

barcelona

CHARCUTERIE & CHEESE

7.5 For one | 21 For three

JAMON SERRANO
Castilla y León, ES
15-20 Month Cured Ham. Tender, Salty, Sweet

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

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

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

SORIA CHORIZO
California, US
Pimentón Pork Sausage. Smoky, Garlicky

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

CHORIZO PAMPLONA
País Vasco, ES
Beef & Pork Sausage with Pimentón. Tangy, Salty, Rich

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

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

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

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

VALDEON
Castilla-Leon, ES
Creamy Blue, Cow & Goat Milk, Cave-Aged 2 Months, Pungent

P'TIT BASQUE
Pyrennes, FR
Semi-Firm, Sheep Milk, Aged 70 Days
Nutty, Earthy, Sweet

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

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

QUESO DE OVEJA CON FLORES
Albacete, ES
Soft-Sheep's Milk, Aged 5 Months, Sweet, Floral, Mild

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

CABRA ROMERO
Murcia, ES
Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy

JAMÓN MANGALICA 15
Castilla y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

QUESO DE TRUFA 8.5
Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant

WILD BOAR SAUCISSON 9
Fossil Farms
New Jersey, US
Smooth Bourbon, Smokey Bacon

LOMO IBÉRICO DE BELLOTA 15
Castilla y León, ES
Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón

WAGYU BEEF SAUCISSON 9
Fossil Farms
New Jersey, US
Black Peppercorn, Truffle, Garlic

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

Marinated Olives, Patatas Bravas, Jamón Serrano, Chorizo Soria, Manchego, Fresh Mahón, Roasted Almonds

TAPAS

HOUSE MARINATED OLIVES 6
Garlic, Thyme, Citrus, Giardiniera

EGGPLANT CAPONATA 6.5
Bell Peppers, Balsamic, Basil

MUSHROOM CROQUETTES 10.5
Truffle Aioli

RAINBOW CARROTS 7
Harissa, Maple

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

BROCOLINI 8.5
Tahini, Hazelnuts

ROASTED CAULIFLOWER 8.5
Za'atar, Labneh

BRUSSEL SPROUTS 9.5
Migas, Anchovies

ROASTED DELICATA SQUASH 8.5
Blue Sheep's Cheese, Pomegranate, Bacon

ESCAROLE 7
Shallots, Lemon

HUMMUS 8.5
Green Olive Tapenade, Lavash

HERICOT VERTS 7.5
Zaatar, Tangerine, Almonds

POTATO TORTILLA 7.5
Chive Sour Cream

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

BOQUERONES 6
Endives, Green Beans, Lobster Olive Oil, Parsley

KING SALMON A LA PLANCHA 14.5
Crushed Yukon Potatoes, Brown Butter Vinaigrette

MUSSELS 13.5
Chorizo, White Wine

LOBSTER 16.5
Spaghetti Squash, Serrano Ham, Agraz Verjus

CRAB CAKES 16
Corriander Aioli

PULPO 15.5
Couscous, Chorizo Picante

GAMBAS AL AJILLO 10.5
Guindilla Peppers, Scallions, Garlic

PORK BELLY 10.5
Cherry Pepper Chimichurri

BIKINI 9.5
Jamón Serrano, Drunken Goat

BACON-WRAPPED DATES 8
Valdeón Mousse

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

CHICKEN PAILLARD 10.5
Kale, Cranberries, Apples, Almonds, Mustard Vinaigrette

PERNIL ASADO 13
Gigante Beans

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

ALBONDIGAS 9.5
Spiced Meatballs in Jamon-Tomato Sauce

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

ELK SHORT RIBS 16.5
Acorn Squash, Pistachio Gremolata

SALADS

ENSALADA MIXTA 11
Olives, Onions, Tomatoes, Little Gem Lettuce

PICKLED BEETS 8.5
Goat Cheese, Chives, Pistachios

RADICCHIO 9.5
Endives, Arugula, Pears, Walnuts, Moody Blue Cheese

LARGE PLATES

CHICKEN PIMIENTOS 24.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 28.5
Arugula Salad, Crispy Potatoes

PAELLA VERDURAS 18 / 36 / 64
Endives, Squash, Green Beans, Celery Root, Herb Aioli

PAELLA SALVAJE 28 / 58 / 102
Pork Loin, Sausage, Chicken, Chickpeas

PAELLA MARISCOS 29 / 58 / 102
Gambas, Calamari, Mussels

PARILLADA BARCELONA* 33 / 66 / 115
Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN 8

CHOCOLATE CAKE 10
Coffee Crème Anglaise, Almond Crumble

OLIVE OIL CAKE 11
Sea Salt

BURNT BASQUE CHEESECAKE 10
Luxardo Cherries

CREPAS 8.5
Dulce De Leche, Chocolate Sauce, Hazelnuts

LONGFORDS ICE CREAM STAMFORD, CT 7.5
Vanilla, Chocolate, Coconut Mounds, Mango Sorbet, Lemon Sorbet, Raspberry Sorbet

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.

