

barcelona

CHARCUTERIE & CHEESE

7 For one | 19.5 For three

JAMÓN SERRANO
Castilla y León, ES
15-20 Month Cured Ham. Tender, Salty, Sweet

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

SALCHICHÓN DE VIC
Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

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

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

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

CHORIZO BLANCO
New Jersey, US
Slow Aged Pork Sausage, Garlic

SORIA CHORIZO
California, US
Pimentón Pork Sausage. Smoky, Garlicky

SAN SIMÓN
Galicia, ES
Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild

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

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

DÉLICE DE BOURGOGNE
Burgundy, FR
Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy

P'TIT BASQUE
Pyrennes, FR
Semi-Firm, Sheep Milk, Aged 70 Days Nutty, Earthy, Sweet

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

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

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

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

QUESO DE OVEJA CON FLORES
Albacete, ES
Soft-Sheep's Milk, Aged 5 Months, Sweet, Floral, Mild

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

JAMÓN MANGALICA 14
Castilla y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

LOMO IBÉRICO DE BELLOTA 12
Castilla y León, ES
Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón

FOSSIL FARMS BISON SAUCISSON 9
Booton, NJ Black Bold, spicy, Garlic

FOSSIL FARMS WAGYU BEEF SAUCISSON 9
Booton, NJ Black Peppercorn, Garlic

APERITIVO BOARD 26
An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks

Marinated Olives, Patatas Bravas, Pickled Peppers, Fuet, Jamón Serrano, Manchego, Aged Mahón, Roasted Almonds

TAPAS

HOUSE MARINATED OLIVES 5
Garlic, Thyme, Citrus, Giardiniera

EGGPLANT CAPONATA 5.5
Sweet Peppers, Onions, Basil

SPINACH & CHICKPEA CAZUELA 8.5
Cumin, Roasted Onions

ROASTED CAULIFLOWER 8.5
Picada, Aleppo Pepper

PICKLED BEETS 7.5
Goat Cheese, Chives, Pistachios

CHAMPIÑONES 9
Scallions, Sherry

BRUSSEL SPROUTS 9.5
Cranberries, Pickled Red Onions

ROASTED RAINBOW CARROTS 7
Harissa, Maple

BEET HUMMUS 8.5
Za'atar, Pita Bread

CHARRED CABBAGE 8.5
Fried Shallots, Parsley

POTATO TORTILLA 7
Chive Sour Cream

PATATAS BRAVAS 8
Salsa Brava, Garlic Aioli

SWEET POTATO 8
Mojo Picon

CURED KING SALMON 11
Blood Orange Vinaigrette, Olives, Dill

CRAB CAKES 16
Corriander Aioli

SCALLOP SALPICON 16.5
Aji Amarillo, Scallions, Tomatoes

MAHI-MAHI A LA PLANCHA 14.5
Pickled Golden Raisins

BOQUERONES 6
Pickled Fennel, Parsley

MUSSELS 13
Chorizo, White Wine

PULPO ESCABECHE 15.5
Yukon Potatoes, Peppers

OYSTERS 13
Pomegranate Mignonette

CRISPY CALAMARI 11.5
Shishitos, Piquillos, Smoked Pepper Aioli

GAMBAS AL AJILLO 9.5
Guindilla Peppers, Olive Oil, Garlic

PORK BELLY 10.5
Cherry Pepper Chimichurri

BACON-WRAPPED DATES 8
Valdeón Mousse

JAMÓN & MANCHEGO CROQUETAS 7
Garlic Aioli

MORCILLA 8
Kale, Fresno

IBÉRICO RIBS 13.5
Piperada

LAMB TARTARE 16
Quail Yolk, Mint, Parsley

COULOTTE STEAK 15.5
Rutabaga Purée, Truffle Sauce

BIKINI 9
Serrano Ham, Drunken Goat

CHORIZO W/SWEET & SOUR FIGS 9
Balsamic Reduction

SPICED BEEF EMPANADAS 8
Red Pepper Sauce

ALBONDIGAS 9.5
Spiced Meatballs in Jamon-Tomato Sauce

DUCK CROQUETTES 9
Port Wine

SALADS

ENSALADA MIXTA 9
Olives, Onions, Tomatoes, Little Gem Lettuce

HARICOT VERTS 8.5
Radish, Peashoots, Chili Vinaigrette

BROCCOLI 8.5
Hazelnut Romesco

RADICCHIO 9.5
Pears, Moody Blue, Walnuts

LARGE PLATES

CHICKEN PIMIENTOS 23
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 26.5
Arugula Salad, Crispy Potatoes

	half	full	double
PAELLA VERDURAS	18	36	64
Brussel Sprouts, Haricot Verts, Carrots, Herb Aioli			

PAELLA SALVAJE	28	56	98
Lamb, Pork Loin, Sausage, Chicken, Chickpeas			

PAELLA MARISCOS	28	56	98
Gambas, Clams, Calamari, Mussels			

PARILLADA BARCELONA*	31	62	108
Strip Steak, Chicken, Pork Loin, Gaucho Sausage			

DESSERTS

FLAN CATALÁN 7

OLIVE OIL CAKE 10
Sea Salt

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE 9
Pears

CREPAS 8
Dulce De Leche, Chocolate Sauce, Hazelnuts

LONGFORDS ICE CREAM STAMFORD, CT 7.5
Vanilla, Chocolate, Olive Oil, Coconut Mounds, Mango Sorbet, Lemon Sorbet, Raspberry Sorbet

EXECUTIVE CHEF MAXIMINO RIVERA | SOUS CHEF ISAIAS RUIZ

*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. Barcelona is a cashless restaurant. Credit and debit accepted.

