

# barcelona

## CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

### JAMÓN SERRANO

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

### CHORIZO PICANTE

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

### SALCHICHÓN DE VIC

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

### SOBRASADA

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

### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky, Garlicky

### FUET

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

### CHORIZO DE PAMPLONA

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

### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

### SPECK

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

### BASQUE SALAMI

Illinois, US  
Berkshire Pork, Peppery, Fruity

### DRUNKEN GOAT

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

### CABRA ROMERO

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

### AGED MANCHEGO

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

### VALDEÓN

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

### ALISIOS

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

### MAHÓN

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

### TETILLA

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

### CAÑA DE CABRA

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

### GARROTXA

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

### QUESO DE OVEJA CON FLORES

La Mancha, ES  
Soft-Sheep's Milk, Aged 5 Months, Sweet, Floral, Mild

### 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

### DÉLICE DE BOURGOGNE

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

### 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, Mahón, Roasted Almonds, Guindilla Peppers*

## TAPAS

**MARINATED OLIVES & GIARDINIERA** 6  
Thyme, Lemon Zest

**MUSHROOM CROQUETTES** 8.5  
Truffle Aioli

**CASTELFRANCO RADICCHIO** 9.5  
Green Grapes, Almonds, Fig Vinaigrette

**PICKLED BEETS** 8.5  
Goat Cheese, Chives, Pistachios

**EGGPLANT CAPONATA** 6.5  
Bell Peppers, Balsamic, Basil

**SPINACH & CHICKPEA CAZUELA** 8.5  
Lemon Zest, Cumin, Onions

**ROASTED LEEKS** 9.5  
Almond Romesco

**ROASTED CAULIFLOWER** 8.5  
Herb Labneh

**CARROTS** 8.5  
Citrus Tahini

**KAMBOCHA SQUASH SOUP** 7.5  
Crispy Serrano Ham, Pesto, Pepitas

**ROASTED MUSHROOMS** 11.5  
Scallions, Sherry

**BRUSSELS SPROUTS** 9.5  
Pickled Cranberries, Lemon

**PIQUILLO HUMMUS** 8.5  
Sumac, Lavash

**POTATO TORTILLA** 7.5  
Chive Sour Cream

**PATATAS BRAVAS** 8.5  
Salsa Brava, Garlic Aioli

**BOQUERONES** 6  
Radish, Red Quinoa, Piquillo Peppers, Chive Oil

**MUSSELS** 13.5  
Tomato, Fresno Peppers

**CALAMARI** 11.5  
Chipotle Aioli

**PULPO** 15.5  
Muhammara

**MAHI MAHI A LA PLANCHA\*** 14.5  
Lentils, Chorizo Picante

**GAMBAS AL AJILLO** 10.5  
Guindilla Peppers, Scallions, Garlic

**BOMBA DE LANGOSTA** 15.5  
Espelette Aioli, Oranges, Baby Arugula

**POLLO AL AJILLO** 9.5  
Marinated Chicken Thigh, Aji Amarillo

**SPICED BEEF EMPANADAS** 8.5  
Red Pepper Sauce

**JAMÓN & MANCHEGO CROQUETAS** 7.5  
Garlic Aioli

**BUÑUELOS DE MORCILLA** 8.5  
Apple Membrillo

**LAMB RIB** 16.5  
Sherry, Pickled Onions, Guindilla Peppers

**BIKINI** 12.5  
Serrano Ham, Mahón Cheese, Truffle Aioli

**BACON WRAPPED DATES** 8  
Valdeón Mousse

**PORK BELLY** 10.5  
Piperrada De Pimiento Verde

**BISON CARPACCIO** 13.5  
Shallot Aioli, Aged Mahón, Pomegranate

**DUCK MAGRET** 16.5  
Celery Root, Parsnips, Sweet Potatoes, Bigarade Sauce

**ALBONDIGAS** 9.5  
Spiced Meatballs In Jamón-Tomato Sauce

**STEAK PAILLARD** 16  
Red Pepper Vinaigrette, Crispy Potatoes

## SALADS

**ENSALADA MIXTA** 11  
Olives, Onions, Giardiniera, Gem Lettuce

**KALE** 8.5  
Walnuts, Migas, Smoked Olive Vinaigrette

## LARGE PLATES

**CHICKEN PIMIENTOS** 24.5  
Potatoes, Lemon, Hot Cherry Peppers

**WHOLE ROASTED BRANZINO** 28.5  
Arugula Salad, Crispy Potatoes

**PAELLA VERDURAS** HALF / FULL  
Turnips, Squash, Brussels Sprouts, Yams 18 / 36

**PAELLA MARISCOS** 29 / 58  
Shrimp, Calamari, Mussels, Clams

**PAELLA SALVAJE** 28 / 58  
Gaucho Sausage, Chicken, Chickpeas

**PARRILLADA BARCELONA\*** 33 / 66  
Strip Steak, Chicken, Pork Loin, Gaucho Sausage

## DESSERTS

**CREPAS** 8.5  
Dulce De Leche, Hazelnuts

**TARTA DE SANTIAGO** 10  
White Chocolate, Almond Ganache, Pomegranate

**FLAN CATALÁN** 8

**CHOCOLATE CAKE** 10  
Coffee Crème Anglaise, Almond Crumble

