

barcelona

CHARCUTERIE & CHEESE

7 For one | 19.5 For three

JAMON SERRANO California, US Pimentón Pork Sausage. Smoky, Garlicky	SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep’s Milk, Aged 6 Months. Smoked, Sharp, Fruity	JAMÓN MANGALICA 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	CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic	CABRA ROMERO Murcia, ES Semi-Soft, Goat’s Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	QUESO DE TRUFA 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	TETILLA Galicia, ES Semi-Soft, Cow’s Milk, Aged 15-20 Days. Mild, Creamy	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep’s Milk, Aged 6 Months. Buttery, Nutty, Complex	WILD BOAR SAUCISSON <i>Fossil Farms</i> New Jersey, US Smooth Bourbon, Smokey Bacon
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow’s Milk, Mold Rind. Mushroomy, Smooth, Tangy	ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat’s Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón	WAGYU BEEF SAUCISSON <i>Fossil Farms</i> New Jersey, US Black Peppercorn, Truffle, Garlic
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	AGED MAHÓN Islas Baleares, ES Hard, Cow’s Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	VALDEON Castilla-Leon,ES Creamy Blue, Cow & Goat Milk, Cave-Aged 2 Months, Pungent	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat’s Milk, Aged 2 Months. Red Wine-Soaked	<i>Marinated Olives, Patatas Bravas, Jamón Serrano, Chorizo Soria, Manchego, Fresh Mahón, Roasted Almonds</i>
CHORIZO PAMPLONA País Vasco, ES Beef & Pork Sausage with Pimentón. Tangy, Salty, Rich	P’TIT BASQUE Pyrennes, FR Semi-Firm, Sheep Milk, Aged 70 Days Nutty, Earthy, Sweet	QUESO DE OVEJA CON FLORES Albacete, ES Soft-Sheep’s Milk, Aged 5 Months, Sweet, Floral, Mild	

TAPAS

HOUSE MARINATED OLIVES Garlic, Thyme, Citrus, Giardiniera	5	MUSSELS Chorizo, White Wine	13
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	5.5	PULPO Couscous, Chorizo Picante	15.5
MUSHROOM CROQUETTES Truffle Aioli	9	GAMBAS AL AJILLO Guindilla Peppers, Scallions, Garlic	9.5
ROASTED CAULIFLOWER Za’atar, Labneh	8.5	KING SALMON A LA PLANCHA Crushed Yukon Potatoes, Brown Butter Vinaigrette	14.5
BRUSSEL SPROUTS Migas, Anchovies	8	LOBSTER Spaghetti Squash, Serrano Ham, Agraz Verjus	16.5
RAINBOW CARROTS Harissa, Maple	7	PORK BELLY Cherry Pepper Chimichurri	10.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	CHORIZO W/SWEET & SOUR FIGS Sherry Vinegar, Garlic	9
BROCOLINI Tahini, Hazelnuts	8.5	CHICKEN PAILLARD Kale, Apples, Almonds,Grain Mustard Vinaigrette	10.5
ESCAROLE Shallots, Lemon	7	BIKINI Jamón Serrano, Drunken Goat	9
ROASTED DELICATA SQUASH Blue Sheep’s Cheese, Pomegranate, Bacon	8.5	BACON-WRAPPED DATES Valdeón Mousse	8
HUMMUS Green Olive Tapenade, Lavash	8.5	PERNIL ASADO Garbanzo Beans	13
POTATO TORTILLA Chive Sour Cream	7	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8	ALBONDIGAS Spiced Meatballs in Jamon-Tomato Sauce	9.5
CRISPY CALAMARI Piquillos, Smoked Pepper Aioli	11.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8
CRAB CAKES Corriander Aioli	16	HANGER STEAK Mojo Rojo	15.5
BOQUERONES Endives, Green Beans, Lobster Olive Oil, Parsley	6		
LUNCH HOUR SPECIAL 1 Tapa + 1 Salad	15		

SALADS

ENSALADA MIXTA Olives, Onions, Tomatoes, Little Gem Lettuce	9
PICKLED BEETS Goat Cheese, Chives, Pistachios	7.5
RADICCHIO Endives, Arugula, Pears, Walnuts, Blue Cheese	9.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
WHOLE ROASTED BRANZINO Arugula Salad, Crispy Potatoes	26.5
NEW YORK STRIP Red Chimichurri, Fries, Pickled Red Cabbage	33
PAELLA VERDURAS Endives, Squash,Green Beans, Celery Root, Herb Aioli	half / full / double 18 / 36 / 64
PAELLA SALVAJE Pork Loin, Sausage, Chicken, Chickpeas	28 / 56 / 98
PAELLA MARISCOS Gambas,Clams, Calamari, Mussels	28 / 56 / 98
PARILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	31 / 62 / 108

