

# barcelona

## BRUNCH

### CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

<b>JAMÓN SERRANO</b> Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	<b>CHORIZO BLANCO</b> New Jersey, US Slow Aged Pork Sausage, Garlic	<b>AGED MANCHEGO</b> Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 12 Months. Buttery, Nutty, Complex	<b>JAMÓN MANGALICA</b> 15 Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
<b>SALCHICHÓN DE VIC</b> Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	<b>TETILLA</b> Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy	<b>IDIAZÁBAL</b> País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	<b>QUESO DE TRUFA</b> 8.5 Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant
<b>CHORIZO PICANTE</b> La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	<b>DRUNKEN GOAT</b> Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	<b>QUESO DE OVEJA CON FLORES</b> La Mancha, ES Soft-Sheep's Milk, Aged 5 Months, Sweet, Floral, Mild	<b>LOMO IBÉRICO DE BELLOTA</b> 15 Castilla Y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón
<b>FUET</b> Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	<b>DÉLICE DE BOURGOGNE</b> Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind, Mushroomy, Smooth, Tangy	<b>ALISIOS</b> Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón	<b>WAGYU CECINA</b> 14 Chicago, US Aged 12-16 Weeks, Pressed & Cold Smoked, Hickory Pepper, Smokey
<b>SORIA CHORIZO</b> California, US Pimentón Pork Sausage. Smoky, Garlicky	<b>VALDEÓN</b> Castilla-León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months, Pungent	<b>CAÑA DE CABRA</b> Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	<b>APERITIVO BOARD</b> 28 An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks  <i>Marinated Olives, Patatas Bravas, Jamón Serrano, Chorizo Soria, Manchego, Fresh Mahón, Roasted Almonds</i>
<b>CHORIZO DE PAMPLONA</b> California, US Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich	<b>GARROTXA</b> Castellon, Spain Semi-Soft Goats Milk, Nutty, Earthy, Slightly Sweet, Salty	<b>CABRA ROMERO</b> Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	
<b>BASQUE SALAMI</b> Chicago, US Berkshire Pork, Peppery, Fruity	<b>P'TIT BASQUE</b> Pyrennes, FR Semi-Firm, Sheep Milk, Aged 70 Days Nutty, Earthy, Sweet		
<b>SPECK</b> Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean			

### TAPAS

<b>HUEVOS ROTOS</b> 9.5 Chorizo, Potatoes, Sunny Side Up Egg	<b>ROASTED DELICATA SQUASH</b> 8.5 Blue Cheese, Pomegranate, Bacon
<b>STEAK &amp; EGGS</b> 15.5 Red Chimichurri	<b>CRISPY CALAMARI</b> 11.5 Piquillos, Smoked Pepper Aioli
<b>JAMON SERRANO BENEDICT</b> 9.5 Hollandaise	<b>PULPO</b> 15.5 Couscous, Chrizo Picante
<b>OLIVE OIL PANCAKES</b> 8.5 Vermont Butter, Maple Syrup	<b>MUSSELS</b> 13.5 Chorizo, White Wine
<b>YOGURT PARFAIT</b> 8 Apples, Pomegranate, Granola	<b>BOQUERONES</b> 6 Endives, Celery Root, Lobster Oil, Parsley
<b>ESTRELLADOS</b> 11.5 Mangalica Ham, Sunny Side Up Egg	<b>KING SALMON A LA PLANCHA</b> 14.5 Yukon Potatoes, Brown Butter
<b>TORRIJAS</b> 8 Crème Catalana, Pears	<b>FIDEOS</b> 16.50 Cuddle Fish, Pulpo, Squid Ink Aioli
<b>MUSHROOM CROQUETTES</b> 8.5 Truffle Aioli	<b>GAMBAS AL AJILLO</b> 10.5 Guindilla Peppers, Scallions, Garlic
<b>EGGPLANT CAPONATA</b> 6.5 Bell Peppers, Balsamic, Basil	<b>BLUE POINT OYSTERS</b> 14 Baked Nduja, Idiazabal Cheese
<b>ROASTED CAULIFLOWER</b> 8.5 Za'atar, Labneh	<b>CHICKEN PAILLARD</b> 10.5 Kale, Almonds, Cranberries
<b>BRUSSELS SPROUTS</b> 9.5 Migas, Anchovies	<b>BACON WRAPPED DATES</b> 8 Valdeón Mousse
<b>BROCOLINI</b> 8.5 Tahini, Hazelnuts	<b>JAMÓN &amp; MANCHEGO CROQUETAS</b> 7.5 Garlic Aioli
<b>ROASTED RAINBOW CARROTS</b> 7 Harissa, Maple	<b>CHORIZO W/ SWEET &amp; SOUR FIGS</b> 10.5 Sherry Vinegar, Garlic
<b>SPINACH &amp; CHICKPEA CAZUELA</b> 8.5 Lemon Zest, Cumin, Onions	<b>VEAL SHORT RIB</b> 16.5 Celery Root Puree, Foie Gras Jus
<b>PIQUILLO HUMMUS</b> 7.5 Sumac, Lavash	<b>BIKINI</b> 12.5 Cured Wagyu Beef, Mahon Cheese, Truffle Aioli
<b>POTATO TORTILLA</b> 7.5 Chive Sour Cream	<b>HUDSON VALLEY DUCK</b> 18.5 Farro Risotto
<b>PATATAS BRAVAS</b> 8.5 Salsa Brava, Garlic Aioli	<b>PORK BELLY</b> 10.5 Cherry Pepper Chimichurri
	<b>SPICED BEEF EMPANADAS</b> 8.5 Red Pepper Sauce
	<b>ALBONDIGAS</b> 9.5 Spiced Meatballs In Jamón-Tomato Sauce
	<b>WAGYU STEAK</b> 19 Roasted Eggplant, Pickled Red Cabbage

