

# barcelona

## CHARCUTERIE & CHEESE

7 For one | 19.5 For three

<b>JAMON SERRANO</b> California, US Pimentón Pork Sausage. Smoky, Garlicky	<b>SPECK</b> Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	<b>IDIAZÁBAL</b> País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	<b>JAMÓN MANGALICA</b> 14 Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
<b>SOBRASADA</b> California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	<b>CHORIZO BLANCO</b> New Jersey, US Slow Aged Pork Sausage, Garlic	<b>CABRA ROMERO</b> Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	<b>QUESO DE TRUFA</b> 8.5 Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant
<b>SALCHICHÓN DE VIC</b> Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	<b>TETILLA</b> Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy	<b>AGED MANCHEGO</b> Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	<b>WILD BOAR SAUCISSON</b> 9 <i>Fossil Farms</i> New Jersey, US Smooth Bourbon, Smokey Bacon
<b>FUET</b> Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	<b>DÉLICE DE BOURGOGNE</b> Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	<b>ALISIOS</b> Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón	<b>LOMO IBÉRICO DE BELLOTA</b> 12 Castilla y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón
<b>SORIA CHORIZO</b> California, US Pimentón Pork Sausage. Smoky, Garlicky	<b>CAÑA DE CABRA</b> Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	<b>AGED MAHÓN</b> Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	<b>WAGYU BEEF SAUCISSON</b> 9 <i>Fossil Farms</i> New Jersey, US Black Peppercorn, Truffle, Garlic
<b>CHORIZO PICANTE</b> La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	<b>VALDEON</b> Castilla-Leon, ES Creamy Blue, Cow & Goat Milk, Cave-Aged 2 Months, Pungent	<b>DRUNKEN GOAT</b> Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked	<b>APERITIVO BOARD</b> 26 An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks
<b>CHORIZO PAMPLONA</b> País Vasco, ES Beef & Pork Sausage with Pimentón. Tangy, Salty, Rich	<b>P'TIT BASQUE</b> Pyrennes, FR Semi-Firm, Sheep Milk, Aged 70 Days Nutty, Earthy, Sweet	<b>QUESO DE OVEJA CON FLORES</b> Albacete, ES Soft-Sheep's Milk, Aged 5 Months, Sweet, Floral, Mild	<i>Marinated Olives, Patatas Bravas, Jamón Serrano, Soria Chorizo, Manchego, Fresh Mahón, Roasted Almonds</i>