DESSERTS

FLAN CATALÁN	7
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
OLIVE OIL CAKE Sea Salt	10
BURNT BASQUE CHEESECAKE Luxardo Cherries	9
CREPAS Dulce De Leche, Chocolate Sauce, Hazelnuts	8
LONGFORDS ICE CREAM STAMFORD, CT Vanilla, Chocolate, Coconut Mounds, Mango Sorbet, Lemon Sorbet, Raspberry Sorbet	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.
Barcelona is a cashless restaurant. Credit and debit accepted.

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>	6.5	13	52
2021 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

WHITE

2020 Mila , Rías Biaxas, Spain	Albariño	3oz	6oz	bottle
2023 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2021 Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2020 Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2023 Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	6.5	13	52
2020 Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	5.5	11	44
2022 Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2020 Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2023 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2023 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2020 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2022 Iniceri, ‘Abisso’ , Sicily, Italy	<i>Catarratto</i>	6	12	48
2023 Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6	12	48
2021 L’Alpage , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2021 Liquid Geography , Bierzo, Spain	<i>Mencia</i>	3oz	6oz	bottle
2022 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
2021 Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

RED

2018 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
2020 Bardos, Viñedos de Altura , Ribera del Duero, Spain	<i>Prieto Picudo</i>	4.5	9	36
2022 Glup Glup , Cariñena, Spain	<i>Tempranillo</i>	6	12	48
2021 Azul y Ganza , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2019 Alberto Orte, A Portela , Valdeorras, Spain	<i>Tempranillo</i>	4.25	8.5	48
2020 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
2022 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>	4.75	9.5	38
2020 Península, Vino de Montaña , Sierra de Gredos, Spain	<i>Monastrell</i>	4.5	9	36
2021 Uva de Vida, Biográfico , Toledo, Spain	<i>Garnacha, Piñuela</i>	5.5	11	44
2022 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2021 Earth First, Classic , Mendoza, Argentina	<i>Bobal</i>	5.25	10.5	42
2021 Belinda , Mendoza, Argentina - <i>served chilled</i>	<i>Malbec</i>	4.25	8.5	34
2021 Quieto, Gran Corte , Mendoza, Argentina	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2020 Peñalolen , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2021 Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2022 Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	5.75	11.5	46
2022 Garage Wine Company, Revival , Maule, Chile	<i>Pinot Noir</i>	6.75	13.5	54
2018 Alto de la Ballena , Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
2021 Chat. du Morre du Tendre, Cuvée Paul , Côtes-du-Rhône	<i>Cabernet Franc Blend</i>	4	8	32
2011 Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Grenache Blend</i>	7	14	56
	<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	40
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
Península , Lustau, 750mL	<i>Palo Cortado</i>	5	40
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	7.5	60
VORS , Bodegas Tradicion, 750mL	<i>Oloroso</i>	11.5	46
		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
		13.5	54

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 / Biográfico		16
Many of our wines use Biodynamic farming practices, here are three incredible examples		
GRENACHE (ON THE ROCKS) Le Naturel / Vino de Montaña / Cuvée Paul		17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone		
ACID TRIP Asnella / L’Alpage / Belinda		14.5
High. Acid. Wines.		

COCKTAILS

BEES & BAYS (No ABV)	6
Lime, Salted Honey Syrup, Cardamom Sparkling Water, Torched Bay Leaf	

TEA TIME (No ABV)	7
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
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	

BOURBON SPICE RACK	12
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	

SIDE HUSTLE	14
Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	

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
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	9.5	34
Dark Rum, Guava Nectar		

GUNS & ROSÉS	glass	carafe
São João Brut Rosé, Lillet Rosé, Rime Vodka,	12.5	50
Peach Nectar, Lemon, Grapefruit Bitters		

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	
Athletic Brewing, Run Wild IPA, Non- Alcoholic – CT	7
Narragansett Lager (16oz.) - RI	7
Two Roads, Passion Fruit Gose – CT (16 oz.)	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
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

CIDERS	
Down East Cider, Original Blend Cider – MA	9.5
Isastegi, Sagardo Natural Cider (750mL) – Spain	28