

barcelona

CHARCUTERIE & CHEESE

7 For one | 19.5 For three

JAMÓN SERRANO Castilla y León, ES 15-20 Month Cured Ham. Tender, Salty, Sweet
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón
CHORIZO PAMPLONA País Vasco, ES Beef & Pork Sausage with Pimentón. Tangy, Salty, Rich

CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky
SAN SIMÓN Galicia, ES Semi-Soft, Cow’s Milk, Aged 3 Months. Smoked, Creamy, Mild
TETILLA Galicia, ES Semi-Soft, Cow’s Milk, Aged 15-20 Days. Mild, Creamy
MAHÓN Islas Baleares, ES Firm, Cow’s Milk, Aged 4 Months. Buttery Mild, Nutty
AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep’s Milk, Aged 6 Months. Buttery, Nutty, Complex
SMOKIN’ GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days, Smoked, Creamy, Mild

DRUNKEN GOAT Murcia, ES Semi-Soft, Goat’s Milk, Aged 2 Months. Red Wine-Soaked
CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild
VALDEON Castilla-Leon,ES Creamy Blue, Cow & Goat Milk, Cave-Aged 2 Months, Pungent
CABRA ROMERO Murcia, ES Semi-Soft, Goat’s Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy
ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat’s Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón
IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep’s Milk, Aged 6 Months. Smoked, Sharp, Fruity
DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow’s Milk, Mold Rind. Mushroomy, Smooth, Tangy

GIVE THE GIFT OF BARCELONA

Buy a \$50 gift card and receive a \$10 bonus

JAMÓN MANGALICA Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	14
LOMO IBÉRICO DE BELLOTA Castilla y Leon, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón	12
APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks	26
<i>Marinated Olives, Patatas Bravas, Pickled Peppers, Fuet, Manchego, Roasted Almonds</i>	

TAPAS

BURRATA Hen Of The Woods Mushrooms, Basil <i>ADD FRESH BLACK TRUFFLES</i>	12.5
SOPA DE CALABAZA Kabocha Squash Soup, Pepitas, Feta, Coconut Flakes	3
EGGPLANT CAPONATA Sweet Peppers, Onions, Basil	7
SPINACH & CHICKPEA CAZUELA Cumin, Roasted Onions, Lemon	5.5
ROASTED CAULIFLOWER CANARIAS Chorizo Vinaigrette, Leeks	8.5
BRUSSEL SPROUTS Cranberries, Toasted Pine Nuts, Agave	10
PIQUILLO RELLENOS Goat Cheese, Swiss Chard, Pine Nuts, Toasted Baguettes	10.5
SOUFFLE DE CALABAZA Butternut Squash, Soubise Sauce	11.5
SHISHITO PEPPERS Lemon, Maldon Sea Salt	8
BROCCOLINI Capers, Lemon, Garlic	8
ROASTED RAINBOW CARROTS Harissa	11.5
BEET HUMMUS Za’atar, Lavash	7
POTATO TORTILLA Chive Sour Cream	8.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	7
SWEET POTATO Pepitas, Goat Cheese, Almond Mojo Picon	8
GAMBAS AL AJILLO Guindilla Peppers, Olive Oil, Garlic	9.5
HUEVOS RELLENOS DE LANGOSTA Aleppo Pepper, Lobster Devil Eggs	10

