

barcelona

BRUNCH

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

<p>JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet</p>	<p>CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic</p>	<p>VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent</p>	<p>JAMÓN MANGALICA 15 Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty</p>
<p>FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper</p>	<p>IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity</p>	<p>SMOKIN GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days Smoked, Creamy, Mild</p>	<p>LOMO IBÉRICO DE BELLOTA 15 Castilla Y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón</p>
<p>SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón</p>	<p>AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex</p>	<p>CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild</p>	<p>QUESO DE TRUFA 9 Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant</p>
<p>SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean</p>	<p>TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy</p>	<p>DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked</p>	<p>DUCK PROSCIUTTO 10 Cured In House Moultard Dark Breast. Spiced, Tender, Sweet</p>
<p>SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.</p>	<p>AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp</p>	<p>DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy</p>	<p>APERITIVO BOARD 28 An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks</p> <p><i>Marinated Olives, Patatas Bravas, Guindilla Peppers, Jamón Serrano, Fuet, Idiazábal, Tetilla, Roasted Almonds</i></p>

TAPAS

<p>OLIVE OIL PANCAKES 8.5 Cultured Butter, Maple Syrup</p>	<p>BOQUERONES 6 Cucumbers, Pickled Onions</p>
<p>SERRANO HAM BENEDICT 9.5 Hollandaise</p>	<p>GAMBAS AL AJILLO 10.5 Guindilla Peppers, Olive Oil, Garlic</p>
<p>TORRIJAS 8 Crema Catalana, Apples</p>	<p>SALMON* 14 Beets, Scallion Gremolata</p>
<p>VEGETABLE BENEDICT 8.5 Mushrooms, Hollandaise</p>	<p>MONKFISH A LA PLANCHA 16.5 Gigante Beans, Pimentón</p>
<p>ESTRELLADOS 11.5 Garlic Aioli, Chorizo, Fried Egg</p>	<p>PULPO 15.5 Sobrasada Sofrito, Chickpeas</p>
<p>MONTADITO 9.5 Crispy Serrano, Egg, Ricotta, Truffle</p>	<p>MUSSELS 13.5 Lemon, Garlic, Green Harissa</p>
<p>SPINACH & CHICKPEA CAZUELA 8.5 Lemon Zest, Cumin, Onions</p>	<p>MORCILLA 8 Red Chimichurri</p>
<p>SEACOAST MUSHROOMS 11.5 Scallions, Sherry</p>	<p>PORK BELLY 10.5 Huancaína</p>
<p>MARINATED OLIVES & GIARDINIERA 6 Thyme, Lemon Zest</p>	<p>BACON-WRAPPED DATES 8 Valdeon Mousse</p>
<p>SWISS CHARD 8 Garlic, White Wine</p>	<p>STEAK & EGGS* 15.5 Red Chimichurri</p>
<p>CARROTS 8.5 Za'atar, Crème Fraîche</p>	<p>BIKINI 9.5 Serrano Ham, Idiazábal, Calabrian</p>
<p>EGGPLANT CAPONATA 6.5 Bell Peppers, Balsamic, Basil</p>	<p>ALBONDIGAS 9.5 Spiced Meatballs In Jamón-Tomato Sauce</p>
<p>PICKLED BEETS 8.5 Whipped Sheep's Cheese, Lovage</p>	<p>SPICED BEEF EMPANADAS 8.5 Red Pepper Sauce</p>
<p>PIQUILLO HUMMUS 7.5 Lavash</p>	<p>JAMÓN & MANCHEGO CROQUETAS 7.5 Garlic Aioli</p>
<p>SWEET POTATOES 8.5 Black Garlic</p>	
<p>POTATO TORTILLA 7.5 Chive Sour Cream</p>	
<p>PATATAS BRAVAS 8.5 Salsa Brava, Garlic Aioli</p>	

SALADS

<p>ENSALADA MIXTA 11 Olives, Onions, Giardiniera, Gem Lettuce</p>
<p>ARUGULA SALAD 8.5 Tahini Vinaigrette</p>
<p>BABY KALE 8.5 Boquerones Aioli, Migas</p>

