

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

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

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

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

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

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

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

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

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

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

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

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

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

P'TIT BASQUE
Pyrennes, FR
Semi-Firm, Sheep Milk, Aged 70 Days Nutty, Earthy, Sweet

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

QUESO DE OVEJA CON FLORES
La Mancha, ES
Soft-Sheep's Milk, Aged 5 Months, Sweet, Floral, Mild

ALISIOS
Islas Canarias, ES
Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón

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

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

GIVE THE GIFT OF BARCELONA

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

JAMÓN MANGALICA 15
Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

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

WILD BOAR SAUCISSON 9
New Jersey, US
Wild Boar & Bacon Sausage. Bourbon, Smoky, Complex

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

WAGYU BEEF SAUCISSON 9
New Jersey, US
Beef Sausage. Black Peppercorn, Truffle, Rich

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

Marinated Olives, Patatas Bravas, Jamón Serrano, Chorizo Soria, Manchego, Fresh Mahón, Roasted Almonds

TAPAS

HUEVOS ROTOS 9.5
Chorizo, Potatoes, Sunny Side Up Egg

STEAK & EGGS 15.5
Red Chimichurri

JAMON SERRANO BENEDICT 9.5
Hollandaise

CRABCAKE BENEDICT 13.5
Hollandaise

OLIVE OIL PANCAKES 8.5
Vermont Butter, Maple Syrup

YOGURT PARFAIT 8
Apples, Pomegranate, Granola

ESTRELLADOS 11.5
Mangalica Ham, Sunny Side Up Egg

TORRIJAS 8
Crème Catalana, Pears

BROCOLINI 8.5
Tahini, Hazelnuts

EGGPLANT CAPONATA 6.5
Bell Peppers, Balsamic, Basil

ROASTED CAULIFLOWER 8.5
Za'atar, Labneh

BRUSSELS SPROUTS 9.5
Migas, Anchovies

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

ROASTED RAINBOW CARROTS 7
Harissa, Maple

MUSHROOM CROQUETTES 10.5
Truffle Aioli

PIQUILLO HUMMUS 8.5
Sumac, Lavash

POTATO TORTILLA 7.5
Chive Sour Cream

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

ROASTED DELICATA SQUASH 8.5
Blue Cheese, Pomegranate, Bacon

LOBSTER 16.5
Spaghetti Squash, Serrano Ham, Agraz Verjus

CRISPY CALAMARI 11.5
Piquillos, Smoked Pepper Aioli

PULPO 15.5
Cous Cous, Chrizo Picante

MUSSELS 13.5
Chorizo, White Wine

BOQUERONES 6
Endives, Celery Root, Lobster Oil, Parsley

KING SALMON A LA PLANCHA 14.5
Yukon Potatoes, Brown Butter

GAMBAS AL AJILLO 10.5
Guindilla Peppers, Scallions, Garlic

BACON WRAPPED DATES 8
Valdeón Mousse

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

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

BIKINI 9.5
Jamón Serrano, Drunken Goat

PORK BELLY 10.5
Cherry Pepper Chimichurri

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

WAGYU STEAK 19
Roasted Eggplant, Pickled Red Cabbage

SALADS

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

RADICCHIO 9.5
Endives, Arugula, Pears, Walnuts, Blue Cheese

PICKLED BEETS 8.5
Goat Cheese, Chives, Pistachios

LARGE PLATES

CHICKEN PIMIENTOS 24.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 28.5
Garlic, Lemon, Cauliflower, Crispy Potatoes

PAELLA VERDURAS 18 / 36
String Beans, Carrots, Squash, Endives, Green Garlic Aioli

PAELLA SALVAJE 28 / 58
Pork Loin, Sausage, Chicken, Chickpeas

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

PARILLADA BARCELONA* 33 / 66
Strip Steak, 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
Rhubarb

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

CREPAS WITH SEASONAL FRUIT 8.5
Pears, Walnuts

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

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

WINES BY THE GLASS

SPARKLING

NV	BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	5.25	10.5	42
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	7	14	56
			6.5	13	52