SCALLOPS Jerusalem Artichoke Purée, Spiced Crumble	18.5
PULPO ESCABECHE Confit Baby Potatoes, Peppers, Smoke Paprika	15.5
CRISPY CALAMARI Shishito Peppers, Piquillos, Smoked Pepper Aioli	11.5
SWORDFISH Fresno Peppers, Pickled Golden Raisins	14.5
BOQUERONES Spiced Pickled Vegetables, Parsley, Olive Oil	7
LOMO DE PUERCO ALENTEJANA Clams, Chistorra, Pork Loin, Yukon Potatoes, White Wine	14
VENISON TARTARE Vital Farm Egg Yolk, Capers, Maldon Salt	16.5
TRUFFLED BIKINI Serrano, Drunken Goat	9
BACON-WRAPPED DATES Valdeón Mousse	8
JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
CHORIZO W/SWEET & SOUR FIGS Balsamic Reduction	9
SPICED BEEF EMPANADAS Red Pepper Sauce	8
ALBONDIGAS Spiced Meatballs in Jamon-Tomato Sauce	9.5
PORK BELLY Cherry Pepper Chimichuri	10.5
PICANHA Grass Fed Sirloin, Rutabaga Purée, Truffle Sauce	15.5
DUCK CONFIT CROQUETTES Port Reduction	9
WILD BOAR RAGU Homemade Tagliatelle, Kale, Idiazábal	15
IBERICO COSTILLA A LA PARRILLA St Louis Pork Ribs, Sherry Glaze, Spiced Peppers	13.5

SALADS

ENSALADA MIXTA Olives, Onions, Tomatoes, Little Gem Lettuce	9
CALABAZA Y QUINOA Acorn Squash, Red Onions, Almonds, Dates, Baby Kale, Lemon Tahini	8
PICKLED CANDY BEETS Goat Cheese, Chives, Pistachios	7.5
HARVEST SALAD Radicchio, Endive, Pears, Moody Blue, Walnut Vinaigrette	9.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
WHOLE ROASTED BRANZINO Arugula Salad, Crispy Potatoes	25.5
NEW YORK STRIP STEAK Fries, Chimichurri	33

LARGE PLATES

	half / full / double
PAELLA VERDURAS Seasonal Fall Vegetables, Green Garlic Aioli	18 / 36 / 64
PAELLA SALVAJE Pork Loin, Sausage, Roasted Chicken, Chickpeas	28 / 56 / 98
PAELLA MARISCOS Gambas, Clams, Calamari	28 / 56 / 98
PARILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	31 / 62 / 108

DESSERTS

FLAN CATALÁN	7
OLIVE OIL CAKE Sea Salt	9
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
BASQUE BURNT CHEESECAKE Sweet Pear Chutney	9
CREPAS Dulce De Leche, Chocolate Sauce, Hazelnuts	8
LONGFORDS ICE CREAM STAMFORD, CT Vanilla, Chocolate, Coconut Mounds, Olive Oil, Mango Sorbet, Lemon Sorbet, Raspberry Sorbet	7.5

EXECUTIVE CHEF MAXIMINO RIVERA | SOUS CHEF ISAIAS RUIZ

*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy.
Barcelona is a cashless restaurant. Credit and debit accepted.

WINES BY THE GLASS

SPARKLING

NV BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2021 AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2021 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

WHITE

2022 Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2022 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2022 Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2022 Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2022 Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021 Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	6.5	13	52
2020 Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	5.5	11	44
2022 Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2020 Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2022 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2022 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2020 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2021 Iniceri, ‘Abisso’ , Sicily, Italy	<i>Catarratto</i>	6	12	48
2021 Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	5.5	11	44
2021 L’Alpage , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2022 Liquid Geography , Bierzo, Spain	<i>Mencía</i>	5	10	40
2022 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
2021 Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

RED

2018 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2020 Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6	12	48
2021 Pedro González Mittelbrunn , Castilla y León, Spain	<i>Prieto Picudo</i>	4.5	9	36
2020 Bardos , Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2021 Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2021 Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2019 Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2012 Laurona , Montsant, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2019 Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2022 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepat Blend</i>	4.75	9.5	38
2022 La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	4.5	9	36
2020 Península, Vino de Montaña, Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	5.5	11	44
2020 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2022 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	5.25	10.5	42
2016 Fontes Cunha, ‘Mondeco,’ Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2021 Earth First, Classic , Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2019 Belinda , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2020 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2020 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2019 Polkura , Colchagua, Chile	<i>Syrah</i>	5.75	11.5	46
2022 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	6.75	13.5	54
2021 Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2018 Alto de la Ballena, Reserva , Maldonado, Uruguay	<i>Tannat, Viognier</i>	6	12	48
2020 Domaine Vallot , Côtes-du-Rhône, France	<i>Grenache Blend</i>	7	14	56
2021 Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana, Lustau, 750mL	<i>Fino</i>	5	40
Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	9	72
La Cigarrera, 375mL	<i>Manzanilla</i>	8	32
Almacenista, Lustau, 500mL	<i>Manzanilla Amontillada</i>	11	66
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	5	40
Península, Lustau, 750mL	<i>Palo Cortado</i>	7.5	60
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	11.5	46
Marques de Poley, Toro Albala, 500mL	<i>Oloroso</i>	8.5	51