**OLIVE OIL CAKE** 11  
Sea Salt

**BASQUE BURNT CHEESECAKE** 10  
Pears

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

**ICE CREAM** 7.5  
*Longford's - Stamford, CT*  
Vanilla, Chocolate, Olive Oil, Coconut Mounds

## 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   | <b>BarCava, Brut</b> , Penedès, Spain                         | Xarel-lo Blend | 5.25 | 10.5 | 42 |
| 2022 | <b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain | Xarel-lo       | 7    | 14   | 56 |
| NV   | <b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain              | Trepat         | 6.5  | 13   | 52 |

## WHITE

|      |   |                             |      |      |    |
|------|---|-----------------------------|------|------|----|
| 2024 | <b>Mila</b> , Rías Baixas, Spain                                | Albariño                    | 6    | 12   | 48 |
| 2023 | <b>Rezabal</b> , Getariako Txakolina, Spain                     | Hondarribi Zuri             | 6.5  | 13   | 52 |
| 2024 | <b>Menade</b> , Rueda, Spain                                    | Verdejo                     | 6    | 12   | 48 |
| 2024 | <b>Le Naturel</b> , Navarra, Spain                              | Garnacha Blanca             | 5    | 10   | 40 |
| 2025 | <b>Pinord, Diorama</b> , Penedès, Spain                         | Xarel-lo                    | 4.75 | 9.5  | 38 |
| 2023 | <b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain                 | Xarel-lo, Riesling          | 6.25 | 12.5 | 50 |
| 2024 | <b>Orto Vins, Les Argiles</b> , Montsant, Spain                 | Macabeo                     | 6.5  | 13   | 52 |
| 2021 | <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain              | Pedro Ximénez               | 6    | 12   | 48 |
| 2023 | <b>Bico Amarelo</b> , Vinho Verde, Portugal                     | Loureiro, Alvarinho, Avesso | 4.5  | 9    | 36 |
| 2024 | <b>Aylin</b> , San Antonio, Chile                               | Sauvignon Blanc             | 5.5  | 11   | 44 |
| 2024 | <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay             | Chardonnay                  | 5    | 10   | 40 |
| 2024 | <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay              | Petit Manseng Blend         | 6.5  | 13   | 52 |
| 2024 | <b>Leitz, Feinherb</b> , Rheingau, Germany                      | Riesling                    | 6.5  | 13   | 52 |
| NV   | <b>Leitz, Eins Zwei Zero</b> , Rheingau, Germany (Alcohol Free) | Riesling                    | 4.75 | 9.5  | 38 |

## ROSÉ & SKIN CONTACT

|      |   |                    |     |    |    |
|------|---|--------------------|-----|----|----|
| 2023 | <b>Liquid Geography</b> , Bierzo, Spain                       | Mencia             | 5.5 | 11 | 44 |
| 2025 | <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina       | Pinot Noir         | 5   | 10 | 40 |
| 2024 | <b>Christophe Avi</b> , Agenais, France                       | Cabernet Sauvignon | 6   | 12 | 48 |
| 2024 | <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain | Malvar, Airén      | 5.5 | 11 | 44 |

## RED

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

# SHERRY

## DRY

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

## SWEET

|  |               |    |    |
|--|---------------|----|----|
| <b>East India Solera</b> , Lustau, 750mL | Oloroso Dulce | 8  | 64 |
| <b>Nectar</b> , Gonzalez Byass, 375mL    | Pedro Ximénez | 9  | 36 |
| <b>Solera 1927</b> , Alvear, 375mL       | Pedro Ximénez | 15 | 60 |

# 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 / B.R.O.T. / Baga Novo 16  
High. Acid. Wines.

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

# COCKTAILS

**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, Benedictine,  
Pineapple, Lemon, Barcava

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

**IPANEMA** 13  
P-51 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 10.5  
Dark Rum, Guava Nectar 38

**GUNS & ROSÉS**  
Tierra Limpia Brut Rosé, Lillet Rosé 13  
Rime Vodka, Peach Nectar, Grapefruit 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  
Peroni, Lager—Italy 8.5  
Von Trapp, Bohemian Pilsner—VT 8  
Lagunitas, Maximus IPA—CA 8.5  
Estrella Damm, Daura Gluten-Free Lager—Spain 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  
Isastegi, Sagardo Natural Cider—Spain (750mL) 28  
Down East Cider, Original Blend Cider—MA 9.5  
Allagash, Tripel—MN 10.5

