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

FUET
Catalunya, ES
Pork Sausage. Rich, Garlic, Black Pepper

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

SPECK
Alto Adige, IT
Spice-Rubbed Ham. Smoky, Lean

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

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

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

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

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

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

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

VALDEÓN
Castilla Y León, ES
Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent

TETILLA
Galicia, ES
Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy

CABRA ROMERO
Murcia, ES
Seni-Soft, Goat's Milk, Aged 45 Days, Rosemary, Mildly Tart, Creamy

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

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

JAMÓN IBÉRICO 17.5
Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty

QUESO DE TRUFA 9
Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant

CHORIZO 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, Guindilla Peppers, Jamón Serrano, Fuet, Idiazábal, Tetilla, Roasted Almonds

TAPAS

SERRANO HAM BENEDICT* 9.5
Hollandaise

VEGETABLE BENEDICT* 8.5
Mushrooms, Hollandaise

ESTRELLADOS* 11.5
Garlic Aioli, Chorizo, Fried Egg

TORRIJAS 8
Crema Catalana

STEAK & EGGS* 15.5
Red Chimichurri

OLIVE OIL PANCAKES 8.5
Cultured Butter, Maple Syrup

FIDEOS 16.5
Pork Belly, Sofrito, Fried Egg

MARINATED OLIVES & GIARDINIERA 6
Thyme, Lemon Zest

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

EGGPLANT CAPONATA 6.5
Bell Peppers, Balsamic, Basil

CAULILINI 8.5
Harissa Vinaigrette

CARROTS 7
Apple Cider Vinegar, Cumin

FENNEL 7.5
Lemon Curd, Seeds

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

POTATO TORTILLA* 7.5
Chive Sour Cream

BOQUERONES 6
Olives, Orange

SALMON* 14
Turnips, Scallion Gremolata

MONKFISH A LA PLANCHA 16.5
Gigante Beans, Pimentón

GAMBAS AL AJILLO 10.5
Guindilla Peppers, Olive Oil, Garlic

MUSSELS 13.5
Green Chorizo

CHICKEN THIGH 10.5
Harissa, Labneh

MORCILLA 8
Red Chimichurri

PORK BELLY 10.5
Huancaina

RISOTTO 15.5
Jamón Ibérico, Parsnips

BONE MARROW 16
Pickled Mustard Seeds, Garlic Migas
Add Sherry Luge – 4

BIKINI 9.5
Serrano Ham, Idiazábal, Calabrian

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

SALADS

FRISÉE 9
Serrano, Mustard Vinaigrette

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

LARGE PLATES

CHICKEN PIMIENTOS 24.5
Potatoes, Lemon, Hot Cherry Peppers

	HALF / FULL
PAELLA VERDURAS Squash, Fennel, Cauliflower, Chickpeas	18 / 36
PAELLA MARISCOS Mussels, Shrimp, Calamari	29 / 58
PAELLA SALVAJE Chicken, Pork Belly, Sausage, Morcilla	28 / 56
PARRILLADA BARCELONA* NY Strip, Chicken, Pork Loin, Gaucho Sausage	33 / 66

DESSERTS

FLAN CATALÁN 8

OLIVE OIL CAKE 10
Sea Salt

BASQUE BURNT CHEESECAKE 10
Apple Compote

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

ICE CREAM 8.5
J Fosters Creamery – Avon, CT
Raspberry Sorbet

EXECUTIVE CHEF MICHAEL GLAZIER | SOUS CHEF MARCO SHURICK

*Served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please inform your server if a person in your party has a food allergy

GIVE THE GIFT OF BARCELONA
Buy a $50 gift card and receive a $10 bonus

WINES BY THE GLASS

SPARKLING

			3oz	6oz	bottle
NV	**BarCava, Brut,** Penedès, Spain	*Xarel-lo Blend*	5.25	10.5	42
2023	**Sumarroca, 2CV, Interlat, Brut Nature,** Penedès, Spain	*Xarel-lo*	7	14	56
NV	**Tierra Limpia, Brut Rosé** Penedès, Spain	*Trepat*	6.5	13	52