SWEET

East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	8	64
Nectar, Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	13.5	54

WINE FLIGHTS

3 Half Glasses		
APERITIVOS BarCava / La Cigarera / 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)		
BIO-CURIOUS Diorama / Pedro González Mittelbrunn / Biográfico		16
Many of our wines use Biodynamic farming practices, here are three incredible examples		
GRENACHE (ON THE ROCKS) Le Naturel / Vino de Montaña / Cuvée Paul		17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone		
ACID TRIP Asnella / L’Alpage / Belinda		14.5
High. Acid. Wines.		

COCKTAILS

BEES & BAYS (No ABV)	6
Lime, Salted Honey Syrup, Cardamom	
Sparkling Water, Torched Bay Leaf	

FLOR DE SAL (Low ABV)	12
La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif	
Luxardo Maraschino, Lime, Lemon, Black Lava Salt	
Porrón for the Table 48	

SUMMER STREET SLING	12
Chamomile Infused Tito’s Vodka	
Grapefruit, Lemon, Grapefruit Bitters, Peychaud’s	

TYGRA	13
Cachaça, Quevedo White Port, Ginger Beer,	
Lime, Angostura Bitters, Cucumber	

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

ALEBRIJES	13
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup,	
Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder	

BOURBON SPICE RACK	12
Four Roses Bourbon, Cardamaro, Maple Syrup,	
Lemon, Cardamom & Lavender Bitters	

SMOKED SHERRY MANHATTAN	15
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,	
Lustau Amontillado, Angostura, Luxardo Cherry	

LAIRD’S WAY	14.5
Monkey Shoulder Scotch, Dolin Rouge Vermouth,	
Sfumato Rhubarb Amaro, Orange, Walnut Bitters	

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	9.5	34
Dark Rum, Guava Nectar		

GUNS & ROSÉS	glass	carafe
São João Brut Rosé, Lillet Rosé, Rime Vodka,	12.5	50
Peach Nectar, Lemon, Grapefruit Bitters		

BEER

DRAFT	caña	doble
Estrella Galicia, Lager - Spain	4.25	8.5
Two Roads, No Limits Hefeweizen – CT	4	8
Half Full, Bright Blonde Pale Ale - CT	3.75	7.5
New England, Sea Hag IPA - CT	4.25	8.5

BOTTLES & CANS	
Athletic Brewing, Run Wild IPA, Non- Alcoholic – CT	7
Peroni, Lager - Italy	8.5
Narragansett Lager (16oz.) - RI	7
Von Trapp, Bohemian Pilsner - VT	8
Two Roads, Passion Fruit Gose – CT (16 oz.)	12
Troegs, Dreamweaver Wheat - PA	8
Hitachino, Nest White - Japan	14
Half Full, In Pursuit IPA - CT	8
Night Shift, Whirlpool Hazy NE IPA - MA	8.5
Jack’s Abby, Hoponius Union IPL - MA	7
Lagunitas, Maximus IPA - CA	8.5
Allagash, Tripel - MN	10.5
Kentucky Ale, Bourbon Barrel Ale - KY	10
Left Hand, Milk Stout - CO	9.5

CIDERS	
Down East Cider, Original Blend Cider – MA	9.5
Isastegi, Sagardo Natural Cider (750mL) – Spain	28