### SALADS

<b>ENSALADA MIXTA</b> 11 Olives, Onions, Giardiniera, Gem Lettuce	<b>RADICCHIO</b> 9.5 Endives, Arugula, Pears, Walnuts, Blue Cheese
<b>CHICKEN PIMIENTOS</b> 24.5 Potatoes, Lemon, Hot Cherry Peppers	<b>WHOLE ROASTED BRANZINO</b> 28.5 Garlic, Lemon, Cauliflower, Crispy Potatoes
<b>PAELLA VERDURAS</b> 18 / 36 Turnips, Carrots, Squash, Endives, Green Garlic Aioli	<b>PAELLA SALVAJE</b> 28 / 58 Galleguito, Sausage, Chicken, Chickpeas
<b>PAELLA MARISCOS</b> 29 / 58 Gambas, Clams, Calamari, Mussels	<b>PARRILLADA BARCELONA*</b> 33 / 66 Strip Steak, Chicken, Pork Loin, Gaucho Sausage

### DESSERTS

<b>FLAN CATALÁN</b> 8	<b>CHOCOLATE CAKE</b> 10 Coffee Crème Anglaise, Almond Crumble
<b>OLIVE OIL CAKE</b> 11 Sea Salt	<b>BASQUE BURNT CHEESECAKE</b> 10 Rhubarb
<b>SORBET</b> 7.5 <i>Longford's - Stamford, CT</i> Mango, Lemon, Raspberry	<b>CREPAS WITH SEASONAL FRUIT</b> 8.5 Pears, Walnuts
<b>ICE CREAM</b> 7.5 <i>Longford's - Stamford, CT</i> Vanilla, Chocolate, Coconut Mounds	

## EXECUTIVE CHEF MAXIMINO RIVERA | SOUS CHEF ISAIAS RUIZ

\*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>	3oz	6oz	bottle
2022	<b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	<i>Macabeo Blend</i>	5.25	10.5	42
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain	<i>Trepat</i>	7	14	56
			6.5	13	52

## WHITE

2023	<b>Columna</b> , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	<b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.75	13.50	54
2023	<b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6.5	13	52
2023	<b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	6	12	48
2022	<b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	5	10	40
2022	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	<i>Xarel-lo, Riesling</i>	4.75	9.5	38
2021	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Macabeo</i>	6.25	12.5	50
2020	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.5	13	52
2022	<b>Asnella</b> , Vinho Verde, Portugal	<i>Pedro Ximénez</i>	6	12	48
2023	<b>Aylin</b> , San Antonio, Chile	<i>Arinto, Loureiro</i>	5.5	11	44
2024	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Sauvignon Blanc</i>	5.5	11	44
2020	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2023	<b>Iniceri, Abisso</b> , Sicily, Italy	<i>Petit Manseng Blend</i>	6.5	13	52
2023	<b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Catarratto</i>	6	12	48
		<i>Riesling</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

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

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2021	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	<i>Tempranillo</i>	6	12	48
2022	<b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	6.5	13	52
2021	<b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.5	9	36
2017	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2023	<b>Sotabosc</b> , Montsant, Spain	<i>Mencía</i>	6.5	13	52
2013	<b>Laurona</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2020	<b>Coster dels Olivers</b> , Priorat, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2023	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	<i>Cariñena, Garnacha</i>	7.5	15	60
2023	<b>La Vinyeta, Bongo*</b> , Emporda, Spain	<i>Trepat Blend</i>	5.5	11	44
2020	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	<i>Monastrell</i>	5	10	40
2021	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2022	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2021	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Bobal</i>	5.5	11	44
2020	<b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2019	<b>Polkura</b> , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2022	<b>Casas del Bosque</b> , Casablanca, Chile	<i>Syrah</i>	6	12	48
2021	<b>Garage Wine Company, Revival</b> , Maule, Chile	<i>Pinot Noir</i>	7	14	56
2018	<b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
2021	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Franc Blend</i>	5	10	40
		<i>Cabernet Blend</i>	6	12	48

## SHERRY

### DRY

<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	3oz	bottle
<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	5.5	44
<b>Almacenista</b> , Lustau, 500mL	<i>Manzanilla Amontillada</i>	8	32
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	11	66
<b>Carlos VII</b> , Alvear, 375mL	<i>Amontillado</i>	6	48
<b>Península</b> , Lustau, 750mL	<i>Amontillado</i>	13	52
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Palo Cortado</i>	8	64
<b>Asuncion</b> , Alvear, 375mL	<i>Oloroso</i>	12	48
<b>VORS</b> , Bodegas Tradicion, 750mL	<i>Oloroso</i>	14	56
	<i>Oloroso</i>	19	152

### SWEET

<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	8	64
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	9	36
	<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 / Abisso / Biografico 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. / Negre De Folls 14.5  
High. Acid. Wines.

# COCKTAILS

**BLOODY MARY** 11  
Tito's Vodka, Housemade Bloody Mary Mix

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

**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**  
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  
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  
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