WHITE

			3oz	6oz	bottle
2024	**Mila,** Rías Baixas, Spain	*Albariño*	6	12	48
2024	**Le Naturel,** Navarra, Spain	*Garnacha Blanca*	5	10	40
2025	**Ostatu,** Rioja, Spain	*Viura, Malvasia*	7	14	56
2023	**Pinord, Diorama,** Penedès, Spain	*Xarel-lo*	4.75	9.5	38
2021	**Alvear, 3 Miradas,** Montilla-Moriles, Spain	*Pedro Ximénez*	6	12	48
2024	**B.R.O.T., Blanc Inicial,** Penedès, Spain	*Xarel-lo, Riesling*	6.25	12.5	50
2024	**Orto Vins, Les Argiles,** Montsant, Spain	*Macabeo*	6.5	13	52
2021	**Alvear, 3 Miradas,** Montilla-Moriles, Spain	*Pedro Ximénez*	6	12	48
2023	**Bico Amarelo,** Vinho Verde, Portugal	*Loureiro, Alvarinho, Avesso*	4.5	9	36
2025	**Aylin,** San Antonio, Chile	*Sauvignon Blanc*	5.5	11	44
2025	**Bodega Cerro Chapeu,** Cerro Chapeu, Uruguay	*Chardonnay*	5	10	40
2024	**1752 Gran Tradicion,** Cerro Chapeu, Uruguay	*Petit Manseng Blend*	6.5	13	52
2025	**Iniceri, Abisso,** Sicily, Italy	*Catarratto*	6	12	48
2024	**Haus Rothenberg, Feinherb,** Nahe, Germany	*Riesling*	6.5	13	52

ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2023	**Liquid Geography,** Bierzo, Spain	*Mencía*	5.5	11	44
2024	**Christophe Avi,** Agenais, France	*Cabernet Sauvignon*	6	12	48
2023	**Familia Schroeder, Saurus,** Patagonia, Argentina	*Pinot Noir*	5	10	40
2023	**No Es Pituko**, Curicó Valley, Chile	*Sauvignon Blanc*	5.5	11	44

RED

			3oz	6oz	bottle
2020	**Nucerro, Reserva,** Rioja, Spain	*Tempranillo*	6.5	13	52
2021	**Marqués de Tomares, Crianza,** Rioja, Spain	*Tempranillo*	6	12	52
2022	**Bardos, Viñedos de Altura,** Ribera Del Duero, Spain	*Tempranillo*	6.5	13	52
2025	**Glup Glup,** Cariñena, Spain	*Garnacha*	4.5	9	36
2022	**Azul y Garanza,** Navarra, Spain	*Tempranillo*	4.75	9.5	(L) 53
2021	**Alberto Orte, A Portela,** Valdeorras, Spain	*Mencía*	6.5	13	52
2024	**Sotabosc,** Montsant, Spain	*Garnacha, Cariñena*	6	12	48
2023	**Coster dels Olivers,** Priorat, Spain	*Cariñena, Garnacha*	7.5	15	60
2024	**Vins de Pedra, Negre de Folls,** Conca De Barberá	*Trepat Blend*	5.5	11	44
2024	**La Vinyeta, Bongo*,** Emporda, Spain	*Monastrell*	5	10	40
2021	**Península, Vino de Montaña,** Sierra De Gredos, Spain	*Garnacha, Piñuela*	6	12	48
2022	**Uva de Vida, Biográfico,** Toledo, Spain	*Tempranillo, Graciano*	7	14	56
2020	**Gota, Bergamota,** Dão, Portugal	*Touriga Nacional Blend*	6	12	48
2023	**Caves São João, Baga Novo,** Bairrada, Portugal – Served Chilled	*Baga*	5.5	11	(L) 62
2023	**Quieto, Gran Corte,** Mendoza, Argentina	*Cabernet Franc, Malbec*	6.5	13	52
2022	**Peñalolen,** Maipo, Chile	*Cabernet Sauvignon*	6.5	13	52
2022	**Polkura,** Colchagua, Chile	*Syrah*	6	12	48
2024	**Casas del Bosque,** Casablanca, Chile	*Pinot Noir*	7	14	56
2022	**Garage Wine Company, Revival,** Maule, Chile	*País*	5.75	11.5	46
2022	**Alto de la Ballena**, Maldonado, Uruguay	*Cabernet Franc Blend*	5	10	40
2022	**Dom. des Tourelles, Bekaa Rouge,** Bekaa Valley, Lebanon	*Cabernet Blend*	6	12	48

