

# barcelona

## CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

**JAMÓN SERRANO**  
Castilla Y León, ES  
15-20 Months Cured Ham. Tender, Salty, Sweet

**SORIA CHORIZO**  
California, US  
Pork Sausage. Smoky, Garlic, Pimentón

**CHORIZO DE PAMPLONA**  
País Vasco, ES  
Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich

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

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

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

**FUET**  
California, US  
Pork Sausage. Rich, Garlic, Black

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

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

**BREDBIS ESPELETTE**  
Les Pyrénées, FR  
Firm, Sheep's Milk, Aged 90 Days. Creamy, Nutty, Espelette Rubbed

**AGED MAHÓN**  
Islas Baleares, ES  
Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp

**IDIAZÁBAL**  
País Vasco, ES  
Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity

**SMOKIN' GOAT**  
Murcia, ES  
Semi-Soft, Smoky Goat's Milk, Aged 2 Months, Creamy

**CANA DE CABRA**  
Murcia, ES  
Soft Ripened Goats Milk, Aged 21 Days, Creamy, Mild

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

**AGED MANCHEGO**  
Castilla-La Mancha, ES  
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

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

**WAGYU CECINA** 14  
Chicago, US  
Aged 12-16 Weeks, Pressed & Cold Smoked, Hickory Pepper, Smokey

**LOMO 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, Pickled Peppers, Drunken Goat, Idiazabal, Jamón Serrano, Chorizo Picante*

## TAPAS

**MARINATED OLIVES & GIARDINIERA** 6  
Thyme, Lemon Zest

**EGGPLANT CAPONATA** 6.5  
Bell Pepper, Balsamic, Basil

**SPINACH & CHICKPEA CAZUELA** 8.5  
Lemon Zest, Cumin, Onions

**QUESO A LA PLANCHA** 8.5  
Roasted Garlic Purée

**SHAVED BRUSSELS SPROUTS** 9.5  
Saba, Golden Raisins

**ACORN SQUASH** 9.5  
Pistachios, Cranberries, Sherry

**ROASTED CARROTS** 8.5  
Sage, Pickled Fennel

**CHAMPIÑONES** 10.5  
Aleppo Pepper, Lemon

**DELICATA SQUASH** 9  
Gremolata, Pepitas

**RED LENTIL BUNUELOS** 8  
Caper Berry Aioli

**ROASTED CAULIFLOWER** 9  
Xató

**HUMMUS** 8.5  
Lavash

**WHIPPED SHEEP'S CHEESE** 8.5  
Pomegranate, Almonds

**POTATO TORTILLA** 7.5  
Chive Sour Cream

**SWEET POTATOES** 8.5  
Mustarda, Walnuts

**PATATAS BRAVAS** 8.5  
Salsa Brava, Garlic Aioli

**TAGLIATELLE** 16.5  
Black Trumpets, Lion's Mane

**MUSSELS AL DIABLO** 13.5  
Arbol, Tomato

**LOBSTER RISOTTO** 19  
Saffron, Pecorino A Pepe

**GAMBAS AL AJILLO** 10.5  
Guindilla Pepper, Scallions, Garlic

**ICELANDIC COD A LA PLANCHA** 16.5  
Butternut, Pickled Onions

**BOQUERONES** 8  
Olives, Pipparas

**ALBONDIGAS** 9.5  
Spiced Meatballs, Tomato Sauce

**CHORIZO W/ SWEET & SOUR FIGS** 10.5  
Balsamic Reduction

**GRILLED CHICKEN THIGH** 10.5  
Aji Amarillo

**JAMÓN & MANCHEGO CROQUETAS** 7.5  
Garlic Aioli

**IBERICO TENDERLOIN** 17  
Celery Root, Chimichurri

**BACON-WRAPPED DATES** 8  
Valdeón Mousse

**SPICED BEEF EMPANADAS** 8.5  
Red Pepper Sauce

## SALADS

**ENSALADA MIXTA** 11  
Olives, Onions, Giardiniera, Gem Lettuce

**RADICCHIO** 9  
Grapefruit, Pink Peppercorns, White Balsamic

**BEETS** 8.5  
Preserved Lemon, Calabrian Pepper Vinnaigrette

## LARGE PLATES

**CHICKEN PIMIENTOS** 24.5  
Potatoes, Lemon, Hot Cherry Peppers

**GRILLED WHOLE BRANZINO** 28.5  
Carrots, Pimentón Potatoes

**PAELLA VERDURAS** 18 / 36  
Shallots, Brussels, Delicata Squash

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

**PAELLA SALVAJE** 28 / 56  
Chicken, Chorizo, Gaucho

**PARILLADA BARCELONA\*** 33 / 66  
NY Strip, Chicken, Pork Loin, Gaucho Sausage

## DESSERTS

**FLAN CATALÁN** 8

**CHOCOLATE CAKE** 9  
Coffee Crème Anglaise, Almond Crumble

**OLIVE OIL CAKE** 10  
Sea Salt

**BASQUE BURNT CHEESECAKE** 10  
Luxardo Cherries

**ICE CREAM** 7.5  
*Longford's - Stamford, CT*  
Chocolate, Vanilla, Graham Slam, Green Apple Sorbet, Mango Sorbet

## EXECUTIVE CHEF MISHA RYKLIN | SOUS CHEF RONY GARCIA

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

## WHITE

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

## ROSÉ & SKIN CONTACT

2022	<b>Liquid Geography</b> , Bierzo, Spain	<i>Mencia</i>	5.5	11	44
2023	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2021	<b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	<i>Malvar, Airén</i>	5.5	11	44

## RED

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

# SHERRY

## DRY

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

## SWEET

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

# WINE FLIGHTS

3 Half Glasses

**APERITIVOS** BarCava / La Cigarrera / 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 / Coster Dels Olivers 17.5  
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Llicorella

**ACID TRIP** Asnella / B.R.O.T. / Belinda 14.5  
High. Acid. Wines.

# COCKTAILS

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

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

# 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  
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  
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

