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

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

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

CHORIZO DE PAMPLONA
País Vasco, ES
Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich

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

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

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

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

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

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

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

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

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

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

LAMB SALAMI 9
Fossil Farms – New Jersey, US
Lamb Sausage. Rosemary, Garlic, Aromatic

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

WAGYU BEEF 9
Fossil Farms – New Jersey, US
Black Tuffle

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

Jamón Serrano, Chorizo Picante, Idiazábal, Manchego, Patatas Bravas, Piparras, Almonds

TAPAS

SERRANO HAM BENEDICT* 9.5
Hollandaise

VEGATABLE BENEDICT* 8.5
Spaghetti Squash, Hollandaise

ESTRELLADOS* 11.5
Garlic Aioli, Serrano, Fried Egg

STEAK & EGGS* 15.5
Red Chimichurri

FIDEOS 16.5
Pork Belly, Fried Egg

FRITTATA 11.5
Brussel Sprouts, Butternut Squash, Goat Cheese

PAN HUEVOS 9.5
Chorizo, Mahón Cheese

TORRIJAS 8
Crema Catalana, Roasted Pears

OLIVE OIL PANCAKES 8.5
Cultured Butter, Maple Syrup

MARINATED OLIVES & GIARDINIERA 6
Thyme, Lemon Zest

BEETS 8.5
Arugula, Pepita Dukkah

EGGPLANT CAPONATA 6.5
Bell Peppers, Balsamic, Basil

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

CARROTS 9
Sorak, Sumac

BRUSSEL SPROUTS 9.5
Calabrian Pepper Honey

NAAN BREAD 8
Arugula, Figs, Balsamic Vinegar

BURRATA 13
Mojo Verde, Radish, Watercress

ARTICHOKE HUMMUS 7.5
Fried Capers, Charred Lemon

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

POTATO TORTILLA* 7.5
Chive Sour Cream

ROASTED SWEET POTATOES 8.5
Lemon Dill Aioli

BOQUERONES 7.5
Olive Tapenade

GAMBAS AL AJILLO 10.5
Guindilla Peppers, Sherry, Garlic

PULPO GALLEGO 15.5
Red Onions, Celery, Potatoes

SALMON A LA PLANCHA 14.5
Lemon Vinaigrette, Sweet Potato Purée, Garlic

GRILLED CHICKEN THIGH 10.5
Labneh

PORK RIBS 14
Huancaina, Escabeche

PORK BELLY 10.5
Plum Mostarda

BEEF BRISKET 17
Celery Root Purée, Green Chimichurri

CHORIZO W/ SWEET & SOUR FIGS 10.5
Sherry Vinegar, Garlic

PIEDMONTESE CARPACCIO* 14.5
Arugula, Manchego, Carrots, Truffle Vinaigrette

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

SALADS

RADICCHIO SALAD 10
Pears, Candied Walnuts, Balsamic Vinaigrette

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

BIBB 9
Aged Mahón, Pistachios, Pink Peppercon Vinaigrette

LARGE PLATES

CHICKEN PIMIENTOS 24.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 28.5
Arugula Salad, Lemon, Sweet Potatoes

HALF / FULL

PAELLA VERDURAS 18 / 36
Leeks, Fall Squash, Turnips, Brussels, Daikon Radish

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

PAELLA SALVAJE 28 / 56
Pork Loin, Chicken, Chorizo, Duck

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
Roasted Pears

ICE CREAM 7.5
Longford's — Stamford, CT
Vanilla, Coconut

TRES LECHES 9

EXECUTIVE CHEF VICTOR CANALES | EXECUTIVE SOUS CHEF ISAIAS RUIZ

*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

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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	**AT Roca, Reserva, Brut Nature,** Classic Penedès, Spain	*Macabeo Blend*	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
2024	**Menade,** Rueda, Spain	*Verdejo*	6	12	48
2025	**Ostatu,** Rioja, Spain	*Viura, Malvasia*	7	14	56
2023	**Le Naturel,** Navarra, Spain	*Garnacha Blanca*	5	10	40
2022	**Pinord, Diorama,** Penedès, Spain	*Xarel-lo*	4.75	9.5	38
2023	**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
2023	**Bico Amarelo,** Vinho Verde, Portugal	*Loureiro, Alvarinho, Avesso*	4.5	9	36
2023	**Aylin,** San Antonio, Chile	*Sauvignon Blanc*	6	12	48
2024	**Bodega Cerro Chapeu,** Cerro Chapeu, Uruguay	*Chardonnay*	5.5	11	44
2020	**1752 Gran Tradicion,** Cerro Chapeu, Uruguay	*Petit Manseng Blend*	6.5	13	52
2023	**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
2023	**Familia Schroeder, Saurus,** Patagonia, Argentina	*Pinot Noir*	5	10	40
2023	**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
2019	**Nucerro, Reserva,** Rioja, Spain	*Tempranillo*	6.5	13	52
2021	**Marqués de Tomares, Crianza,** Rioja, Spain	*Tempranillo*	6.5	13	52
2021	**Bardos, Viñedos de Altura,** Ribera Del Duero, Spain	*Tempranillo*	6.5	13	52
2024	**Glup Glup,** Cariñena, Spain	*Garnacha*	4.5	9	36
2022	**Azul y Garanza,** Navarra, Spain	*Tempranillo*	4.75	9.5	(L) 53
2017	**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, 'Juanito',** Emporda, Spain	*Monastrell*	5	10	40
2021	**Península, Vino de Montaña,** Sierra De Gredos, Spain	*Garnacha, Piñuela*	6	12	48
2021	**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
2021	**Peñalolen,** Maipo, Chile	*Cabernet Sauvignon*	7	14	56
2021	**Polkura,** Colchagua, Chile	*Syrah*	7.5	15	60
2023	**Casas del Bosque,** Casablanca, Chile	*Pinot Noir*	7.25	14.5	58
2021	**Garage Wine Company, Revival,** Maule, Chile	*País*	5.75	11.5	46
2020	**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
Asuncion, Alvear, 375mL		*Oloroso*	14	56
VORS, Bodegas Tradicion, 750mL		*Oloroso*	19	152

SWEET

		3oz	bottle
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.

BIO-CURIOUS Diorama / Abisso/ Biográfico 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

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.

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



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, Lustau Palo Cortado
Lemon, Agave, Nutmeg

ALEBRIJES 14
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,
Aquafaba, Dragonfruit & Bee Pollen 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
Aguaviva Cachaça, Cocchi Americano, Lustau 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
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 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

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT	8
Peroni, Lager—Italy	9
Narragansett Light Lager (16oz)—RI	7.5
Yuengling, Lager—PA	8
Von Trapp, Bohemian Pilsner—VT	8.5
Two Roads, Passion Fruit Gose (16oz)—CT	12
New England, Sea Hag IPA—CT	8.5
Night Shift, Whirlpool Hazy NE IPA—MA	8.5
Allagash, Tripel—ME	10.5
Isastegi, Sagardo Natural Cider—Spain (750mL)	28