SHERRY

DRY

			3oz	bottle
La Cigarrera, 375mL		*Manzanilla*	8	32
Almacenista, Lustau, 500mL		*Manzanilla Amontillada*	11	66
Los Arcos, Lustau, 750mL		*Amontillado*	6	48
Carlos VII, Alvear, 375mL		*Amontillado*	13	52
Península, Lustau, 750mL		*Palo Cortado*	8	64
15 Años, El Maestro Sierra, 375mL		*Oloroso*	12	48
Asuncion, Alvear, 375mL		*Oloroso*	14	56
VORS, Bodegas Tradicion, 750mL		*Oloroso*	19	152
Jarana, Lustau, 750mL		*Fino*	5.5	44
Almacenista, Lustau, 500mL		*Manzanilla Amontillada*	11	66

SWEET

		3oz	bottle
Bodegas Gómez Nevado, 750mL	*Abocado*	10	80
East India Solera, Lustau, 750mL	*Oloroso Dulce*	8	64
Solera 1927, Alvear, 375mL	*Pedro Ximénez*	15	60
Nectar, Gonzalez Byass, 375mL	*Pedro Ximénez*	9	36

WINE FLIGHTS

3 Half Glasses

TRUST FALL 18.5
Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.

APERITIVOS BarCava / La Cigarrera / 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)

HELLO, OLD FRIEND BarCava / 1752 Gran Tradicion / Quieto Gran Corte 17.5
Some relationships are worth celebrating. Wines and people who helped shape our list.



COCKTAILS

BLOODY MARY 11
Tito's Vodka, Housemade Bloody Mary Mix

MIMOSA 11
Choice Of: Classic With Fresh Squeezed OJ,
Orange-Peach-Grapefruit Or Guava-Lavender-Lemon

BEES & BAYS (No ABV) 8
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

TEA TIME (No ABV) 9
Blue Flower Earl Grey Tea, Blueberry Shrub,
Salted Honey Syrup, Lemon, Aquafaba, Mint

PASSENGER PRINCESS 13.5
Prairie Organic Vodka, Strawberry Infused Cappelletti,
Lemon, Sparkling Water, Love Potion Bitters

GIN & JUS 12
Paco Pepe Andalucían Gin, Lime, Green Grape,
Pink Peppercorn, Ginger

DOS PENÍNSULAS 13
Libélula Joven Tequila, Peninsula Palo Cortado
Lemon, Agave, Nutmeg

ALEBRIJES 14
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,
Aquafaba, Dragonfruit & Tangerine Powders

SIDE HUSTLE 12.5
Lustau Solera Reserva Brandy, Bénédictine,
Pineapple, Lemon, Barcava

BOURBON SPICE RACK 13
Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

MR. ROGERS 14
Fig-Infused Redemption Rye, El Bandarra Vermouth,
Los Arcos Amontillado, Lemon

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

SANGRIA

WHITE OR RED SANGRIA	**glass**	**pitcher**
Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	10.5	38

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

BEER

DRAFT

	caña	doble
Two Roads, No Limits Hefeweizen—CT	4	8
Half Full, Bright Blonde Pale Ale—CT	3.75	7.5
Jack's Abby, House Lager—MA	3.75	7.5
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 Lager (16oz)—RI	7.5
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—ME	10.5
Down East Cider, Original Blend Cider—MA	9.5
Isastegi, Sagardo Natural Cider—Spain (750mL)	28