

# barcelona

## CHARCUTERIE & CHEESE

7.5 for one | 21 for three

### JAMÓN SERRANO

Castilla Y León, ES  
15-20 Months Cured Ham. Tender, Salty, Sweet

### SPECK

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

### SOBRASADA

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

### CHORIZO DE PAMPLONA

País Vasco, ES  
Beef & Pork Sausage With Pimenton. Tangy, Salty, Rich

### SALCHICHÓN DE VIC

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

### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

### FUET

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

### CAÑA DE CABRA

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

### SMOKIN' GOAT

Islas Canarias, ES  
Semi-Soft, Goat's Milk, Aged 15 Days  
Smoked, Creamy, Mild

### AGED MAHÓN

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

### DÉLICE DE BOURGOGNE

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

### CABRA ROMERO

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

### TETILLA

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

### DRUNKEN GOAT

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

### VALDEÓN

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

### 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

### JAMÓN MANGALICA

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

### LOMO IBÉRICO DE BELLOTA

Castilla Y León, ES  
Aged 3 Months Ibérico Pork Loin. Mild,  
Smoky, Pimentón

### DUCK PROSCIUTTO

Cured In House  
Moulted Dark Breast. Spiced, Tender, Sweet

### QUESO DE TRUFA

Castilla-La Mancha, ES  
Semi-Soft, Sheep's 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,  
Pickled Peppers, Jamón Serrano, Fuet,  
Tetilla, Manchego, Marcona Almonds*

## TAPAS

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

### SWISS CHARD

Garlic, White Wine

### BROCCOLINI

Romesco, Almonds

### DELICATA SQUASH

Cranberries, Sunflower Seeds

### ASPARAGUS

Mojo Picon

### SEACOAST MUSHROOMS

Sherry, Scallions

### CAULILINI

Harissa Vinaigrette

### RICOTTA MONTADITO

Truffle, Olive Oil

### PICKLED BEETS

Sheep's Cheese, Celery

### CARROTS

Za'atar, Crème Fraîche

### QUESO A LA PLANCHA

Membrillo, Apples, Almonds

### HUMMUS

Piquillo Peppers

### SWEET POTATOES

Black Garlic

### POTATO TORTILLA

Chive Sour Cream

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### BOQUERONES

Olives, Orange

### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

### MUSSELS

Lemon, Garlic, Green Harissa

### MONKFISH A LA PLANCHA

Gigante Beans, Pimentón

### SALMON

Beets, Scallion Gremolata

### PULPO

Sobrasada Sofrito, Chickpeas

### CHICKEN THIGH

Aji Amarillo, Labneh

### STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

### PORK BELLY

Huancaina

### MORCILLA

Red Chimichurri

### RISOTTO

Mangalica, Acorn Squash

### BACON-WRAPPED DATES

Valdeon Mousse

### BIKINI

Jamón Serrano, Idiazábal, Calabrian Oil

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

### JAMON & MANCHEGO CROQUETAS

Garlic Aioli

## SALADS

### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

### ARUGULA SALAD

Tahini Vinaigrette

### BABY KALE

Boquerones Aioli, Migas

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

### FIDEOS

Pork Belly, Fennel, Pickled Red Onions

### WHOLE ROASTED BRANZINO

Arugula, Potatoes

HALF / FULL

### PAELLA VERDURAS

Delicata, Fennel, Chickpeas, Mushrooms

### PAELLA MARISCOS

Mussels, Clams, Shrimp, Squid

### PAELLA SALVAJE

Chicken, Pork Belly, Sausage, Morcilla

### PARRILLADA BARCELONA\*

NY Strip, Chicken, Pork Loin, Gaucho Sausage

## DESSERTS

### OLIVE OIL CAKE

Sea Salt

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

### FLAN CATALÁN

8

### TARTA MANZANA

Cran-Apricot Glaze, Marcona Almonds

### BASQUE BURNT CHEESECAKE

Apple Compote

### ICE CREAM

J Fosters Creamery – Avon, CT

Choice of: Vanilla or Graham Central Station

## EXECUTIVE CHEF MICHAEL GLAZIER | SOUS CHEF JASON DUNDON

\*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>	5.25	10.5	42
NV	<b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain	<i>Xarel-lo</i>	7	14	56
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain	<i>Trepat</i>	6.5	13	52

