

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
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic
FUET California, US Pork Sausage. Rich, Garlic, Black
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón
CHORIZO DE PAMPLONA País Vasco, ES Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón

SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón
QUESO DE OVEJA CON FLORES La Mancha, ES Soft Sheep's Milk, Aged 5 Months, Sweet, Floral, Mild
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

DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked
AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp
GARROTXA Catalonia, ES Semi-Firm, Goat's Milk, Creamy, Earthy, Nutty, Herbal
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. Mildly Pungent

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	15
LOMO IBÉRICO DE BELLOTA Castilla Y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón	15
QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant	8.5
APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28
<i>Marinated Olives, Patatas Bravas, Pickled Peppers, Roasted Almonds, Drunken Goat, Manchego, Jamón Serrano, Pamplona</i>	

TAPAS

YOGURT CAZUELA Apples, Granola, Honey	7	SHAVED BRUSSEL SPROUTS Golden Raisins, Arope	9.5
OLIVE OIL PANCAKES Vermont Butter, Maple Syrup	8.5	WHIPPED SHEEP'S CHEESE Herbs De Provence, Almonds, Honey	8.5
ESTRELLADOS Lomo Ibérico, Fried Egg	11.5	HUMMUS Lavash, Salsa Verde	7.5
VEGETABLE BENEDICT Kale, Hollandaise	8.5	SWEET POTATOES Almogrote	10
STEAK & EGGS Red Chimichurri	15.5	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5
SERRANO HAM BENEDICT Hollandaise	9.5	BROOK TROUT Shaved Radishes, Aji Amarillo	15
BRUNCH FIDEOS Chicken, Fried Egg	16.5	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	10.5
TORRIJAS Apples, Crema Catalana	8	MUSSELS Fennel, Basque Cider, Garlic	13.5
FRITTATA Kale, Shallots, Brussel Sprouts	11.5	BOQUERONES Olives, Piparras, Black Sturgeon Roe	8.5
HOUSE-MARINATED OLIVES Garlic, Thyme, Citrus, Giardiniera	6	GRILLED CHICKEN THIGH Cucumber Tzatziki	9.5
EGGPLANT CAPONATA Bell Pepper, Balsamic, Basil	6.5	BACON-WRAPPED DATES Valdeón Mousse	8
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	ALBONDIGAS Spiced Meatballs, Tomato Sauce	9.5
KALE <i>Ambler Farm, Wilton, CT</i> Lemon, Garlic, Red Pepper Flakes	8	CHISTORRA Sweet & Sour Figs	15.5
ROASTED BEETS Lemon, Oregano, Sheep's Cheese	8.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
POTATO TORTILLA Chive Sour Cream	7.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
		STEAK PAILLARD Red Pepper Vinaigrette, Frites	16

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
AUTUMN CHICORIES Pears, Pink Peppercorn Vinaigrette	10.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
GRILLED WHOLE BRANZINO Carrots, Pimentón Potatoes	28.5
HALF / FULL	
PAELLA VERDURAS Turnips, Sweet Potatoes , Brussel Sprouts	18 / 36
PAELLA MARISCOS Calamari, Shrimp, Clams, Mussels	29 / 58
PAELLA SALVAJE Chicken, Pork Loin, Gaucho Sausage	28 / 56
PARRILLADA BARCELONA* NY Strip, Chicken, Pork Loin, Chorizo	33 / 66

DESSERTS

FLAN CATALÁN	8
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
OLIVE OIL CAKE Sea Salt	10
CHURROS Spiced Chocolate Sauce	6.5
BASQUE BURNT CHEESECAKE Luxardo Cherries	10
ICE CREAM <i>Longford's - Stamford, CT</i> Olive Oil, Toasted Almond, Butter Pecan, Chocolate	7.5

EXECUTIVE CHEF MISHA RYKLIN | SOUS CHEF CHRISTIAN ORTIZ

*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>Garnacha Blanca</i>	6	12	48
2022	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	5	10	40
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</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
2020	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Pedro Ximénez</i>	6	12	48
2023	Iniceri, Abisso , Sicily, Italy	<i>Petit Manseng Blend</i>	6.5	13	52
2023	Leitz, Feinherb , Rheingau, Germany	<i>Cataratto</i>	6	12	48
		<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

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

RED

2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6	12	48
2022	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	6.5	13	52
2021	Azul y Garanza , Navarra, Spain	<i>Tempranillo</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* , Emporda, 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	Quieto, Gran Corte , Mendoza, Argentina	<i>Bobal</i>	5.5	11	44
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
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>País</i>	5.75	11.5	46
		<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 Amontillada</i>	8	32
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	11	66
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	6	48
Península , Lustau, 750mL	<i>Palo Cortado</i>	13	52
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	8	64
Asuncion , Alvear, 375mL	<i>Oloroso</i>	12	48
VORS , Bodegas Tradicion, 750mL	<i>Oloroso</i>	14	56
		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)	13.5
BIO-CURIOUS Diorama / Pedro González Mittelbrunn / Biográfico Many of our wines use Biodynamic farming practices, here are three incredible examples	16
ACID TRIP Asnella / B.R.O.T. / Baga Novo High. Acid. Wines.	16

COCKTAILS

BLOODY MARY Tito’s Vodka, Housemade Bloody Mary Mix	11
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MIMOSA Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon	11
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BEEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
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PICA PICA Tito’s Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
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GIN & JUS Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	13.5
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
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GINTONICS

Inspired by three of Spain’s most iconic regions.	15
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CATALAN Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
VALENCIAN Paco Pepe Andalucian 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 10.5	pitcher 38
GUNS & ROSÉS Tierra Limpia Brut Rosé, Lillet Rosé Rime Vodka, Peach Nectar, Grapefruit	glass 13	carafe 52

BEER

DRAFT	caña	doble
Estrella Galicia, Lager—Spain	4.25	8.5
Two Roads, No Limits Hefeweizen—CT	4	8
New England, Sea Hag IPA—CT	4.25	8.5
Space Cat, Whistleville Pilsner—CT	3.75	7.5

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT	7
Peroni, Lager—Italy	8.5
Narragansett Lager (16oz)—RI	7
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Von Trapp, Bohemian Pilsner—VT	8
Two Roads, Passion Fruit Gose (16oz)—CT	12
Troegs, Dreamweaver Wheat—PA	8
Half Full, In Pursuit IPA—CT	8
Jack’s Abby, Hoponius Union IPL—MA	7
Lagunitas, Maximus IPA—CA	8.5
Night Shift, Whirlpool Hazy NE IPA—MA	8.5
Allagash, Tripel—MN	10.5
Kentucky Ale, Bourbon Barrel Ale—KY	10
Down East Cider, Original Blend Cider—MA	9.5
Isastegi, Sagardo Natural Cider—Spain (750mL)	28