

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
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón
CHORIZO DE PAMPLONA California, US Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón

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
CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild
DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked
IBORES Extremadura, ES Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed
VALDEÓN Castilla-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

MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty
SAN SIMÓN Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild
AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex
QUESO DE OVEJA CON FLORES La Mancha, ES Firm, Sheep's Milk, Aged 120 Days. Earthy, Nutty, Flower Coated
IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity
BREDBIS ESPELETTE Les Pyrénées, FR Firm, Sheep's Milk, Aged 90 Days. Creamy, Nutty, Espelette Rubbed

JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	15
LOMO IBÉRICO DE BELLOTA Castilla Y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón	15
VENISON CHORIZO <i>Fossil Farms</i> – Boonton, NJ Wagyu Beef, Pimentón, Garlic	9
APERITIVO BOARD** An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks <i>Jamón Serrano, Pamplona, Manchego, Idiazábal, Pickled Guindilla Peppers, Olives, Almonds, Patatas Bravas</i>	28

TAPAS

MARCONA ALMONDS	5
OLIVE OIL PANCAKES Cultured Butter, Maple Syrup	8.5
SERRANO BENEDICT Hollandaise	9.5
SHAKSHUKA Sofrito, Eggs	8
VEGETABLE BENEDICT Kale, Leeks, Hollandaise	8.5
TORRIJAS Blackberry	8
MIGAS Pamplona, Fried Egg	9.5
STEAK & EGGS Red Chimichurri	15.5
FIDEOS Pork Belly, Egg, Salmorreta	16.5
EGGPLANT CAPONATA Bell Pepper, Balsamic, Basil	6.5
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6
LEEKs** Labneh, Peanuts, Sesame	8.5
SAUTÉED KALE Golden Raisins, Pedro Ximénez	8
COUSCOUS Sun Dried Tomato, Pesto	8.5
CHAMPIÑONES Aleppo Pepper	10.5
HARICOT VERTS** Green Romesco, Walnuts	8

ROASTED CARROTS** Honey, Pistachios	8
HUMMUS Eggplant, Za'atar	8.5
POTATO TORTILLA Chive Sour Cream	7.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5
PAPAS ARRUGADAS Mojo Rojo	8
BOQUERONES Midnight Roma Tomato	6
GAMBAS AL AJILLO Guindilla Peppers, Scallions, Garlic	10.5
MUSSELS Guancalle, Basil	13.5
TROUT A LA PLANCHA Salsa Bilbaina, Tomato	15.5
JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
STEAK PAILLARD Crispy Potatoes, Red Pepper Vinaigrette	14.5
PORK MILANESE Radish, Pickled Onions	10.5
SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
PORK BELLY Mojo Verde	10.5
ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
BACON-WRAPPED DATES Valdeón Mousse	8

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
FRISÉE SALAD Castelvetrano Olives, Serrano	8.5
ARUGULA SALAD Cucumbers, Dill, Feta	8.5
WHOLE ROASTED BRANZINO Arugula, Radish, Fingerling Potatoes	28.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
PAELLA VERDURAS Squash, Zucchini, Leeks	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
CHOCOLATE CAKE** Coffee Crème Anglaise, Almond Crumble	9
BASQUE BURNT CHEESECAKE Blueberry, Vermouth	10
LONGFORD'S ICE CREAM – STAMFORD, CT <i>Stamford, CT</i> Mango Sorbet, Vanilla Ice Cream	8

EXECUTIVE CHEF MATT KNEELAND | SOUS CHEF RICHIE WOODFORD

*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
2021	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	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
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
2023	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>Palomino Fino</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>Mencía</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>	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	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
2023	Sotabosc , Montsant, Spain	<i>Mencía</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* , Emporda, Spain	<i>Trepat Blend</i>	5.5	11	44
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Tempranillo, Graciano</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
2022	Filipe Ferreira , Douro, Portugal	<i>Bobal</i>	5.5	11	44
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2020	Peñalolen , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2019	Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2022	Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	6	12	48
2021	Garage Wine Company, Revival , Maule, Chile	<i>Pinot Noir</i>	7	14	56
2018	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
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>Amontillado</i>	13	52
15 Años , El Maestro Sierra, 375mL	<i>Palo Cortado</i>	8	64
Asuncion , Alvear, 375mL	<i>Oloroso</i>	12	48
VORS , Bodegas Tradicion, 750mL	<i>Oloroso</i>	14	56
	<i>Oloroso</i>	19	152

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar , Gonzalez Byass, 375mL	<i>Oloroso Dulce</i>	8	64
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	9	36
	<i>Pedro Ximénez</i>	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 Asnella / B.R.O.T. / Negre De Folls High. Acid. Wines.			16

COCKTAILS

BLOODY MARY Tito’s Vodka, Housemade Bloody Mary Mix	11
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MIMOSA Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon	11
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BEEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
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PICA PICA Tito’s Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
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GIN & JUS** Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11
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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	13.5
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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	13
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
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LAIRD’S WAY** Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5
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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	pitcher
	10.5	38

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

BEER

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

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT	7
Peroni, Lager—Italy	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
Troegs, Dreamweaver Wheat—PA	8
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
Down East Cider, Original Blend Cider—MA	9.5
Isastegi, Sagardo Natural Cider—Spain (750mL)	28