# 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

**MONKFISH A LA PLANCHA** 16.5
Gigante Beans, Pimentón

**GAMBAS AL AJILLO** 10.5
Guindilla Peppers, Olive Oil, Garlic

**SALMON** 14
Piparade, Shallot

**MUSSELS** 13.5
Green Chorizo

**CHICKEN THIGH** 10.5
Harissa, Labneh

**MORCILLA** 8
Red Chimichurri

**PORK BELLY** 10.5
Huancaina

**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** 18 / 36
Squash, Fennel, Cauliflower, Chickpeas

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

**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

**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.

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

**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 |
| 2025 | **Ostatu,** Rioja, Spain | *Viura, Malvasia* | 7 | 14 | 56 |
| 2024 | **Le Naturel,** Navarra, Spain | *Garnacha Blanca* | 5 | 10 | 40 |
| 2023 | **Bico Amarelo,** Vinho Verde, Portugal | *Loureiro, Alvarinho, Avesso* | 4.5 | 9 | 36 |
| 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 |
| 2024 | **Orto Vins, Les Argiles,** Montsant, Spain | *Macabeo* | 6.5 | 13 | 52 |
| 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 |
| 2025 | **DeLibro,** Rioja, Spain | *Tempranillo, Garnacha* | 5.5 | 11 | 44 |
| 2022 | **Bardos, Viñedos de Altura,** Ribera Del Duero, Spain | *Tempranillo* | 6.5 | 13 | 52 |
| 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, 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.

**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

**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<br>Dark Rum, Guava Nectar | 10.5 | 38 |

| **GUNS & ROSÉS** | **glass** | **carafe** |
|---|---|---|
| Tierra Limpia Brut Rosé, Lillet Rosé<br>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 |
| Estrella Damm, Daura Gluten-Free Lager—Spain | 8.5 |
| 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 |