barcelona

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

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

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

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

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

CHORIZO DE PAMPLONA
California, US
Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich

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

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

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

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

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

GARROTXA
Catalunya, ES
Semi-Firm, Goat's Milk, Aged 75 Days, Natural Mold Rind. Herbaceous, Nutty

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

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

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

MAHÓN
Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty

ALISIOS
Islas Canarias, ES
Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón

IDIAZÁBAL
País Vasco, ES
Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity

JAMÓN IBÉRICO 17.5
Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty, Creamy

VENISON WAGYU 14.5
Fossil Farms – Boonton, NJ
Venison & Wagyu Beef Chorizo, Smoked Pimenton, Garlic, Chili Flakes, Red Wine

RED WINE BRESAOLA 14.5
Nebraska, US
Aged Minimum 4 Months, Dry-Cured Piedmontese Beef, Sweet & Aromatic

QUESO DE TRUFA 8.5
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, Jamón Serrano, Soria Chorizo, Manchego, Mahón Cheese, Roasted Almonds

TAPAS

MARINATED OLIVES & GIARDINIERA 6
Thyme, Lemon Zest

BROCOLLINI 10.5
Charred Lemon, Calabrian Chiles

EGGPLANT CAPONATA 6.5
Bell Peppers, Balsamic, Basil

PICKLED BEETS 8.5
Goat Cheese, Chives, Pistachios

MAXIBEL BEANS 9.5
Organic, Norwich Meadows Farm
Roasted Cherry Tomato, Black Garlic

CORN ON THE COB 8.5
Parsley, Mahon Reserva Dressing

RAINBOW SWISS CHARD 9
Organic, Lancaster Farm
Lemon, Chile Flakes Migas

CAULIFLOWER 9
Truffle Mushrooms

CARROTS 8.5
Coriander, Mint, Walnuts, Red Onions, Date Honey

CHAMPIÑONES 12.5
Flowering Sun Farm
Scallions, Madeira Wine

SPINACH & CHICKPEA CAZUELA 8.5
Cumin, Onions, Lemon Zest

HEIRLOOM TOMATO 10.5
Watermelon, Mint, Basil

MUSHROOM CROQUETTES 8.5
Truffle Aioli

PIQUILLO HUMMUS 7.5
Sumac, Lavash

POTATO TORTILLA 7.5
Chive Sour Cream

RESTAURANT WEEK 45
3 Tapas + 1 Dessert

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

BURRATA 12.5
Mint Pesto, Grilled Peaches, Almonds

BOQUERONES 6
Radishes, Barley, Piquillo Peppers, Ramp Oil

CALAMARI 11.5
Smoked Pepper Aioli

NORWEGIAN MOUNTAIN TROUT 14.5
Cherry Tomatoes, Cucumber Gazpacho

GAMBAS AL AJILLO 10.5
Guindilla Peppers, Scallions, Garlic

PULPO 17
Cannellini Beans, Pimenton

MUSSELS 13.5
Tomatoes, Fresno Peppers

POLLO AL AJILLO 9.5
Marinated Chicken Thigh, Aji Amarillo

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

BACON WRAPPED DATES 8.5
Valdeón Mousse

BIKINI 12.5
Serrano Ham, Mahón Cheese, Truffle Aioli

PORK BELLY 10.5
Rhubarb, Strawberry, Cherry Peppers

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

SALADS

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

WATERCRESS 9.5
Pearl Barley, Carrots, Hazelnut Dukkah, Mojo Verde

LARGE PLATES

CHICKEN PIMIENTOS 24.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 28.5
Arugula Salad, Lemon, Carrots

HALF / FULL

PAELLA VERDURAS 18 / 36
Zuchinni, Corn, Cauliflower, Carrots

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

PAELLA SALVAJE 28 / 58
Gaucho, Chicken, Pork Belly, Chickpeas

PARRILLADA BARCELONA* 33 / 66
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