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2023	Menade , Rueda, Spain	<i>Verdejo</i>	6.5	13	52
2023	Le Naturel , Navarra, Spain	<i>Verdejo</i>	6	12	48
2022	Pinord, Diorama , Penedès, Spain	<i>Garnacha Blanca</i>	5	10	40
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021	Orto Vins, Les Argiles , Montsant, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Macabeo</i>	6.5	13	52
2022	Asnella , Vinho Verde, Portugal	<i>Pedro Ximénez</i>	6	12	48
2020	Capítulo 7 , Mendoza, Argentina	<i>Arinto, Loureiro</i>	5.5	11	44
2023	Aylin , San Antonio, Chile	<i>Pedro Ximénez</i>	4.5	9	36
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Sauvignon Blanc</i>	5.5	11	44
2020	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2023	Iniceri, Abisso , Sicily, Italy	<i>Petit Manseng Blend</i>	6.5	13	52
2023	Leitz, Feinherb , Rheingau, Germany	<i>Catarratto</i>	6	12	48
2023	LAlpage , Mont-Sur-Rolle, Switzerland	<i>Riesling</i>	6.5	13	52
		<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5	10	40
2021	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Cabernet Sauvignon</i>	6	12	48
		<i>Malvar, Airén</i>	5.5	11	44

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2021	Pedro González Mittelbrunn , Castilla Y León, Spain	<i>Prieto Picudo</i>	6	12	48
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Prieto Picudo</i>	5	10	40
2022	Glup Glup , Cariñena, Spain	<i>Tempranillo</i>	6.5	13	52
2021	Azul y Garanza , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2023	Sotabosc , Montsant, Spain	<i>Mencía</i>	6.5	13	52
2013	Laurona , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2020	Coster dels Olivers , Priorat, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Cariñena, Garnacha</i>	7.5	15	60
2023	La Vinyeta, Bongo* , Toledo, Spain	<i>Trepat Blend</i>	5.5	11	44
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Tempranillo, Graciano</i>	5	10	40
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2022	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2021	Earth First, Clasico , Mendoza, Argentina	<i>Bobal</i>	5.5	11	44
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Malbec</i>	4.75	9.5	38
2020	Peñalolen , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2019	Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2022	Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	6	12	48
2021	Garage Wine Company, Revival , Maule, Chile	<i>Pinot Noir</i>	7	14	56
2018	Alto de la Ballena , Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Franc Blend</i>	5	10	40
		<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 375mL	<i>Manzanilla</i>	5.5	44
Almacenista , Lustau, 500mL	<i>Manzanilla</i>	8	32
Los Arcos , Lustau, 750mL	<i>Manzanilla Amontillada</i>	11	66
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	6	48
Península , Lustau, 750mL	<i>Amontillado</i>	13	52
15 Años , El Maestro Sierra, 375mL	<i>Palo Cortado</i>	8	64
Asuncion , Alvear, 375mL	<i>Oloroso</i>	12	48
VORS , Bodegas Tradicion, 750mL	<i>Oloroso</i>	14	56
	<i>Oloroso</i>	19	152

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	8	64
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	9	36
		15	60

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

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

GRENACHE (ON THE ROCKS) Le Naturel / Vino De Montaña / Coster Dels Olivers
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Licorella

ACID TRIP Asnella / B.R.O.T. / Negre De Folls
High. Acid. Wines.

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) 7
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

TEA TIME (No ABV) 8
Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint

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

PICA PICA 12.5
Tito's Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño

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 13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder

SIDE HUSTLE 13
Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava

BOURBON SPICE RACK 13
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

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
Rioja Wine, Elderflower, Citrus Infused
Dark Rum, Guava Nectar
glass pitcher
10.5 38

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

BEER

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

BOTTLES & CANS
Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT
Narragansett Lager (16oz)—RI
Two Roads, Passion Fruit Gose (16oz)—CT
Troegs, Dreamweaver Wheat—PA
Hitachino, Nest White—Japan
Half Full, In Pursuit IPA—CT
Night Shift, Whirlpool Hazy NE IPA—MA
Jack's Abby, Hoponius Union IPL—MA
Lagunitas, Maximus IPA—CA
Allagash, Tripel—MN
Kentucky Ale, Bourbon Barrel Ale—KY
Left Hand, Milk Stout—CO
Down East Cider, Original Blend Cider—MA
Isastegi, Sagardo Natural Cider—Spain (750mL)
7
7
12
8
14
8
8.5
7
8.5
10.5
10
9.5
9.5
28

