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

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

CHORIZO DE PAMPLONA
Pais Vasco, ES
Beef & Pork Sausage With Pimenton. Tangy, Salty, Rich

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

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

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

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

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

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

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

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

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

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

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

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

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

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

CHORIZO IBÉRICO DE BELLOTA 15
Castilla Y León, ES
Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón

QUESO DE TRUFA 9
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, Patatas Bravas, Pickled Peppers, Jamón Serrano, Chorizo Picante, Tetilla, Manchego, Marcona Almonds

TAPAS

MARINATED OLIVES & GIARDINIERA 6
Thyme, Lemon Zest

OLIVE TAPENADE 8
Kalamata Olives, Orange

SPINACH & CHICKPEA CAZUELA 8.5
Cumin, Onions, Lemon Zest

EGGPLANT CAPONATA 6.5
Bell Peppers, Balsamic, Basil

BROCOLI RABE 8
Garlic, White Wine

CARROTS 7
Apple Cider Vinegar, Cumin

CAULALINI 9.5
Harissa Vinaigrette

BRUSSEL SPROUTS 8
Colatura, Almonds

SEACOAST MUSHROOMS 12.5
Sherry

FENNEL 7.5
Lemon Curd, Seeds

SPAGUETTI SQUASH 8
Black Pepper, Parmesan

PARSNIPS 8.5
Brown Butter Crumble

PANISSE 8
Harissa Aioli

FINGERLING POTATOES 7.5
Charred Lemon, Rosemary

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

POTATO TORTILLA* 7.5
Chive Sour Cream

BOQUERONES 6
Olives, Orange

TUNA CRUDO* 15
Leche De Tigre

MONKFISH A LA PLANCHA 16.5
Gigante Beans

GAMBAS AL AJILLO 10.5
Guindilla Pepper, Scallions, Garlic

MUSSELS 13.5
Green Chorizo

SALMON* 14
Piperade

CHICKEN THIGH 10.5
Harissa, Labneh

MORCILLA 8
Red Chimichurri

PORK BELLY 10.5
Huancaina

LAMB CHOPS 16.5
Cumin, Carrots

FLANK STEAK* 15.5
Romesco

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

JAMON & MANCHEGO CROQUETAS 7.5
Garlic Aioli

BIKINI 9.5
Jamón Serrano, Idiazábal, Calabrian Oil

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

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

HERB BREADED TROUT 27.5
Brussel Sprouts, Fingerlings, Brown Butter

CHICKEN PIMIENTOS 24.5
Potatoes, Lemon, Hot Cherry Peppers

FIDEOS 19.5
Pork Belly, Fennel, Pickled Red Onions

HALF / FULL

PAELLA VERDURAS 18 / 36
Parsnips, Fennel, Kabocha Squash, Brussel Sprouts

PAELLA MARISCOS 29 / 58
Mussels, Clams, Shrimp, Squid

PAELLA SALVAJE 28 / 56
Chicken, Pork Belly, Sausage, Morcilla

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

DESSERTS

FLAN CATALÁN 8

OLIVE OIL CAKE 10
Sea Salt

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE 10
Apple Compote

ARROZ CON LECHE 8
Coconut, Cinnamon

ICE CREAM 8.5
J Fosters Creamery – Avon, CT
Graham Central Station

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.

Some of our menu items may contain allergens, please inform your server if a person in your party has a food allergen.

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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*	6.5	13	52
2023	**Bico Amarelo,** Vinho Verde, Portugal	*Loureiro, Alvarinho, Avesso*	4.5	9	36
2025	**Ostatu,** Rioja, Spain	*Viura, Malvasia*	7	14	56
2024	**Le Naturel**, Navarra, Spain	*Garnacha Blanca*	5	10	40
2023	**Pinord, Diorama**, Penedès, Spain	*Xarel-lo*	4.75	9.5	38
2024	**B.R.O.T., Blanc Inicial**, Penedès, Spain	*Xarel-lo, Riesling*	6.25	12.5	50
2025	**Aylin,** San Antonio, Chile	*Sauvignon Blanc*	6	12	48
2024	**Orto Vins, Les Argiles**, Montsant, Spain	*Macabeo*	6.5	13	52
2025	**Bodega Cerro Chapeu,** Cerro Chapeu, Uruguay	*Chardonnay*	5.5	11	44
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
2025	**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*	6.5	13	52
2025	**DeLibro,** Rioja, Spain	*Tempranillo, Garnacha*	5.5	11	44
2022	**Bardos, Viñedos de Altura**, Ribera Del Duero, Spain	*Tempranillo*	7	14	56
2025	**Glup Glup**, Cariñena, Spain	*Garnacha*	4.5	9	36
2024	**Adega Saiñas, Tinto,** Ribeira Sacra, 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, 'Juanito',** 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	**Polkura,** Colchagua, Chile	*Syrah*	7.5	15	60
2025	**Casas del Bosque,** Casablanca, Chile	*Pinot Noir*	7.25	14.5	58
2022	**Peñalolen,** Maipo, Chile	*Cabernet Sauvignon*	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
Jarana, Lustau, 750mL	*Fino*	5.5	44
La Cigarrera, 375mL	*Manzanilla*	8	32
Almacenista, Lustau, 500mL	*Manzanilla Amontillado*	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

SWEET

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

WINE FLIGHTS

3 Half Glasses

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.

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



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, 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

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

VALENCIAN
Paco Pepe Andalucían Gin, Fever Tree Indian Tonic,
Orange Blossom Water, Lemon, Orange, Thyme

CATALAN
Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic,
Grapefruit, Lime, Rosemary

GALICIAN
Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

SANGRIA

	glass	pitcher
WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	10.5	38
GUNS & ROSÉS Tierra Limpia Brut Rosé, Lillet Rosé Rime Vodka, Peach Nectar, Grapefruit	13	52

BEER

DRAFT

	caña	doble
Jack's Abby, House Lager—MA	3.75	7.5
New England, Sea Hag IPA—CT	4.25	8.5
Two Roads, No Limits Hefeweizen—CT	4	8
Half Full, Bright Blonde Pale Ale—CT	3.75	7.5

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT	8
Von Trapp, Bohemian Pilsner—VT	8.5
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Narragansett Light Lager (16oz)—RI	7.5
Peroni, Lager—Italy	9
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