

# barcelona

## BRUNCH

### CHARCUTERIE & CHEESE

7 For one | 19.5 For three

#### JAMÓN SERRANO

Castilla y León, ES  
12-15 Months Cured Ham. Tender, Salty, Sweet

#### SPECK

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

#### CHORIZO PICANTE

La Rioja, ES  
Pork Sausage. Smoky, Spicy, Pimentón

#### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

#### SALCHICHÓN DE VIC

Catalunya, ES  
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

#### SOBRASADA

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

#### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

#### FUET

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

#### DRUNKEN GOAT

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

#### AGED MAHÓN

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

#### TETILLA

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

#### BREDBIS ESPELETTE

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

#### 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

#### DÉLICE DE BOURGOGNE

Burgundy, FR  
Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy

#### SMOKIN GOAT

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

#### 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

#### JAMÓN MANGALICA

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

#### CHORIZO IBÉRICO DE BELLOTA

Andalucía, ES  
Aged 3 Months Sausage, Acorn Fed Pork. Pimentón

#### DUCK PROSCIUTTO

New York, US  
Moultard Dark Breast. Spiced, Tender, Sweet

#### QUESO DE TRUFA

Castilla-La Mancha, ES  
Semi-Soft, Sheeps milk, Cured 4 Months, Black Truffle. Savory, Piquant

#### APERITIVO BOARD

An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks

*Marinated Olives, Patatas Bravas, Guindilla Peppers, Jamón Serrano, Fuet, Tetilla, Brebis Espelette, Roasted Almonds*

### TAPAS

#### OLIVE OIL PANCAKES

Cultured Butter, Maple Syrup

8

#### TORRIJAS

Crema Catalana, Preli Farm Berries

7.5

#### SERRANO HAM BENEDICT

Hollandaise

8.5

#### VEGETABLE BENEDICT

Mushrooms, Hollandaise

8

#### ESTRELLADOS

Garlic Aioli, Chorizo, Fried Egg

11

#### STEAK & EGGS

Red Chimichurri

14.5

#### MONTADITO

Crispy Serrano, Quail Eggs, Ricotta

8.5

#### HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

#### CARROTS

Arugula Pesto, Almonds

8.5

#### SUMMER SQUASH

Tarragon

7

#### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

#### WATERMELON

Watercress, Olives

9

#### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

#### PICKLED BEETS

Whipped Sheep Cheese, Lovage

7.5

#### SWISS CHARD

Garlic, White Wine

8

#### SEACOAST MUSHROOMS

Scallion, Sherry

11

#### ARTICHOKES

Olive Tapenade

9.5

#### HUMMUS

Roasted Red Peppers, Lavash

8.5

#### QUESO A LA PLANCHA

Roasted Almonds, Honey

9.5

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

#### POTATO TORTILLA

Chive Sour Cream

7

#### SALMON

Baby Kale, Pickled Onions

14

#### BLACK BASS

Bean Salad

14.5

#### BOQUERONES

Nasturtium, Aleppo Pepper

6

#### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

#### PRAWNS

Mojo Verde, Gremolata

15

#### PULPO

Fava Beans, Potatoes

15.5

#### MUSSELS

Chorizo, Lemon

13

#### CRISPY CALAMARI

Piquillos, Smoked Pepper Aioli

11.5

#### STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

14.5

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

#### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

#### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

#### LOCAL OAK LEAF

Soria, Basil Vinaigrette

8.5

#### MARINATED CUCUMBER

Arugula, Sunflower Seeds

8.5

#### BABY SPINACH

Clementines, Marcona Almonds, Sheep's Cheese

9

#### TUSCAN KALE

Boqueron Aioli, Migas

8.5

### LARGE PLATES

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

#### WHOLE ROASTED BRANZINO

Baby Spinach, Potatoes

26.5

#### PAELLA VERDURAS

Squash, Mushrooms, Peas

half / full / double

18 / 36 / 64

#### PAELLA MARISCOS

Calamari, Mussels, Shrimp

28 / 56 / 98

#### PAELLA SALVAJE

Chicken, Pork, Chorizo

28 / 56 / 98

#### PARILLADA BARCELONA\*

NY Strip, Chicken, Pork Loin, Gaucho Sausage

31 / 62 / 108

### DESSERTS

#### FLAN CATALÁN

7

#### OLIVE OIL CAKE

Sea Salt

9

#### BASQUE BURNT CHEESECAKE

Preli Farm Berries

9

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

#### RASPBERRY SORBET

*J Fosters Creamery Avon, CT*

7.5

### 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>	4.75	9.5	38
2019 <b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2020 <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

