLA 7.5
Chive Sour Cream

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

BOQUERONES 6
Olives, Piparras

MUSSELS 13.5
Arrabbiata Sauce

SKATE WING 15
Shaved Radishes, Aji Amarillo

GAMBAS AL AJILLO 10.5
Guindilla Pepper, Scallions, Garlic

GRILLED CHICKEN THIGH 9.5
Tzatziki, Sesame

FIDEOS 16.5
Morcilla, Chicken, Aioli Verde

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

BONE MARROW MONTADITO 12.5
Mission Fig Conserva

MORCILLA A LA PLANCHA 9
Red Chimichurri

BACON-WRAPPED DATES 8
Valdeón Mousse

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

ALBONDIGAS 9.5
Spiced Meatballs In Jamon-Tomato Sauce

CHISTORRA & FIGS 14
Sweet Pepper Confitada

STEAK PAILLARD 16
Crispy Potatoes, Red Pepper Vinaigrette

MOULARD DUCK BREAST 17.5
Celery Root, Demi Glace

SALADS

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

AUTUMN CHICORIES 10.5
Pears, Pink Peppercorn Vinaigrette

RED CORAL LETTUCE 10
Rolling Hills Farm, Freeport, NY
Parsnips, White Balsamic

LARGE PLATES

WHOLE ROASTED BRANZINO 28.5
Yaya Carrots, Pimentón Potatoes

CHICKEN PIMIENTOS 24.5
Potatoes, Lemon, Hot Cherry Peppers

PAELLA VERDURAS HALF / FULL 18 / 36
Turnips, Delicata Squash, Mushrooms

PAELLA MARISCOS 29 / 58
Calamari, Shrimp, Mussels, Clams

PAELLA SALVAJE 28 / 56
Chicken, Gauchó, Pork Loin

PARRILLADA BARCELONA* 33 / 66
NY Strip, Chicken, Pork Loin, Gauchó

DESSERTS

FIDEOS CON LECHE 10
Lemon, Whipped Cream

CHOCOLATE CAKE** 9
Coffee Crème Anglaise, Almond Crumble

BASQUE BURN'T CHEESECAKE 10
Luxardo Cherries

FLAN CATALÁN 8

OLIVE OIL CAKE 10
Sea Salt

CHURROS 6.5
Spiced Chocolate Sauce

ICE CREAM 7.5
Longford's - Stamford, CT
Olive Oil, Chocolate, Graham Slam, Pumpkin, Lemon Sorbet

EXECUTIVE CHEF MISHA RYKLIN | SOUS CHEF CHRISTIAN ORTIZ

*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.
Items marked with ** are related to tree nuts. 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>	7	14	56
NV	Tierra Limpia, Brut Rosé Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2023	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2023	Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2023	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2022	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2021	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	6.5	13	52
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
2022	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.5	11	44
2023	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2020	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2023	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2023	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	4.75	9.5	38

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	5.5	11	44
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2021	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5.5	11	44

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6	12	48
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2022	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2021	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2023	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2013	Laurona , Montsant, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2020	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2023	La Vinyeta, Bongo* , Emporda, Spain	<i>Tempranillo, Graciano</i>	5	10	40
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2022	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2022	Filipe Ferreira , Douro, Portugal	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2020	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2022	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2019	Polkura , Colchagua, Chile	<i>Syrah</i>	6	12	48
2021	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2018	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 375mL	<i>Manzanilla</i>	8	32
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
Asuncion , Alvear, 375mL	<i>Oloroso</i>	14	56
VORS , Bodegas Tradicion, 750mL	<i>Oloroso</i>	19	152

SWEET

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

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 / Biográfico Many of our wines use Biodynamic farming practices, here are three incredible examples		16
ACID TRIP Asnella / 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
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
DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg		13
BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters		13
IPANEMA Aguaviva 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
GINTONICS Inspired by three of Spain’s most iconic regions.		15
CATALAN Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary		
VALENCIAN Paco Pepe Andalucían Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme		
GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint		
WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass 11	pitcher 38.5
GUNS & ROSÉS Tierra Limpia Brut Rosé, Lillet Rosé Rime Vodka, Peach Nectar, Grapefruit	glass 13	carafe 52
BEER		
DRAFT Estrella Galicia, Lager—Spain Two Roads, No Limits Hefeweizen—CT Space Cat, Whistleville Pils—CT New England, Sea Hag IPA—CT	caña 4.25 4 3.75 4.25	doble 8.5 8 7.5 8.5
BOTTLES & CANS Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT Peroni, Lager—Italy Estrella Damm, Daura Gluten-Free Lager—Spain Von Trapp, Bohemian Pilsner—VT Two Roads, Passion Fruit Gose (16oz)—CT Troegs, Dreamweaver Wheat—PA Half Full, In Pursuit IPA—CT Lagunitas, Maximus IPA—CA Night Shift, Whirlpool Hazy NE IPA—MA Jack’s Abby, Hoponius Union IPL—MA Allagash, Tripel—MN Kentucky Ale, Bourbon Barrel Ale—KY Down East Cider, Original Blend Cider—MA Isastegi, Sagardo Natural Cider—Spain (750mL)		7 8.5 8.5 8 12 8 8 8.5 8.5 7 10.5 10 9.5 28