

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

JAMÓN SERRANO

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

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

CHORIZO DE PAMPLONA

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

SALCHICHÓN DE VIC

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

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage. Garlic

CATALONIAN SALAMI

Illinois, US
Berkshire Pork, Peppery, Fruity

FUET

California, US
Pork Sausage. Rich, Garlic, Black

SOBRASADA

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

CHORIZO PICANTE

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

VALDEÓN

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

BREBIS ESPELETTE

Les Pyrénées, FR
Firm, Sheep's Milk, Aged 90 Days. Creamy, Nutty, Espelette Rubbed

DRUNKEN GOAT

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

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 MANCHEGO

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

ALISIOS

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

AGED MAHÓN

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

SAN SIMON

Pyrenees Mountains, FR
Aged 70 Days, Sheep's Milk, Creamy, Sweet, Nutty, Smooth

SMOKIN' GOAT

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

LOMO IBÉRICO DE BELLOTA

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

APERITIVO BOARD

28
An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

Marinated Olives, Patatas Bravas, Pickled Peppers, Drunken Goat, Manchego, Jamón Serrano, Chorizo Picante

TAPAS

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

EGGPLANT CAPONATA

Bell Pepper, Balsamic, Basil

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

SHAVED BRUSSELS SPROUTS

Spiced Arope, Red Currants

KALE

Lemon, Garlic, Red Pepper Flakes

BEETS

Preserved Lemon, Calabrian Pepper, Walnuts

CHAMPIÑONES AL VERMUT

Aleppo Pepper, Dry Vermouth

ROASTED CAULIFLOWER

Smoked Pepper Xató

CHARRED CARROTS

Anise, Pickled Fennel

CELERY ROOT TORTILLITA

House Cured Lardo Ibérico, Pickled Onions

WINTERIZED PARSNIPS

Mojo Verde, Quail Yolk

GOUGERES

Egg Yolk Liason

WHIPPED SHEEP'S CHEESE

Herbs De Provence, Almonds, Honey

HUMMUS

Lavash, Salsa Verde

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

POTATO TORTILLA

Chive Sour Cream

TAGLIATELLE

Kale Pesto, Aged Asiago

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

BROOK TROUT

Cannellini Beans, Pine Nut Gremolata

BOQUERONES

Olives, Piparras, Black Sturgeon Roe

FIDEOS

Chicken, Chorizo, Olive Sofrito

GRILLED CHICKEN THIGH

Aji Amarillo

CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

STUFFED PIQUILLOS

Beef Picadillo, Saffron Rice, Capers

HOUSE MORCILLA

Hazelnut Ajo Blanco, Saffron Onions

SPICED BEEF EMPANADAS

Red Pepper Sauce

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

PORK BELLY

Moscatel Grape Mostarda

ALBONDIGAS

Spiced Meatballs, Tomato Sauce

BACON-WRAPPED DATES

Valdeón Mousse

STEAK PAILLARD

Red Pepper Vinaigrette, Frites

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

RADICCHIO

Grapefruit, Pink Peppercorns, White Balsamic

WHEATBERRIES

Medjool Dates, Pine Nuts, Fennel Fronds

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

GRILLED WHOLE BRANZINO

Brussel Sprouts, Pimentón Potatoes

PAELLA VERDURAS

Shallots, Brussel Sprouts, Cauliflower

PAELLA MARISCOS

Calamari, Shrimp, Clams, Mussels

PAELLA SALVAJE

Chicken, Chorizo, Gaucho

PARRILLADA BARCELONA*

NY Strip, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN

8

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

OLIVE OIL CAKE

Sea Salt

CHURROS

Spiced Chocolate Sauce

BASQUE BURNT CHEESECAKE

Luxardo Cherries

ICE CREAM

Longford's - Stamford, CT
Tahitian Vanilla, Chocolate, Coconut Mounds, Maple Walnut, Pistachio, Graham Slam, Mango Sorbet

EXECUTIVE CHEF MISHA RYKLIN | SOUS CHEF CHRISTIAN ORTIZ

*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	<i>Xarel-lo Blend</i>	5.25	10.5	42
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	7	14	56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepát</i>	6.5	13	52

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2023	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2023	Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2023	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2022	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2021	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	6.5	13	52
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
2023	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2020	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2023	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2023	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

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

RED

2019	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	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2022	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2021	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5 (L)	53
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencia</i>	6.5	13	52
2023	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2013	Laurona , Montsant, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepát Blend</i>	5.5	11	44
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2023	La Vinyeta, Bongo* , Emporda, Spain	<i>Tempranillo, Graciano</i>	5	10	40
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2022	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2022	Filipe Ferreira , Douro, Portugal	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2023	Belinda , Mendoza, Argentina – Served Chilled	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2020	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2019	Polkura , Colchagua, Chile	<i>Syrah</i>	6	12	48
2022	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2021	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46

SHERRY

DRY

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

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	8	64
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36

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)					13.5
BIO-CURIOUS Diorama / Abisso / Biográfico Many of our wines use Biodynamic farming practices, here are three incredible examples					16
ACID TRIP Asnella / B.R.O.T. / Belinda High. Acid. Wines.					14.5
UNTOXICATED Leitz Eins Zwei Zero / Le Naturel Zero Zero Blanco / Le Naturel Zero Zero Tinto Non alcoholic wines, all made using the process of dealcoholization					13.5

COCKTAILS

BEEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf					7
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint					8
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FLOR DE SAL (Low ABV) La Cigarrera Manzanilla, Alma De Trabanco Cider Apéritif, Luxardo Maraschino, Lime, Lemon, Black Lava Salt Porrón For The Table 48					12
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PICA PICA Tito's Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño					12.5
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TYGRA Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber					13
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg					13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder					13.5
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters					13
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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava					13
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LAIRD'S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters					14.5
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GINTONICS

Inspired by three of Spain's most iconic regions.					15
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CATALAN Hayman's London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary					
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VALENCIAN Hayman's London Dry Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme					
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GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint					
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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	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					7
Peroni, Lager—Italy					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
Troegs, Dreamweaver Wheat—PA					8
Half Full, In Pursuit IPA—CT					8
Jack's Abby, Hoponius Union IPL—MA					7
Night Shift, Whirlpool Hazy NE IPA—Japan					8.5
Lagunitas, Maximus IPA—CA					8.5
Allagash, Tripel—MN					10.5
Kentucky Ale, Bourbon Barrel Ale—KY					10
Down East Cider, Original Blend Cider—MA					9.5
Isastegi, Sagardo Natural Cider—Spain (750mL)					28

