

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	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	JAMÓN MANGALICA 15 Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic	CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp	LOMO IBÉRICO DE BELLOTA 15 Castilla Y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.	IBORES Islas Baleares, ES Semi-Soft Cow And Goat's Milk, Aged 3 Months, Creamy, Sweet Pimenton	SMOKIN' GOAT Murcia, ES Semi-Soft Cow's Milk, Aged 35 Days, Creamy, Tangy, Smoky	QUESO DE TRUFA 8.5 Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant
FUET California, US Pork Sausage. Rich, Garlic, Black	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	APERITIVO BOARD 28 An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks <i>Marinated Olives, Patatas Bravas, Pickled Peppers, Roasted Almonds, Drunken Goat, Manchego, Jamón Serrano, Pamplona</i>
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	VALDEÓN Castilla-León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	

TAPAS

OLIVE OIL PANCAKES 8.5 Vermont Butter, Maple Syrup	WHIPPED SHEEP'S CHEESE 8.5 Herbs De Provence, Almonds, Honey
YOGURT CAZUELA 7 Apples, Granola, Honey	HUMMUS 7.5 Lavash, Salsa Verde
ESTRELLADOS 11.5 Lomo Ibérico, Fried Egg	PATATAS BRAVAS 8.5 Salsa Brava, Garlic Aioli
STEAK & EGGS 15.5 Red Chimichurri	POTATO TORTILLA 7.5 Chive Sour Cream
VEGETABLE BENEDICT 8.5 Spinach, Chickpeas, Hollandaise	GAMBAS AL AJILLO 10.5 Guindilla Pepper, Scallions, Garlic
SERRANO HAM BENEDICT 9.5 Hollandaise	TROUT 15 Shaved Radishes, Aji Amarillo
TORRIJAS 8 Oranges, Crema Catalana	MUSSELS 13.5 Fennel, Basque Cider, Garlic
FRITTATA 11.5 Kale, Shallots	BRUNCH FIDEOS 16.5 Chicken, Fried Egg
HOUSE-MARINATED OLIVES 6 Garlic, Thyme, Citrus, Giardiniera	CHICKEN THIGH 9.5 Tzatziki, Sesame
EGGPLANT CAPONATA 6.5 Bell Pepper, Balsamic, Basil	BACON-WRAPPED DATES 8 Valdeón Mousse
DELICATA SQUASH 9.5 Piquillo Xato	CHISTORRA 15.5 Sweet & Sour Figs
SPINACH & CHICKPEA CAZUELA 8.5 Lemon Zest, Cumin, Onions	ALBONDIGAS 9.5 Spiced Meatballs, Tomato Sauce
CANNELLINI BEANS 9.5 Mojo Verde	PORK BELLY 10.5 Quince Agridulce
KALE 8 <i>Ambler Farm, Wilton, CT</i>	SPICED BEEF EMPANADAS 8.5 Red Pepper Sauce
SHAVED BRUSSELS SPROUTS 9.5 Arope, Pickled Onions	JAMÓN & MANCHEGO CROQUETAS 7.5 Garlic Aioli
CHAMPIÑONES 11.5 Lemon, Garlic, Aleppo Pepper	

SALADS

ENSALADA MIXTA 11 Olives, Onions, Giardiniera, Gem Lettuce	AUTUMN CHICORIES 10.5 Pears, Pink Peppercorn Vinaigrette
ROASTED BEETS 8.5 Lemon, Oregano, Sheep's Cheese	
CHICKEN PIMIENTOS 24.5 Potatoes, Lemon, Hot Cherry Peppers	GRILLED WHOLE BRANZINO 28.5 Carrots, Pimentón Potatoes
HALF / FULL	
PAELLA VERDURAS 18 / 36 Turnips, Sweet Potatoes, Brussels Sprouts	PAELLA MARISCOS 29 / 58 Calamari, Shrimp, Clams, Mussels
PAELLA SALVAJE 28 / 56 Chicken, Pork Loin, Gaucho Sausage	PARRILLADA BARCELONA* 33 / 66 NY Strip, Chicken, Pork Loin, Chorizo

DESSERTS

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

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>			
NV	Tierra Limpia, Brut Rosé Penedès, Spain	<i>Trepat</i>			

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>			
2023	Menade , Rueda, Spain	<i>Verdejo</i>			
2023	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>			
2022	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>			
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>			
2021	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>			
2023	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>			
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>			
2020	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>			
2023	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>			
2023	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>			

ROSÉ & SKIN CONTACT

2023	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2023	Christophe Aví , Agenais, France	<i>Cabernet Sauvignon</i>			
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>			
2021	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>			

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>			
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>			
2022	Glup Glup , Cariñena, Spain	<i>Garnacha</i>			
NV	Le Naturel Zero Zero Tinto , Navarra, Spain (Alcohol Free)	<i>Garnacha</i>			
2021	Azul y Garanja , Navarra, Spain	<i>Tempranillo</i>			
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>			
2023	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>			
2013	Laurona , Montsant, Spain	<i>Garnacha, Cariñena</i>			
2020	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>			
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>			
2023	La Vinyeta, Bongo* , Emporda, Spain	<i>Tempranillo, Graciano</i>			
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>			
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>			
2022	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>			
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>			
2020	Gota, Bergamota , Dão, Portugal	<i>Touriga Nacional Blend</i>			
2020	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>			
2019	Polkura , Colchagua, Chile	<i>Syrah</i>			
2022	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>			
2021	Garage Wine Company, Revival , Maule, Chile	<i>País</i>			
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley , Lebanon	<i>Cabernet Blend</i>			

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 375mL	<i>Manzanilla</i>		
Almacenista , Lustau, 500mL	<i>Manzanilla Amontillada</i>		
Los Arcos , Lustau, 750mL	<i>Amontillado</i>		
Carlos VII , Alvear, 375mL	<i>Amontillado</i>		
Península , Lustau, 750mL	<i>Palo Cortado</i>		
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>		
Asuncion , Alvear, 375mL	<i>Oloroso</i>		
VORS , Bodegas Tradicion, 750mL	<i>Oloroso</i>		

SWEET

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

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 Bico Amarelo / B.R.O.T. / Baga Novo High. Acid. Wines.		16	

COCKTAILS

BLOODY MARY Tito’s Vodka, Housemade Bloody Mary Mix	11
---	----

MIMOSA Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon	11
--	----

BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
--	---

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

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

GIN & JUS Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11
---	----

DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
--	----

ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	13.5
---	------

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

GINTONICS

Inspired by three of Spain’s most iconic regions.	15
---	----

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

NON-ALC WHITE OR RED SANGRIA NA Red or White Wine, Fever Tree Grapefruit, Lemon, Guava Nectar, Orange, Mint	glass	pitcher
	9.5	34

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	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