

barcelona

BRUNCH

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 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

CHORIZO DE PAMPLONA

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

FUET

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

BASQUE SALAMI

Illinois, US
Berkshire Pork, Peppery, Fruity

ALISIOS

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

VALDEÓN

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

GARROTXA

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

CABRA ROMERO

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

DÉLICE DE BOURGOGNE

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

IDIAZÁBAL

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

AGED MAHÓN

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

AGED MANCHEGO

Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 12 Months. Buttery, Nutty, Complex

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

CAÑA DE CABRA

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

JAMÓN MANGALICA

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

QUESO DE TRUFA

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

LOMO IBÉRICO DE BELLOTA

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

APERITIVO BOARD

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

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

TAPAS

HUEVOS ROTOS

Chorizo, Potatoes, Sunny Side Up Egg

YOGURT PARFAIT

Granola, Apples

STEAK & EGGS

Red Chimichurri

OLIVE OIL PANCAKES

Cinnamon Brown Butter, Maple Syrup

JAMÓN SERRANO BENEDICT

Hollandaise

TORRIJAS

Crema Catalana, Oranges

ESTRELLADOS

Mangalica Ham, Sunny Side Up Egg

PICKLED BEETS

Goat Cheese, Chives, Pistachios

CASTELFRANCO RADICCHIO

Green Grapes, Almonds, Fig Vinaigrette

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

KAMBOCHA SQUASH SOUP

Crispy Serrano Ham, Pesto, Fresno Peppers, Pepitas

ROASTED CAULIFLOWER

Herb Labneh

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

CARROTS

Citrus Tahini, Toasted Sesame

LE PUY LENTIL PÂTÉ

Pears, Valdespino

PIQUILLO HUMMUS

Lavash Chips, Sumac

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

KING SALMON A LA PLANCHA

Lentils, Chorizo Picante

CALAMARI

Chipotle Aioli

MUSSELS

Tomato, Fresno Peppers

BOQUERONES

Radish, Red Quinoa, Piquillo Peppers, Chive Oil

PULPO

Muhammara

GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

BRANDADE

Hake, Scallops, Yukon Potatoes, Piquillo Peppers

BOMBA DE LANGOSTA

Espelette Aioli, Oranges, Baby Arugula

POLLO AL AJILLO

Marinated Chicken Thigh, Aji Amarillo

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

BACON WRAPPED DATES

Valdeón Mousse

PORK BELLY

Piperada De Pimiento Verde

BUÑUELOS DE MORCILLA

Leek, Apple Membrillo

BIKINI

Wagyu Cecina, Mahón Cheese, Truffle Aioli

SPICED BEEF EMPANADAS

Red Pepper Sauce

STEAK PAILLARD

Red Pepper Vinaigrette, Crispy Potatoes

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

DUCK MAGRET

Celery Root, Parsnip, Sweet Potato, Bigarade Sauce

BISON CARPACCIO

Charred Shallot Aioli, Aged Mahón, Pomegranate

LAMB RIB

Sherry, Pickled Onions, Guindilla Peppers

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

KALE

Walnuts, Migas, Smoked Olive Oil Vinaigrette

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

Arugula Salad, Lemon, Crispy Potatoes

PAELLA VERDURAS

Turnips, Squash, Brussels Sprouts, Yams

PAELLA MARISCOS

Gambas, Calamari, Mussels

PAELLA SALVAJE

Gaucho Sausage, Chicken, Chickpeas

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

TARTA DE SANTIAGO

White Chocolate, Almond Ganache, Pomegranate

FLAN CATALÁN

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

CREPAS

Dulce De Leche, Hazelnuts

OLIVE OIL CAKE

Sea Salt

BASQUE BURNT CHEESECAKE

Pears

SORBET

Longford's - Stamford, CT

Mango, Lemon, Raspberry

EXECUTIVE CHEF MAXIMINO RIVERA | 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

NV	BarCava, Brut , Penedès, Spain	Xarel-lo Blend	5.25	10.5	42
2022	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	Xarel-lo	7.5	15	60
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	Trepat	6.5	13	52

