

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
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón

CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper
CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild
VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent
IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity
AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp
TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy
SMOKIN GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days Smoked, Creamy, Mild
DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy
DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked

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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
DUCK PROSCIUTTO Cured In House Moulard Dark Breast. Spiced, Tender, Sweet	10
QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant	9
APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28
<i>Marinated Olives, Patatas Bravas, Guindilla Peppers, Jamón Serrano, Fuet, Manchego, Tetilla, Roasted Almonds</i>	

TAPAS

OLIVE OIL PANCAKES Cultured Butter, Maple Syrup	8.5
SERRANO HAM BENEDICT Hollandaise	9.5
VEGETABLE BENEDICT Mushrooms, Hollandaise	8.5
ESTRELLADOS Garlic Aioli, Chorizo, Fried Egg	11.5
STEAK & EGGS* Red Chimichurri	15.5
MONTADITO Crispy Serrano, Egg, Ricotta, Truffle	9.5
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6
PICKLED BEETS Whipped Sheep's Cheese, Lovage	8.5
TORRIJAS Crema Catalana, Apples	8
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	6.5
SWISS CHARD Garlic, White Wine	8
CARROTS Za'atar, Crème Fraîche	8.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5
PIQUILLO HUMMUS Lavash	7.5

PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5
SWEET POTATOES Black Garlic	8.5
POTATO TORTILLA Chive Sour Cream	7.5
BOQUERONES Cucumbers, Pickled Onions	6
SALMON* Baby Kale, Pickled Onions	14
BLACK BASS Chickpeas	14.5
PULPO Roasted Potatoes	15.5
MUSSELS House Chorizo	13.5
GAMBAS AL AJILLO Guindilla Peppers, Olive Oil, Garlic	10.5
RISOTTO Mangalica, Honeynut Squash	15.5
SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
STEAK PAILLARD* Crispy Potatoes, Red Pepper Vinaigrette	14.5
ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
MORCILLA Red Chimichurri	8

SALADS

TUSCAN KALE Boqueron Aioli, Migas	8.5
ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
ARUGULA SALAD Cucumbers, Tahini Vinaigrette	8.5

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
WHOLE ROASTED BRANZINO Arugula, Potatoes	28.5
PAELLA VERDURAS Squash, Fennel, Chickpeas	HALF / FULL 18 / 36
PAELLA MARISCOS Mussels, Shrimp, Clams	29 / 58
PAELLA SALVAJE Chicken, Gaucho Sausage, Pork Belly	28 / 56
PARRILLADA BARCELONA* NY Strip, Chicken, Pork Loin, Sausage	33 / 66

DESSERTS

FLAN CATALÁN	8
BASQUE BURNT CHEESECAKE Apples	10
OLIVE OIL CAKE Sea Salt	10
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
ICE CREAM <i>J Fosters Creamery – Avon, CT</i> Choice of: Vanilla or Graham Central Station	8.5
RASPBERRY SORBET <i>J Fosters Creamery – Avon, CT</i>	7.5

EXECUTIVE CHEF TED GOLA

*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
2021	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
NV	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	<i>Xarel-lo</i>	6.5	13	52
			7	14	56

WHITE

2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	3oz	6oz	bottle
2023	Menade , Rueda, Spain	<i>Verdejo</i>	5.5	11	44
2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2023	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	6.5	13	52
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	5	10	40
2023	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	6.5	13	52
2023	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	4.75	9.5	38
2023	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	5	10	40
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.5	13	52
2023	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	6.25	12.5	50
2023	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	4.5	9	36
2023	Iniceri, Abisso , Sicily, Italy	<i>Macabeo</i>	6.5	13	52
2023	Leitz, Feinherb , Rheingau, Germany	<i>Catarratto</i>	6	12	48
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	6.5	13	52
		<i>Riesling</i>	4.75	9.5	38

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2024	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
2022	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	6	12	48
2023	No Es Pituko , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	5	10	40
2023	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Sauvignon Blanc</i>	5.5	11	44
		<i>Malvar, Airén</i>	5.5	11	44

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	6.5	13	52
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	5	10	40
2023	Glup Glup , Cariñena, Spain	<i>Tempranillo</i>	6.5	13	52
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Garnacha</i>	4.5	9	36
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	6	12	48
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
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Garnacha, Cariñena</i>	6	12	48
2013	Laurona , Montsant, Spain	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2020	Coster dels Olivers , Priorat, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2020	Gota, Bergamota , Dão, Portugal	<i>Cariñena, Garnacha</i>	7.5	15	60
2020	Peñalolen , Maipo, Chile	<i>Touriga Nacional Blend</i>	6	12	48
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Cabernet Sauvignon</i>	6.5	13	52
2023	La Vinyeta, Bongo* , Emporda, Spain	<i>Trepat Blend</i>	5.5	11	44
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Monastrell</i>	5	10	40
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2022	Filipe Ferreira , Douro, Portugal	<i>Bobal</i>	5.5	11	44
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley , Lebanon	<i>Baga</i>	5.5	11	(L) 62
2021	Polkura , Colchagua, Chile	<i>Cabernet Blend</i>	6	12	48
2023	Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	6	12	48
2022	Garage Wine Company, Revival , Maule, Chile	<i>Pinot Noir</i>	7	14	56
		<i>País</i>	5.75	11.5	46

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>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
Almacenista , Lustau, 500mL	<i>Oloroso</i>	19	152
	<i>Manzanilla Amontillada</i>	11	66

SWEET

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

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	
ACID TRIP Asnella / B.R.O.T. / Baga Novo High. Acid. Wines.	16	
BIO-CURIOUS Diorama / Abisso / Biografico Many of our wines use Biodynamic farming practices, here are three incredible examples	16	
NEW WORLD, OLD SCHOOL Cerro Capeau Chardonnay/ Saurus Rosé / Revival País Blurring the lines between the old and new worlds, South American wines with a classic, traditional style	14.5	

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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BEES & 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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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	13
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
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IPANEMA Aguaviva Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	13
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LAIRD’S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5
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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	
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VALENCIAN Paco Pepe Andalucian Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
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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 Two Roads, No Limits Hefeweizen—CT Half Full, Bright Blonde Pale Ale—CT Jack’s Abby, House Lager—MA New England, Sea Hag IPA—CT	caña	doble
	4	8
	3.75	7.5
	3.75	7.5
	4.25	8.5

BOTTLES & CANS Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT Peroni, Lager—Italy Night Shift, Whirlpool Hazy NE IPA—MA Narragansett Lager (16oz)—RI Estrella Damm, Daura Gluten-Free Lager—Spain Von Trapp, Bohemian Pilsner—VT Two Roads, Passion Fruit Gose (16oz)—CT Half Full, In Pursuit IPA—CT Lagunitas, Maximus IPA—CA Allagash, Tripel—ME Down East Cider, Original Blend Cider—MA Isastegi, Sagardo Natural Cider—Spain (750mL)		
		7
		8.5
		8.5
		7
		8.5
		8
		12
		8
		8.5
		10.5
		9.5
		28