## WHITE

2023	<b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2024	<b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2023	<b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6	12	48
2024	<b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2023	<b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2022	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2024	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Macabeo</i>	6.5	13	52
2021	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
2023	<b>Bico Amarelo</b> , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2024	<b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2024	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2023	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2024	<b>Iniceri, Abisso</b> , Sicily, Italy	<i>Catarratto</i>	6	12	48
2024	<b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Riesling</i>	6.5	13	52
NV	<b>Leitz, Eins Zwei Zero</b> , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	4.75	9.5	38

## ROSÉ & SKIN CONTACT

2023	<b>Liquid Geography</b> , Bierzo, Spain	<i>Mencía</i>	5.5	11	44
2023	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2024	<b>Christophe Avi</b> , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2023	<b>No Es Pituko</b> , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	5.5	11	44

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2020	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	<i>Tempranillo</i>	6	12	48
2022	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2024	<b>Coster dels Olivers</b> , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2023	<b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2022	<b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5 (L)	53
2017	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2023	<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
2024	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2023	<b>La Vinyeta, Bongo*</b> , Emporda, Spain	<i>Monastrell</i>	5	10	40
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2022	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2022	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2020	<b>Gota, Bergamota</b> , Dão, Portugal	<i>Touriga Nacional Blend</i>	6	12	48
2023	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11 (L)	62
2022	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2023	<b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2021	<b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2021	<b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	6	12	48
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	<i>País</i>	5.75	11.5	46
2020	<b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40
2021	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

## SHERRY

### DRY

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

### SWEET

<b>Bodegas Gómez Nevado</b> , 750mL	<i>Abocado</i>	10	80
<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	8	64
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	15	60
<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 Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)	13.5
<b>BIO-CURIOUS</b> Diorama / Abisso / Biografico Many of our wines use Biodynamic farming practices, here are three incredible examples	16
<b>ACID TRIP</b> Bico Amarelo / B.R.O.T. / Baga Novo High. Acid. Wines.	16
<b>NEW WORLD, OLD SCHOOL</b> Bodegas Cerro Chapeu / Saurus Rosé / Revival País Blurring the lines between the old and new worlds, South American wines with a classic, traditional style	14.5

## COCKTAILS

<b>BEES &amp; BAYS</b> (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
<b>TEA TIME</b> (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
<b>PICA PICA</b> Tito's Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
<b>GIN &amp; JUS</b> Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11
<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, Aquafaba, Dragonfruit & Tangerine Powders	13.5
<b>SIDE HUSTLE</b> Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	13
<b>BOURBON SPICE RACK</b> Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
<b>IPANEMA</b> Aguaviva Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	13
<b>LAIRD'S WAY</b> Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5
<b>GINTONICS</b> Inspired by three of Spain's most iconic regions.	15
<b>VALENCIAN</b> Paco Pepe Andalucían Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
<b>CATALAN</b> Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
<b>GALICIAN</b> Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
<b>SANGRIA</b>	
<b>WHITE OR RED SANGRIA</b> Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	<b>glass</b> 10.5 <b>pitcher</b> 38
<b>GUNS &amp; ROSÉS</b> Tierra Limpia Brut Rosé, Lillet Rosé Rime Vodka, Peach Nectar, Grapefruit	<b>glass</b> 13 <b>carafe</b> 52
<b>BEER</b>	
<b>DRAFT</b> Jack's Abby, House Lager—MA New England, Sea Hag IPA—CT Two Roads, No Limits Hefeweizen—CT Half Full, Bright Blonde Pale Ale—CT	<b>caña</b> 3.75 <b>doble</b> 7.5 4.25 8.5 4 8 3.75 7.5
<b>BOTTLES &amp; CANS</b> Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT Peroni, Lager—Italy Narragansett Lager (16oz)—RI Estrella Damm, Daura Gluten-Free Lager—Spain Von Trapp, Bohemian Pilsner—VT Night Shift, Whirlpool Hazy NE IPA—MA Two Roads, Passion Fruit Gose (16oz)—CT Half Full, In Pursuit IPA—CT Lagunitas, Maximus IPA—CA Allagash, Tripel—ME Down East Cider, Original Blend Cider—MA Isastegi, Sagardo Natural Cider—Spain (750mL)	7 8.5 7 8.5 8 8.5 12 8 8.5 10.5 9.5 28