barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

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

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

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

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

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

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

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

CHORIZO DE PAMPLONA
California, US
Beef & Pork Sausage With Pimentón.
Tangy, Salty, Rich

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

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

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

IBORES
Extremadura, ES
Semi-Firm Goat's Milk, Aged 60 Days, Zesty,Smooth

GARROTXA
Murcia, ES
Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy

BREBIS D' ESPELETTE
Pyrenees Mountains, FR
Firm, Sheep's Milk, Aged 3 Months, Fruity, Piquant

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

MAHÓN
Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty

TALEGGIO
Lombardy, IT
Soft, Cow's Milk, Aged 1 Month,

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

CAÑA DE CABRA
Murcia, ES
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

LOMO IBÉRICO DE BELLOTA 16
Castilla Y Leon, ES
Aged 3 Months, Ibérico Pork Loin, Mild, Smoky

QUESO DE TRUFA 8.5
Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant

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

Marinated Olives, Pickled Vegetables, Patatas Bravas, Jamón Serrano, Soria Chorizo, Manchego, Drunken Goat, Roasted Almonds

TAPAS

EGGPLANT CAPONATA 6.5
Bell Peppers, Balsamic, Basil

MARINATED OLIVES & GIARDINIERA 6
Thyme, Lemon Zest

KALE 9
Garlic, Lemon, Pepper Flakes

SPINACH & CHICKPEA CAZUELA 8.5
Cumin, Onions, Lemon Zest

CAULIFLOWER 9
Pumpkin Alboronía

CARROTS 8.5
Sunflower Seed Xato

SPAGHETTI SQUASH CARBONARA 11
Sage, Crispy Serrano, Egg Yolk

BROCCOLINI 9
Lemon, Calabrian

CHAMPIÑONES 12.5
Scallions, Pedro Ximenez

SHAVED BRUSSEL SPROUTS 9.5
Golden Raisins, Balsamic

NAPA CABBAGE 8.5
Celery Root, Pickled Mustard Seeds

CANNELLINI BEANS 10.5
Mojo Verde,

DELICATA SQUASH 9
Dill Yogurt, Cranberries, Sfumato

MUSHROOM CROQUETTES 8.5
Black Truffle Aioli

HUMMUS 7.5
Espresso, Moruno Spices, Salsa Verde

WHIPPED SHEEP'S CHEESE 9.5
Marjoram Honey, Pimenton, Pistachios

SWEET POTATOES 9
Grape Leaf Verde

POTATO TORTILLA* 7.5
Chive Sour Cream

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

BOQUERONES 10
Straciatella, Piquillos, Fennel Pollen

GAMBAS AL AJILLO 10.5
Guindilla Peppers, Scallions, Garlic

PULPO 17
Cannellini Bean Purée

MAHI MAHI 15.5
Pepita Romesco

MUSSELS 13.5
Garlic, White Wine, Shallots

POLLO AL AJILLO 9.5
Aji Amarillo

MORCILLA A LA PLANCHA 8.5
Red Tximitxuri

PORK BELLY 10.5
Quince Agridulce

STEAK PAILLARD* 16
Pepper Vinaigrette, Crispy Potatoes

PORK COLLAR 14
Arugula, Harissa Vinaigrette

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

SALADS

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

PICKLED BEETS 8.5
Sheep's Cheese, Pistachios

RADICCHIO 9.5
Fennel, Radishes, Mustard Vinaigrette

LARGE PLATES

CHICKEN PIMIENTOS 24.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 28.5
Arugula Salad, Lemon, Carrots

PAELLA VERDURAS HALF / FULL 18 / 36
Brussel Sprouts, Delicata, Carrots, Mushrooms

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

PAELLA SALVAJE 28 / 58
Gaucho, Chicken, Pork Belly, Chickpeas

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

DESSERTS

FLAN CATALÁN 8

CHOCOLATE CAKE 10
Coffee Crème Anglaise, Almond Crumble

OLIVE OIL CAKE 11
Sea Salt

BASQUE BURNT CHEESECAKE 10
Apples, Cinnamon

ICE CREAM 7.5
Longford's - Stamford, CT
Vanilla, Chocolate, Coconut Mounds

SORBET 7.5
Longford's - Stamford, CT
Lemon, Raspberry

EXECUTIVE CHEF MISHA RYKLIN

***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
2023	**Mila,** Rías Baixas, Spain	*Albariño*	6.5	13	52
2025	**Ostatu,** Rioja, Spain	*Viura, Malvasia*	7	14	56
2024	**Le Naturel,** Navarra, Spain	*Garnacha Blanca*	5	10	40
2024	**B.R.O.T., Blanc Inicial,** Penedès, Spain	*Xarel-lo, Riesling*	6.25	12.5	50
2025	**Pinord, Diorama,** Penedès, Spain	*Xarel-lo*	4.75	9.5	38
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	**Aylin,** San Antonio, Chile	*Sauvignon Blanc*	6	12	48
2026	**Bodega Cerro Chapeu,** Cerro Chapeu, Uruguay	*Chardonnay*	5.5	11	44
2025	**1752 Gran Tradicion,** Cerro Chapeu, Uruguay	*Petit Manseng Blend*	6.5	13	52
2024	**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
2025	**Familia Schroeder, Saurus,** Patagonia, Argentina	*Pinot Noir*	5	10	40
2024	**Christophe Avi,** Agenais, France	*Cabernet Sauvignon*	6	12	48
2025	**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
2020	**Marqués de Tomares, Crianza,** Rioja, Spain	*Tempranillo*	6.5	13	52
2025	**DeLibro,** Rioja, Spain	*Tempranillo, Garnacha*	5.5	11	44
2022	**Bardos, Viñedos de Altura,** Ribera Del Duero, Spain	*Tempranillo*	6.5	13	52
2024	**Glup Glup,** Cariñena, Spain	*Garnacha*	4.5	9	36
2024	**Adega Saiñas, Tinto,** Ribeira Sacra, Spain	*Mencía*	6.5	13	52
2021	**Alberto Orte, A Portela,** Valdeorras, Spain	*Mencía*	6.5	13	52
2025	**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
2024	**Quieto, Gran Corte,** Mendoza, Argentina	*Cabernet Franc, Malbec*	6.5	13	52
2021	**Peñalolen,** Maipo, Chile	*Cabernet Sauvignon*	7	14	56
2021	**Polkura,** Colchagua, Chile	*Syrah*	7.5	15	60
2025	**Casas del Bosque,** Casablanca, Chile	*Pinot Noir*	7.25	14.5	58
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
Jarana, Lustau, 750mL		*Fino*	5.5	44
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
VORS, Bodegas Tradicion, 750mL		*Oloroso*	19	152

SWEET

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

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.

SHERRY SPECTRUM La Cigarrera / Los Arcos / 15 Años 14
A progression of dry style sherries, from bright and saline to rich and oxidative.

RIOJA IN THREE Ostatu Blanco / DeLibro / Marqués De Tomares 18
Three wines, three perspectives on one of Spain's most celebrated wine regions.

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

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, Lustau 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
Henry McKenna Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

IPANEMA 13
P-51 Cachaça, Cocchi Americano, Fino Jarana, Lemon

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	10.5	38
Dark Rum, Guava Nectar		

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

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

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT	8
Peroni, Lager—Italy	9
Narragansett Light Lager (16oz)—RI	7.5
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
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—MN	10.5
Down East Cider, Original Blend Cider—MA	9.5
Isastegi, Sagardo Natural Cider—Spain (750mL)	28