

# 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

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

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

**BASQUE SALAMI**  
Chicago, US  
Berkshire Pork, Peppery, Fruity

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

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

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

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

**SMOKIN GOAT**  
Islas Canarias, ES  
Semi-Soft, Goats Milk, Aged 15 Days  
Smoked, Creamy, Mild

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

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

**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

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

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

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

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

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

## 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

**CHORIZO IBÉRICO DE BELLOTA** 15  
Andalucía, ES  
Aged 3 Months Sausage, Acorn Fed Pork.  
Pimentón

**DUCK PROSCIUTTO** 10  
New York, US  
Moultard Dark Breast. Spiced, Tender, Sweet

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

**QUESO DE TRUFA** 9  
Castilla-La Mancha, ES  
Semi-Soft, Sheep's Milk, Cured 4 Months,  
Black Truffle. Savory, Piquant

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

*Marinated Olives, Patatas Bravas,  
Piquillo Peppers, Fuet, Serrano, Aged  
Manchego, Tetilla, Marcona Almonds*

## TAPAS

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

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

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

**CIPOLLINI** 8  
Tarragon, Sherry

**CARROTS** 8.5  
Arugula Pesto, Almonds

**ROASTED TURNIPS** 7.5  
Rosemary, Shallots

**SWEET POTATOES** 9  
Roasted Fennel

**SAUTEED KALE** 8  
Garlic, White Wine

**MONTADITO** 7.5  
Ricotta, Black Truffle

**PICKLED BEETS** 8.5  
Whipped Sheep's Cheese, Lovage

**SEACOAST MUSHROOMS** 11  
Sherry, Scallions

**DELICATA SQUASH** 9  
Apple Cider, Pepitas

**QUESO A LA PLANCHA** 9.5  
Marcona Almonds, Apples

**HUMMUS** 8.5  
Sweet Potato, Lavash

**POTATO TORTILLA** 7.5  
Chive Sour Cream

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

**BOQUERONES** 6  
Parsley Oil, Aleppo Pepper

**BLACK BASS** 14.5  
Chickpeas

**SALMON** 14  
Baby Kale, Pickled Onions

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

**COCKLES** 14  
Padron Peppers, Linguica

**SCALLOPS** 19  
Parsnip, Espelette

**PULPO** 15.5  
Fingerling Potatoes

**CRISPY CALAMARI** 11.5  
Piquillos, Smoked Pepper Aioli

**MUSSELS** 13.5  
House Chorizo

**RISOTTO** 15.5  
Mangalica Ham, Honeynut Squash

**ALBONDIGAS** 9.5  
Spiced Meatballs In Jamón-Tomato Sauce

**PORK MILANESE** 11  
Apple, Radicchio

**BIKINI** 9.5  
Serrano Ham, Idiazábal, Calabrian

**BACON-WRAPPED DATES** 8.5  
Valdeón Mousse

**CHICKEN PINTXOS** 9  
Aji Amarillo, Labneh

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

**SPICED BEEF EMPANADAS** 8.5  
Red Pepper Sauce

**STEAK PAILLARD** 14.5  
Crispy Potatoes, Red Pepper Vinaigrette

**JAMÓN & MANCHEGO CROQUETAS** 7.5  
Garlic Aioli

**MORCILLA** 8  
Red Chimichurri

## SALADS

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

**BABY SPINACH** 9  
Marcona Almonds, Sheep's Cheese

**ARUGULA SALAD** 8.5  
Pecans, Winter Squash

**TUSCAN KALE** 8.5  
Boqueron Aioli, Migas

## LARGE PLATES

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

**WHOLE ROASTED BRANZINO** 28.5  
Baby Spinach, Potatoes

**PAELLA VERDURAS** 18 / 36  
Squash, Fennel, Mushrooms

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

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

**FIDEOS** 16 / 32  
Shrimp, 'Nduja

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

## DESSERTS

**FLAN CATALÁN** 8

**OLIVE OIL CAKE** 10  
Sea Salt

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

**BASQUE BURNT CHEESECAKE** 10  
Apples

**GRAHAM CENTRAL STATION** 8.5  
J Fosters Creamery – Avon, CT

**RASPBERRY SORBET** 7.5  
J Fosters Creamery – Avon, CT

## EXECUTIVE CHEF NICK SOUZA | SOUS CHEF URAYOAN MEDINA

\*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

			3oz	6oz	bottle
NV	<b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	5.25	10.5	42
2021	<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

			3oz	6oz	bottle
2023	<b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2023	<b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2023	<b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
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
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
2021	<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
2022	<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
2022	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2023	<b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Riesling</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

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

## RED

			3oz	6oz	bottle
2019	<b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
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
2021	<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
2023	<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
2021	<b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2021	<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
2022	<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

			3oz	bottle
<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

		3oz	bottle
<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  
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



**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**  
Two Roads, No Limits Hefeweizen—CT 4 8  
Half Full, Bright Blonde Pale Ale—CT 3.75 7.5  
Jack's Abby, House Lager—MA 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  
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  
Night Shift, Whirlpool Hazy NE IPA—MA 8.5  
Jack's Abby, Hoponus Union IPL—MA 7  
Lagunitas, Maximus IPA—CA 8.5  
Allagash, Tripel—MN 10.5  
Down East Cider, Original Blend Cider—MA 9.5  
Isastegi, Sagardo Natural Cider—Spain (750mL) 28