Barcelona is a cashless restaurant. Credit and debit accepted.

WINES BY THE GLASS

SPARKLING

		3oz	6oz	bottle
2021 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2021 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2020 Mila, Rías Biaxas, Spain	Albariño	6	12	48
2023 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2021 Le Naturel, Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2020 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2023 Orto Vins, Les Argiles, Montsant, Spain	<i>Macabeo</i>	6.5	13	52
2020 Alvear, 3 Miradas, Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	5.5	11	44
2022 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2020 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2023 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2023 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2020 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2022 Iniceri, 'Abisso', Sicily, Italy	<i>Catarratto</i>	6	12	48
2023 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	6	12	48
2021 L'Alpage, Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2021 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	5	10	40
2022 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 Christophe Avi, Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
2021 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

RED

		3oz	6oz	bottle
2018 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2020 Marqués de Tomares, Crianza, Rioja, Spain	<i>Tempranillo</i>	6	12	48
2021 Pedro González Mittelbrunn, Castilla y León, Spain	<i>Prieto Picudo</i>	4.5	9	36
2020 Bardos, Viñedos de Altura, Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2022 Glup Glup, Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2021 Azul y Ganza, Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	48
2019 Alberto Orte, A Portela, Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2020 Sotabosc, Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2013 Laurona, Montsant, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2020 Coster dels Olivers, Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2022 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepal Blend</i>	4.75	9.5	38
2023 La Vinyeta, Bongo*, Emporda, Spain	<i>Monastrell</i>	4.5	9	36
2020 Península, Vino de Montaña, Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	5.5	11	44
2021 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2022 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Bobal</i>	5.25	10.5	42
2021 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2021 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2021 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2020 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2021 Polkura, Colchagua, Chile	<i>Syrah</i>	5.75	11.5	46
2022 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	6.75	13.5	54
2022 Garage Wine Company, Revival, Maule, Chile	<i>País</i>	5.75	11.5	46
2018 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	4	8	32
2021 Chat. du Morre du Tendre, Cuvée Paul, Côtes-du-Rhône	<i>Grenache Blend</i>	7	14	56
2011 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

		3oz	bottle
Jarana, Lustau, 750mL	<i>Fino</i>	5	40
Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	9	72
La Cigarrera, 375mL	<i>Manzanilla</i>	8	32
Almacenista, Lustau, 500mL	<i>Manzanilla Amontillada</i>	11	66
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	5	40
Península, Lustau, 750mL	<i>Palo Cortado</i>	7.5	60
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	11.5	46
VORS, Bodegas Tradicion, 750mL	<i>Oloroso</i>	19	152

SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	8	64
Nectar, Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	13.5	54

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarera / 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 / Biográfico 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

ACID TRIP Asnella / L'Alpage / Belinda 14.5
High. Acid. Wines.



COCKTAILS

BEES & BAYS (No ABV) 7
Lime, Salted Honey Syrup, Cardamom 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
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

BOURBON SPICE RACK 12
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

SIDE HUSTLE 14
Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava

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
11 39

GUNS & ROSÉS glass carafe
São João Brut Rosé, Lillet Rosé, Rime Vodka, Peach Nectar, Lemon, Grapefruit Bitters
12.5 50

BEER

DRAFT
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
Half Full, Bright Blonde Pale Ale - CT 3.75 7.5

BOTTLES & CANS
Athletic Brewing, Run Wild IPA, Non- Alcoholic – CT 7
Narragansett Lager (16oz.) - RI 7
Two Roads, Passion Fruit Gose – CT (16 oz.) 12
Troegs, Dreamweaver Wheat - PA 8
Hitachino, Nest White - Japan 14
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

CIDERS
Down East Cider, Original Blend Cider – MA 9.5
Isastegi, Sagardo Natural Cider (750mL) – Spain 28