LARGE PLATES

<p>CHICKEN PIMIENTOS 24.5 Potatoes, Lemon, Hot Cherry Peppers</p>	
<p>WHOLE ROASTED BRANZINO 28.5 Arugula, Potatoes</p>	
<p>FIDEOS 16.5 Pork Belly, Sofrito, Fried Egg</p>	
<p>PAELLA VERDURAS 18 / 36 Squash, Fennel, Cauliflower, Chickpeas</p>	HALF / FULL
<p>PAELLA MARISCOS 29 / 58 Mussels, Shrimp, Clams, Calamari</p>	
<p>PAELLA SALVAJE 28 / 56 Chicken, Pork Belly, Sausage, Morcilla</p>	
<p>PARRILLADA BARCELONA* 33 / 66 NY Strip, Chicken, Pork Loin, Gaucho Sausage</p>	

DESSERTS

<p>FLAN CATALÁN 8</p>
<p>BASQUE BURNT CHEESECAKE 10 Apples</p>
<p>OLIVE OIL CAKE 10 Sea Salt</p>
<p>CHOCOLATE CAKE 9 Coffee Crème Anglaise, Almond Crumble</p>
<p>ICE CREAM 8.5 J Fosters Creamery – Avon, CT Choice of: Vanilla or Graham Central Station</p>

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

		3oz	6oz	bottle
NV	BarCava, Brut , Penedès, Spain	Xarel-lo Blend	5.25	10.5 42
NV	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	12 48
2024	Rezabal , Getariako Txakolina, Spain	Hondarribi Zuri	6.5	13 52
2023	Menade , Rueda, Spain	Verdejo	6	12 48
2024	Le Naturel , Navarra, Spain	Garnacha Blanca	5	10 40
2023	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
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
2024	Aylin , San Antonio, Chile	Sauvignon Blanc	5.5	11 44
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	5	10 40
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13 52
2024	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

		3oz	6oz	bottle
2023	Liquid Geography , Bierzo, Spain	Mencia	5.5	11 44
2023	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	5	10 40
2024	Christophe Avi , Agenais, France	Cabernet Sauvignon	6	12 48
2023	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
2020	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	6	12 48
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	6.5	13 52
2023	Glup Glup , Cariñena, Spain	Garnacha	4.5	9 36
2022	Azul y Garanza , Navarra, Spain	Tempranillo	4.75	9.5 (L) 53
2017	Alberto Orte, A Portela , Valdeorras, Spain	Mencia	6.5	13 52
2023	Sotabosc , Montsant, Spain	Garnacha, Cariñena	6	12 48
2021	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
2023	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
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	Bobal	5.5	11 44
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
2022	Quieto, Gran Corte , Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13 52
2021	Peñalolen , Maipo, Chile	Cabernet Sauvignon	6.5	13 52
2021	Polkura , Colchagua, Chile	Syrah	6	12 48
2022	Garage Wine Company, Revival , Maule, Chile	País	5.75	11.5 46
2020	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

		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
	Asuncion , Alvear, 375mL	Oloroso	14 56
	Almacenista , Lustau, 500mL	Manzanilla Amontillada	11 66

SWEET

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

WINE FLIGHTS

3 Half Glasses

APERITIVOS 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)

ACID TRIP Bico Amarelo / B.R.O.T. / Baga Novo 16
High. Acid. Wines.

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

NEW WORLD, OLD SCHOOL Bodegas Cerro Chapeu / Saurus Rosé / Revival País 14.5
Blurring the lines between the old and new worlds, South American wines with a classic, traditional style



COCKTAILS

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

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

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

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

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

GIN & JUS 11
Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn, Ginger

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

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

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

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

IPANEMA 13
Aguaviva Cachaça, Cocchi Americano, Lustau 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 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
Two Roads, No Limits Hefeweizen—CT 4 8
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

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 7
Peroni, Lager—Italy 8.5
Night Shift, Whirlpool Hazy NE IPA—MA 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 (16oz)—CT 12
Half Full, In Pursuit IPA—CT 8
Lagunitas, Maximus IPA—CA 8.5
Allagash, Tripel—ME 10.5
Down East Cider, Original Blend Cider—MA 9.5
Isastegi, Sagardo Natural Cider—Spain (750mL) 28