BASQUE BURNT CHEESECAKE 10
Strawberries

ICE CREAM 7.5
Longford's - Stamford, CT
Vanilla, Chocolate, Caramel Sea Salt

SORBET 7.5
Longford's - Stamford, CT
Mango, Raspberry

EXECUTIVE CHEF MISHA RYKLIN | SOUS CHEF ADILSAR GALEANO

***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	**BarCava, Brut,** Penedès, Spain	*Xarel-lo Blend*	5.25	10.5	42
2023	**Sumarroca, 2CV, Interlat, Brut Nature,** Penedès, Spain	*Xarel-lo*	7	14	56
NV	**Tierra Limpia, Brut Rosé** Penedès, Spain	*Trepat*	6.5	13	52

WHITE

			3oz	6oz	bottle
2024	**Mila,** Rías Baixas, Spain	*Albariño*	6.5	13	52
2025	**Ostatu,** Rioja, Spain	*Viura, Malvasia*	7	14	56
2024	**Menade,** Rueda, Spain	*Verdejo*	6	12	48
2024	**Le Naturel,** Navarra, Spain	*Garnacha Blanca*	5	10	40
2023	**B.R.O.T., Blanc Inicial,** Penedès, Spain	*Xarel-lo, Riesling*	6.25	12.5	50
2025	**Pinord, Diorama,** Penedès, Spain	*Xarel-lo*	4.75	9.5	38
2024	**Orto Vins, Les Argiles,** Montsant, Spain	*Macabeo*	6.5	13	52
2021	**Alvear, 3 Miradas,** Montilla-Moriles, Spain	*Pedro Ximénez*	6	12	48
2023	**Bico Amarelo,** Vinho Verde, Portugal	*Loureiro, Alvarinho, Avesso*	4.5	9	36
2025	**Aylin,** San Antonio, Chile	*Sauvignon Blanc*	6	12	48
2025	**Bodega Cerro Chapeu,** Cerro Chapeu, Uruguay	*Chardonnay*	5.5	11	44
2024	**1752 Gran Tradicion,** Cerro Chapeu, Uruguay	*Petit Manseng Blend*	6.5	13	52
2024	**Iniceri, Abisso,** Sicily, Italy	*Catarratto*	6	12	48
2024	**Haus Rothenberg, Feinherb,** Nahe, Germany	*Riesling*	6.5	13	52

ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2023	**Liquid Geography,** Bierzo, Spain	*Mencía*	5.5	11	44
2025	**Familia Schroeder, Saurus,** Patagonia, Argentina	*Pinot Noir*	5	10	40
2024	**Christophe Avi,** Agenais, France	*Cabernet Sauvignon*	6	12	48
2024	**No Es Pituko,** Curicó Valley, Chile	*Sauvignon Blanc*	5.5	11	44