## WHITE

		3oz	6oz	bottle
2020 <b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2022 <b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2021 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6	12	48
2021 <b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2020 <b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021 <b>Orto Vins</b> , Les Argiles, Montsant, Spain	<i>Macabeo</i>	6.5	13	52
2020 <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	Pedro Ximenez	5.5	11	44
2021 <b>Asnella</b> , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2020 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2022 <b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2019 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2022 <b>Iniceri, 'Abisso'</b> , Sicily, Italy	<i>Catarratto</i>	6	12	48
2021 <b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Riesling</i>	6	12	48
2020 <b>L'Alpage</b> , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2021 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencia</i>	5	10	40
2021 <b>Christophe Avi</b> , Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
2021 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2020 <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

## RED

		3oz	6oz	bottle
2018 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2018 <b>Marqués de Tomares, Crianza</b> , Rioja, Spain	<i>Tempranillo</i>	6	12	48
2020 <b>Pedro González Mittelbrunn</b> , Castilla y León, Spain	<i>Prieto Picudo</i>	4.5	9	36
2021 <b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2020 <b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2017 <b>Alberto Orte</b> , A Portela, Valdeorras, Spain	<i>Mencia</i>	6.5	13	52
2020 <b>Bardos, Romántica</b> , Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2019 <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
2018 <b>Coster dels Olivers</b> , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2021 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Trepat Blend</i>	4.75	9.5	38
2022 <b>La Vinyeta, Bongo*</b> , Emporda, Spain	<i>Monastrell</i>	4.5	9	36
2020 <b>Península, Vino de Montaña</b> , Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	5.5	11	44
2020 <b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2021 <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Bobal</i>	5.25	10.5	42
2019 <b>Belinda</b> , Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2021 <b>Earth First, Classic</b> , Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2018 <b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2020 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	6.75	13.5	54
2021 <b>Garage Wine Company</b> , Revival, Maule, Chile	País	5.75	11.5	46
2018 <b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	5.75	11.5	46
2018 <b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Tannat, Viognier</i>	6	12	48
2021 <b>Chat. du Morre du Tendre, Cuvée Paul</b> , Côtes-du-Rhône	<i>Grenache Blend</i>	7	14	56

# SHERRY

## DRY

		3oz	bottle
<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	5	40
<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	8	32
<b>Almacenista</b> , Lustau, 500mL	Manzanilla Amontillada	11	66
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	5	40
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	7.5	60
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	11.5	46

## 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

# WINE FLIGHTS

3 Half Glasses

<b>APERITIVOS</b> 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)	
<b>BIO-CURIOUS</b> Diorama / Abisso / Biográfico	16
Many of our wines use Biodynamic farming practices, here are three incredible examples	
<b>GRENACHE (ON THE ROCKS)</b> Le Naturel / Vino de Montaña / Cuvée Paul	17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	
<b>ACID TRIP</b> Asnella / L'Alpage / Belinda	14.5
High. Acid. Wines.	



# COCKTAILS

<b>BLOODY MARY</b> Tito's Vodka, Housemade Bloody Mary Mix	11
<b>MIMOSA</b> Choice of: Classic with Fresh Squeezed OJ, Orange-Peach-Grapefruit or Guava-Lavender-Lemon	11
<b>BEEES &amp; BAYS</b> (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	6
<b>TEA TIME</b> (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	7
<b>FLOR DE SAL</b> (Low ABV) La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif Luxardo Maraschino, Lime, Lemon, Black Lava Salt <b>Porrón for the Table</b> 48	12
<b>PICA PICA</b> Tito's Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
<b>TYGRA</b> Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	13
<b>DOS PENÍNSULAS</b> Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
<b>ALEBRIJES</b> Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder	13.5
<b>BOURBON SPICE RACK</b> Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
<b>SIDE HUSTLE</b> Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	13
<b>GINTONICS</b> Inspired by three of Spain's most iconic regions	15
<b>CATALAN</b> Hayman's London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
<b>VALENCIAN</b> Hayman's London Dry Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
<b>GALICIAN</b> Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	

# SANGRIA

<b>WHITE OR RED SANGRIA</b> Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	<b>glass pitcher</b> 9.5 34
<b>GUNS &amp; ROSÉS</b> São João Brut Rosé, Lillet Rosé, Rime Vodka, Peach Nectar, Lemon, Grapefruit Bitters	<b>glass carafe</b> 12.5 50

# BEER

	caña	doble
<b>DRAFT</b> 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
Two Roads, No Limits Hefeweizen - CT	4	8
<b>BOTTLES &amp; CANS</b> 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 - CT (16 oz.)	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, Hoponius Union IPL - MA	7	
Lagunitas, Maximus IPA - CA	8.5	
Allagash, Tripel - MN	10.5	
Kentucky Ale, Bourbon Barrel Ale - KY	10	
Left Hand, Milk Stout - CO	9.5	
Down East Cider, Original Blend Cider - MA	9.5	
Isastegi, Sagardo Natural Cider (750mL) - Spain	28	