

# 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

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

### FOSSIL FARMS BISON SAUCISSON

Booton, NJ Black Bold, spicy, Garlic

### FOSSIL FARMS WAGYU BEEF SAUCISSON

Booton, NJ Black Peppercorn, Garlic

### APERITIVO BOARD

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

Garlic, Thyme, Citrus, Giardiniera

5

### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions

8.5

### ROASTED CAULIFLOWER

Picada, Aleppo Pepper

8.5

### PICKLED BEETS

Goat Cheese, Chives, Pistachios

7.5

### CHAMPIÑONES

Scallions, Sherry

9

### BRUSSEL SPROUTS

Cranberries, Pickled Red Onions

9.5

### ROASTED RAINBOW CARROTS

Harissa, Maple

7

### BEET HUMMUS

Za'atar, Pita Bread

8.5

### CHARRED CABBAGE

Fried Shallots, Parsley

8.5

### POTATO TORTILLA

Chive Sour Cream

7

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

### SWEET POTATO

Mojo Picon

8

### CURED KING SALMON

Blood Orange Vinaigrette, Olives, Dill

11

### CRAB CAKES

Corriander Aioli

16

### SCALLOP SALPICON

Aji Amarillo, Scallions, Tomatoes

16.5

### MAHI-MAHI A LA PLANCHA

Pickled Golden Raisins

14.5

### BOQUERONES

Pickled Fennel, Parsley

6

### MUSSELS

Chorizo, White Wine

13

### PULPO ESCABECHE

Yukon Potatoes, Peppers

15.5

### OYSTERS

Pomegranate Mignonette

13

### CRISPY CALAMARI

Shishitos, Piquillos, Smoked Pepper Aioli

11.5

### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

### PORK BELLY

Cherry Pepper Chimichurri

10.5

### BACON-WRAPPED DATES

Valdeón Mousse

8

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

### MORCILLA

Kale, Fresno

8

### IBÉRICO RIBS

Piperada

13.5

### LAMB TARTARE

Quail Yolk, Mint, Parsley

16

### COULOTTE STEAK

Rutabaga Purée, Truffle Sauce

15.5

### BIKINI

Serrano Ham, Drunken Goat

9

### CHORIZO W/SWEET & SOUR FIGS

Balsamic Reduction

9

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

### ALBONDIGAS

Spiced Meatballs in Jamon-Tomato Sauce

9.5

### DUCK CROQUETTES

Port Wine

9

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

### HARICOT VERTS

Radish, Peashoots, Chili Vinaigrette

8.5

### BROCCOLI

Hazelnut Romesco

8.5

### RADICCHIO

Pears, Moody Blue, Walnuts

9.5

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

### WHOLE ROASTED BRANZINO

Arugula Salad, Crispy Potatoes

26.5

**PAELLA VERDURAS** half / full / double  
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

Sea Salt

10

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

### BASQUE BURNT CHEESECAKE

Pears

9

### CREPAS

Dulce De Leche, Chocolate Sauce, Hazelnuts

8

### LONGFORDS ICE CREAM STAMFORD, CT

Vanilla, Chocolate, Olive Oil, Coconut Mounds, Mango Sorbet, Lemon Sorbet, Raspberry Sorbet

7.5

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

## WHITE

2022 <b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2022 <b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2022 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6	12	48
2022 <b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2022 <b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021 <b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Macabeo</i>	6.5	13	52
2020 <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	5.5	11	44
2021 <b>Iniceri, 'Abisso'</b> , Sicily, Italy	<i>Catarratto</i>	6	12	48
2020 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2022 <b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2022 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2020 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2021 <b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Riesling</i>	5.5	11	44
2021 <b>L'Alpage</b> , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

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

## RED

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

# SHERRY

## DRY

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

## SWEET

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

# WINE FLIGHTS

3 Half Glasses

<b>APERITIVOS</b> 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
<b>BIO-CURIOUS</b> Diorama / Pedro González Mittelbrunn / Biográfico Many of our wines use Biodynamic farming practices, here are three incredible examples	16
<b>GRENACHE (ON THE ROCKS)</b> Le Naturel / Vino de Montaña / Cuvée Paul All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	17.5
<b>ACID TRIP</b> 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