WINES BY THE GLASS

SPARKLING

NV BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz bottle	4.75	9.5	38
2021 AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>			6.5	13	52
2021 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>			6.25	12.5	50

WHITE

2022 Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz bottle	6	12	48
2022 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>			6.25	12.5	50
2022 Menade , Rueda, Spain	<i>Verdejo</i>			6	12	48
2022 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
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>			5.5	11	44
2021 Iniceri, 'Abisso' , Sicily, Italy	<i>Catarratto</i>			6	12	48
2020 Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>			4.25	8.5	34
2022 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>			5	10	40
2022 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>			4.5	9	36
2020 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>			6	12	48
2021 Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>			5.5	11	44
2021 L'Alpage , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>			6.5	13	52

ROSÉ & SKIN CONTACT

2022 Liquid Geography , Bierzo, Spain	<i>Mencia</i>	3oz	6oz bottle	5	10	40
2022 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>			4.5	9	36
2021 Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>			5.5	11	44
2021 Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>			5	10	40

RED

2018 Nucero, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz bottle	6.5	13	52
2020 Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>			6	12	48
2021 Pedro González Mittelbrunn , Castilla y León, Spain	<i>Prieto Picudo</i>			4.5	9	36
2020 Bardos , Ribera del Duero, Spain	<i>Tempranillo</i>			6	12	48
2021 Glup Glup , Cariñena, Spain	<i>Garnacha</i>			4.5	9	36
2021 Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>			4.25	8.5 (L)	48
2019 Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>			6	12	48
2012 Laurona , Montsant, Spain	<i>Garnacha, Cariñena</i>			7	14	56
2019 Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>			7.5	15	60
2022 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepat Blend</i>			4.75	9.5	38
2022 La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>			4.5	9	36
2020 Península, Vino de Montaña, Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>			5.5	11	44
2020 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>			6.5	13	52
2017 Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencia</i>			6.5	13	52
2022 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>			5.25	10.5	42
2016 Fontes Cunha, 'Mondeco' , Dão, Portugal	<i>Touriga National Blend</i>			3.5	7	28
2019 Belinda , Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>			4.25	8.5	34
2020 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>			6.25	12.5	50
2020 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>			6.5	13	52
2019 Polkura , Colchagua, Chile	<i>Syrah</i>			5.75	11.5	46
2022 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>			6.75	13.5	54
2021 Garage Wine Company, Revival , Maule, Chile	<i>País</i>			5.75	11.5	46
2021 Chat. du Morre du Tendre, Cuvée Paul , Côtes-du-Rhône	<i>Grenache Blend</i>			7	14	56
2021 Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>			6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle	5	40
Tradicion , Bodegas Tradicion, 750mL	<i>Fino</i>			9	72
La Cigarrera , 375mL	<i>Manzanilla</i>			8	32
Almacenista , Lustau, 500mL	<i>Manzanilla Amontillada</i>			11	66
Los Arcos , Lustau, 750mL	<i>Amontillado</i>			5	40
Península , Lustau, 750mL	<i>Palo Cortado</i>			7.5	60
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>			11.5	46
Marques de Poley , Toro Albala, 500mL	<i>Oloroso</i>			8.5	51

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle	8	64
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>			9	36
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>			13.5	54

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 / Pedro González Mittelbrunn / Biográfico Many of our wines use Biodynamic farming practices, here are three incredible examples		16
GRENACHE (ON THE ROCKS) Le Naturel / Vino de Montaña / Cuvée Paul All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone		17.5
ACID TRIP Asnella / L'Alpage / Belinda High. Acid. Wines		14.5



COCKTAILS

BEES & BAYS (No ABV) 6
Lime, Salted Honey Syrup, Cardamom
Sparkling Water, Torched Bay Leaf

FLOR DE SAL (Low ABV) 12
La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif
Luxardo Maraschino, Lime, Lemon, Black Lava Salt
Porrón for the Table 48

SUMMER STREET SLING 12
Chamomile Infused Tito's Vodka
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

TYGRA 13
Cachaça, Quevedo White Port, Ginger Beer,
Lime, Angostura Bitters, Cucumber

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

ALEBRIJES 13
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup,
Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder

BOURBON SPICE RACK 12
Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

SMOKED SHERRY MANHATTAN 15
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,
Lustau Amontillado, Angostura, Luxardo Cherry

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
Hayman's London Dry Gin, Fever Tree Mediterranean Tonic,
Grapefruit, Lime, Rosemary

VALENCIAN
Hayman's London Dry 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 glass pitcher
Rioja Wine, Elderflower, Citrus Infused 9.5 34
Dark Rum, Guava Nectar

GUNS & ROSÉS glass carafe
São João Brut Rosé, Lillet Rosé, Rime Vodka,
Peach Nectar, Lemon, Grapefruit Bitters 12.5 50

BEER

DRAFT caña doble
Estrella Galicia, Lager - Spain 4.25 8.5
Two Roads, No Limits Hefeweizen - CT 4 8
Half Full, Bright Blonde Pale Ale - CT 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
Narragansett Lager (16oz.) - RI 7
Von Trapp, Bohemian Pilsner - VT 8
Two Roads, Passion Fruit Gose - CT (16 oz.) 12
Troegs, Dreamweaver Wheat - PA 8
Hitachino, Nest White - Japan 14
Half Full, In Pursuit IPA - CT 8
Night Shift, Whirlpool Hazy NE IPA - MA 8.5
Jack's Abby, Hoponius Union IPL - MA 7
Lagunitas, Maximus IPA - CA 8.5
Allagash, Tripel - MN 10.5
Kentucky Ale, Bourbon Barrel Ale - KY 10
Left Hand, Milk Stout - CO 9.5

CIDERS
Down East Cider, Original Blend Cider - MA 9.5
Isastegi, Sagardo Natural Cider (750mL) - Spain 28