RED

			3oz	6oz	bottle
2019	**Nucerro, Reserva,** Rioja, Spain	*Tempranillo*	6.5	13	52
2021	**Marqués de Tomares, Crianza,** Rioja, Spain	*Tempranillo*	6	12	48
2022	**Bardos, Viñedos de Altura,** Ribera Del Duero, Spain	*Tempranillo*	6.5	13	52
2024	**Glup Glup,** Cariñena, Spain	*Garnacha*	4.5	9	36
2022	**Azul y Garanza,** Navarra, Spain	*Tempranillo*	4.75	9.5	(L) 53
2021	**Alberto Orte, A Portela,** Valdeorras, Spain	*Mencía*	6.5	13	52
2024	**Sotabosc,** Montsant, Spain	*Garnacha, Cariñena*	6	12	48
2023	**Coster dels Olivers,** Priorat, Spain	*Cariñena, Garnacha*	7.5	15	60
2024	**Vins de Pedra, Negre de Folls,** Conca De Barberá	*Trepat Blend*	5.5	11	44
2024	**La Vinyeta, Bongo*,** Emporda, Spain	*Monastrell*	5	10	40
2021	**Península, Vino de Montaña,** Sierra De Gredos, Spain	*Garnacha, Piñuela*	6	12	48
2022	**Uva de Vida, Biográfico,** Toledo, Spain	*Tempranillo, Graciano*	7	14	56
2020	**Gota, Bergamota,** Dão, Portugal	*Touriga Nacional Blend*	6	12	48
2023	**Caves São João, Baga Novo,** Bairrada, Portugal – Served Chilled	*Baga*	5.5	11	(L) 62
2023	**Quieto, Gran Corte,** Mendoza, Argentina	*Cabernet Franc, Malbec*	6.5	13	52
2021	**Peñalolen,** Maipo, Chile	*Cabernet Sauvignon*	7	14	56
2021	**Polkura,** Colchagua, Chile	*Syrah*	7.5	15	60
2024	**Casas del Bosque,** Casablanca, Chile	*Pinot Noir*	7.25	14.5	58
2022	**Garage Wine Company, Revival,** Maule, Chile	*País*	5.75	11.5	46
2022	**Alto de la Ballena,** Maldonado, Uruguay	*Cabernet Franc Blend*	5	10	40
2022	**Dom. des Tourelles, Bekaa Rouge,** Bekaa Valley, Lebanon	*Cabernet Blend*	6	12	48

SHERRY

DRY

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

SWEET

		3oz	bottle
Bodegas Gómez Nevado, 750mL	*Abocado*	10	80
East India Solera, Lustau, 750mL	*Oloroso Dulce*	8	64
Nectar, Gonzalez Byass, 375mL	*Pedro Ximénez*	9	36
Solera 1927, Alvear, 375mL	*Pedro Ximénez*	15	60

WINE FLIGHTS

3 Half Glasses

TRUST FALL 18.5
Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.

SHERRY SPECTRUM La Cigarrera / Los Arcos / 15 Años 14
A progression of dry style sherries, from bright and saline to rich and oxidative.

BIO-CURIOUS Diorama / Abisso / Biografico 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

HELLO, OLD FRIEND BarCava / 1752 Gran Tradicion / Quieto Gran Corte 17.5
Some relationships are worth celebrating. Wines and people who helped shape our list.

COCKTAILS

BEES & BAYS (No ABV) 8
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

TEA TIME (No ABV) 9
Blue Flower Earl Grey Tea, Blueberry Shrub,
Salted Honey Syrup, Lemon, Aquafaba, Mint

PASSENGER PRINCESS 13.5
Prairie Organic Vodka, Strawberry Infused Cappelletti,
Lemon, Sparkling Water, Love Potion Bitters

GIN & JUS 12
Paco Pepe Andalucían Gin, Lime, Green Grape,
Pink Peppercorn, Ginger

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

ALEBRIJES 14
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,
Aquafaba, Dragonfruit & Tangerine Powders

SIDE HUSTLE 12.5
Lustau Solera Reserva Brandy, Bénédictine,
Pineapple, Lemon, Barcava

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

IPANEMA 13
P-51 Cachaça, Cocchi Americano, Fino Jarana, Lemon

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
Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic,
Grapefruit, Lime, Rosemary

VALENCIAN
Paco Pepe Andalucían 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	glass	pitcher
Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	10.5	38

GUNS & ROSÉS	glass	carafe
Tierra Limpia Brut Rosé, Lillet Rosé Rime Vodka, Peach Nectar, Grapefruit	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

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT	8
Peroni, Lager—Italy	9
Narragansett Light Lager (16oz)—RI	7.5
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Von Trapp, Bohemian Pilsner—VT	8.5
Two Roads, Passion Fruit Gose (16oz)—CT	12
Half Full, In Pursuit IPA—CT	8
Night Shift, Whirlpool Hazy NE IPA—MA	8.5
Lagunitas, Maximus IPA—CA	9
Allagash, Tripel—MN	10.5
Down East Cider, Original Blend Cider—MA	9.5
Isastegi, Sagardo Natural Cider—Spain (750mL)	28