## TAPAS

<b>HOUSE MARINATED OLIVES</b> 5 Garlic, Thyme, Citrus, Giardiniera	<b>MUSSELS</b> 13 Chorizo, White Wine	<b>ENSALADA MIXTA</b> 9 Olives, Onions, Tomatoes, Little Gem Lettuce
<b>EGGPLANT CAPONATA</b> 5.5 Bell Peppers, Balsamic, Basil	<b>PULPO</b> 15.5 Couscous, Chorizo Picante	<b>PICKLED BEETS</b> 7.5 Goat Cheese, Chives, Pistachios
<b>MUSHROOM CROQUETTES</b> 9 Truffle Aioli	<b>GAMBAS AL AJILLO</b> 9.5 Guindilla Peppers, Scallions, Garlic	<b>RADICCHIO</b> 9.5 Endives, Arugula, Pears, Walnuts, Moody Blue Cheese
<b>ROASTED CAULIFLOWER</b> 8.5 Za'atar, Labneh	<b>KING SALMON A LA PLANCHA</b> 14.5 Crushed Yukon Potatoes, Brown Butter Vinaigrette	<b>LARGE PLATES</b>
<b>BRUSSEL SPROUTS</b> 8 Migas, Anchovies	<b>LOBSTER</b> 16.5 Spaghetti Squash, Serrano Ham, Agraz Verjus	<b>CHICKEN PIMIENTOS</b> 23 Potatoes, Lemon, Hot Cherry Peppers
<b>RAINBOW CARROTS</b> 7 Harissa, Maple	<b>PORK BELLY</b> 10.5 Cherry Pepper Chimichurri	<b>WHOLE ROASTED BRANZINO</b> 26.5 Arugula Salad, Crispy Potatoes
<b>SPINACH &amp; CHICKPEA CAZUELA</b> 8.5 Lemon Zest, Cumin, Onions	<b>CHORIZO W/SWEET &amp; SOUR FIGS</b> 9 Sherry Vinegar, Garlic	<b>NEW YORK STRIP</b> 33 Red Chimichurri, Fries, Pickled Red Cabbage
<b>BROCOLINI</b> 8.5 Tahini, Hazelnuts	<b>CHICKEN PAILLARD</b> 10.5 Kale, Apples, Almonds, Grain Mustard Vinaigrette	<b>PAELLA VERDURAS</b> half / full / double 18 / 36 / 64 Endives, Squash, Green Beans, Celery Root, Herb Aioli
<b>ESCAROLE</b> 7 Shallots, Lemon	<b>BIKINI</b> 9 Jamón Serrano, Drunken Goat	<b>PAELLA SALVAJE</b> 28 / 56 / 98 Pork Loin, Sausage, Chicken, Chickpeas
<b>ROASTED DELICATA SQUASH</b> 8.5 Blue Sheep's Cheese, Pomegranate, Bacon	<b>BACON-WRAPPED DATES</b> 8 Valdeón Mousse	<b>PAELLA MARISCOS</b> 28 / 56 / 98 Gambas, Clams, Calamari, Mussels
<b>HUMMUS</b> 8.5 Green Olive Tapenade, Lavash	<b>PERNIL ASADO</b> 13 Garbanzo Beans	<b>PARILLADA BARCELONA*</b> 31 / 62 / 108 Strip Steak, Chicken, Pork Loin, Gaucho Sausage
<b>POTATO TORTILLA</b> 7 Chive Sour Cream	<b>JAMÓN &amp; MANCHEGO CROQUETAS</b> 7 Garlic Aioli	<b>DESSERTS</b>
<b>PATATAS BRAVAS</b> 8 Salsa Brava, Garlic Aioli	<b>ALBONDIGAS</b> 9.5 Spiced Meatballs in Jamon-Tomato Sauce	<b>FLAN CATALÁN</b> 7
<b>CRISPY CALAMARI</b> 11.5 Piquillos, Smoked Pepper Aioli	<b>SPICED BEEF EMPANADAS</b> 8 Red Pepper Sauce	<b>CHOCOLATE CAKE</b> 9 Coffee Crème Anglaise, Almond Crumble
<b>CRAB CAKES</b> 16 Corriander Aioli	<b>HANGER STEAK</b> 15.5 Mojo Rojo	<b>OLIVE OIL CAKE</b> 10 Sea Salt
<b>BOQUERONES</b> 6 Endives, Green Beans, Lobster Olive Oil, Parsley	<b>GNOCCHI</b> 15.5 Braised Lamb, Cremini Mushrooms, Ricotta Salata	<b>BURNT BASQUE CHEESECAKE</b> 9 Luxardo Cherries
<b>LUNCH HOUR SPECIAL</b> 15 1 Tapa + 1 Salad		<b>CREPAS</b> 8 Dulce De Leche, Chocolate Sauce, Hazelnuts
		<b>LONGFORDS ICE CREAM STAMFORD, CT</b> 7.5 Vanilla, Chocolate, Coconut Mounds, Mango Sorbet, Lemon Sorbet, Raspberry Sorbet

## 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

		3oz	6oz	bottle
NV BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
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

		3oz	6oz	bottle
2020 Mila, Rías Baixas, Spain	Albariño	6	12	48
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

		3oz	6oz	bottle
2021 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	5	10	40
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

		3oz	6oz	bottle
2018 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 Pedro González Mittelbrunn, Castilla y León, Spain	<i>Prieto Picudo</i>	4.5	9	36
2020 Bardos, Viñedos de Altura, Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2022 Glup Glup, Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2021 Azul y Garanza, Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	48
2019 Alberto Orte, A Portela, Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2020 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
2022 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepal Blend</i>	4.75	9.5	38
2023 La Vinyeta, Bongo*, Emporda, Spain	<i>Monastrell</i>	4.5	9	36
2020 Península, Vino de Montaña, Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	5.5	11	44
2021 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2022 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Bobal</i>	5.25	10.5	42
2021 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2021 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2021 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2020 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2021 Polkura, Colchagua, Chile	<i>Syrah</i>	5.75	11.5	46
2022 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	6.75	13.5	54
2022 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>	4	8	32
2021 Chat. du Morre du Tendre, Cuvée Paul, Côtes-du-Rhône	<i>Grenache Blend</i>	7	14	56
2011 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

# SHERRY

## DRY

		3oz	bottle
Jarana, Lustau, 750mL	<i>Fino</i>	5	40
Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	9	72
La Cigarrera, 375mL	<i>Manzanilla</i>	8	32
Almacenista, Lustau, 500mL	<i>Manzanilla Amontillada</i>	11	66
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	5	40
Península, Lustau, 750mL	<i>Palo Cortado</i>	7.5	60
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	11.5	46
VORS, Bodegas Tradicion, 750mL	<i>Oloroso</i>	19	152

## SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	8	64
Nectar, Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	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

**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, Peach Nectar, Lemon, Grapefruit Bitters 12.5 50

# 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