WHITE

2023	Mila , Rías Baixas, Spain	Albariño	6	12	48
2023	Rezabal , Getariako Txakolina, Spain	Hondarribi Zuri	6.5	13	52
2023	Menade , Rueda, Spain	Verdejo	6	12	48
2023	Le Naturel , Navarra, Spain	Garnacha Blanca	5	10	40
2022	Pinord, Diorama , Penedès, Spain	Xarel-lo	4.75	9.5	38
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	Xarel-lo, Riesling	6.25	12.5	50
2021	Orto Vins, Les Argiles , Montsant, Spain	Macabeo	6.5	13	52
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	Pedro Ximénez	6	12	48
2023	Bico Amarelo , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	4.5	9	36
2023	Aylin , San Antonio, Chile	Sauvignon Blanc	5.5	11	44
2022	Asnella , Vinho Verde, Portugal	Arinto, Loureiro	5.5	11	44
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	5	10	40
2020	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13	52
2023	Leitz, Feinherb , Rheingau, Germany	Riesling	6.5	13	52
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	Riesling	4.75	9.5	38

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	Mencia	5.5	11	44
2023	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	5	10	40
2023	Christophe Avi , Agenais, France	Cabernet Sauvignon	6	12	48
2021	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	Malvar, Airén	5.5	11	44

RED

2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	6.5	13	52
2020	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	6	12	48
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	6.5	13	52
2021	Azul y Garanza , Navarra, Spain	Tempranillo	4.75	9.5 (L)	53
2022	Glup Glup , Cariñena, Spain	Garnacha	4.5	9	36
NV	Le Naturel Zero Zero Tinto , Navarra, Spain (Alcohol Free)	Garnacha	4.75	9.5	38
2017	Alberto Orte, A Portela , Valdeorras, Spain	Mencia	6.5	13	52
2023	Sotabosc , Montsant, Spain	Garnacha, Cariñena	6	12	48
2020	Coster dels Olivers , Priorat, Spain	Cariñena, Garnacha	7.5	15	60
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	Trepat Blend	5.5	11	44
2023	La Vinyeta, Bongo* , Emporda, Spain	Monastrell	5	10	40
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	Garnacha, Piñuela	6	12	48
2021	Uva de Vida, Biográfico , Toledo, Spain	Tempranillo, Graciano	7	14	56
2022	Bodegas Ponce, Clos Lojen , Manchuela, Spain	Bobal	5.5	11	44
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	Baga	5.5	11 (L)	62
2020	Gota, Bergamota , Dão, Portugal	Touriga Nacional Blend	6	12	48
2020	Peñalolen , Maipo, Chile	Cabernet Sauvignon	6.5	13	52
2019	Polkura , Colchagua, Chile	Syrah	6	12	48
2022	Casas del Bosque , Casablanca, Chile	Pinot Noir	7	14	56
2021	Garage Wine Company, Revival , Maule, Chile	País	5.75	11.5	46
2021	Quieto, Gran Corte , Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13	52
2018	Alto de la Ballena , Maldonado, Uruguay	Cabernet Franc Blend	5	10	40
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Cabernet Blend	6	12	48

SHERRY

DRY

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
Asuncion , Alvear, 375mL	Oloroso	14	56
VORS , Bodegas Tradicion, 750mL	Oloroso	19	152

SWEET

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

APERITIVOS 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)

ACID TRIP Asnella / B.R.O.T. / Baga Novo
High. Acid. Wines.

NEW WORLD, OLD SCHOOL Cerro Chapeu Chardonnay / Saurus Rosé / Revival País
Blurring the lines between the old and new worlds, South American wines with a classic, traditional style

COCKTAILS

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

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

BEES & BAYS (No ABV)
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf 7

TEA TIME (No ABV)
Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint 8

PICA PICA
Tito's Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño 12.5

GIN & JUS
Hayman's London Dry Gin, Lime, Green Grape, Pink Peppercorn, Ginger 11

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

ALEBRIJES
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders 13.5

SIDE HUSTLE
Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava 13

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

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

LAIRD'S WAY
Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters 14.5

GINTONICS

Inspired by three of Spain's most iconic regions. 15

CATALAN
Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary

VALENCIAN
Paco Pepe Andalucian 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
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

