

# barcelona

## BRUNCH

### CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

#### JAMÓN SERRANO

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

#### SPECK

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

#### CHORIZO PICANTE

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

#### SOBRASADA

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

#### SALCHICHÓN DE VIC

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

#### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

#### CHORIZO DE PAMPLONA

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

#### BASQUE SALAMI

Illinois, US  
Berkshire Pork, Peppery, Fruity

#### VALDEÓN

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

#### QUESO DE OVEJA CON FLORES

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

#### ALISIOS

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

#### GARROTXA

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

#### CABRA ROMERO

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

#### 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 MAHÓN

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

#### AGED MANCHEGO

Castilla-La Mancha, ES  
Firm, Sheep's Milk, Aged 12 Months. Buttery, Nutty, Complex

#### TETILLA

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

#### DRUNKEN GOAT

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

#### CAÑA DE CABRA

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

#### QUESO DE TRUFA

Castilla-La Mancha, ES  
Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant

#### APERITIVO BOARD

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

*Marinated Olives, Patatas Bravas, Jamón Serrano, Soria Chorizo, Manchego, Fresh Mahón, Roasted Almonds*

### TAPAS

#### HUEVOS ROTOS

Chorizo, Potatoes, Sunny Side Up Egg

9.5

#### YOGURT PARFAIT

Granola, Apples

8

#### STEAK & EGGS

Red Chimichurri

15.5

#### OLIVE OIL PANCAKES

Cinnamon Brown Butter, Maple Syrup

8.5

#### JAMÓN SERRANO BENEDICT

Hollandaise

9.5

#### TORRIJAS

Crema Catalana, Oranges

8

#### ESTRELLADOS

Mangalica Ham, Sunny Side Up Egg

11.5

#### PICKLED BEETS

Goat Cheese, Chives, Pistachios

8.5

#### CASTELFRANCO RADICCHIO

Green Grapes, Almonds, Fig Vinaigrette

9.5

#### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

#### ROASTED SUNCHOKES

Black Garlic, Shallots, Parsley

9.5

#### KAMBOCHA SQUASH SOUP

Crispy Serrano Ham, Pesto, Fresno Peppers, Pepitas

7.5

#### ROASTED CAULIFLOWER

Herb Labneh

8.5

#### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

6.5

#### CARROTS

Citrus Tahini, Toasted Sesame

8.5

#### LE PUY LENTIL PÂTÉ

Pears, Valdespino

8

#### SHEEP'S CHEESE TERRINE

Serrano Ham, Figs, Hazelnuts

11.5

#### PIQUILLO HUMMUS

Lavash Chips, Sumac

8.5

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

#### POTATO TORTILLA

Chive Sour Cream

7.5

#### BRANDADE

Whipped Potato, Hake, Bay Scallops, Piquillo Sauce

13

#### KING SALMON A LA PLANCHA

Lentils, Chorizo Picante

14.5

#### CALAMARI

Chipotle Aioli

11.5

#### MUSSELS

Tomato, Fresno Peppers

13.5

#### BOQUERONES

Radish, Pearl Barley, Piquillo Peppers, Chive Oil

6

#### GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

10.5

#### POLLO AL AJILLO

Marinated Chicken Thigh, Aji Amarillo

9.5

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

#### BACON WRAPPED DATES

Valdeón Mousse

8

#### PORK BELLY

Piperada De Pimiento Verde

10.5

#### BIKINI

Serrano Ham, Mahón Cheese, Truffle Aioli

12.5

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

#### LAMB TARTAR

Black Harissa, Labneh Yogurt, Urfa Vinaigrette

13.5

#### STEAK PAILLARD

Red Pepper Vinaigrette, Crispy Potatoes

16

#### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

### SALADS

#### WATERCRESS

Pearl Barley, Carrots, Hazelnut Dukkah, Mojo Verde

9.5

#### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

#### KALE

Walnuts, Migas, Smoked Olive Oil Vinaigrette

8.5

### LARGE PLATES

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

24.5

#### WHOLE ROASTED BRANZINO

Arugula Salad, Lemon, Crispy Potatoes

28.5

#### PAELLA VERDURAS

Turnips, Squash, Brussels Sprouts, Yams

HALF / FULL  
18 / 36

#### PAELLA MARISCOS

Gambas, Calamari, Mussels

29 / 58

#### PAELLA SALVAJE

Gaucho Sausage, Chicken, Chickpeas

28 / 58

#### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

33 / 66

### DESSERTS

#### TARTA DE SANTIAGO

White Chocolate, Raspberry

10

#### FLAN CATALÁN

8

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

10

#### OLIVE OIL CAKE

Sea Salt

11

#### BASQUE BURNT CHEESECAKE

Pears

10

#### ICE CREAM

*Longford's - Stamford, CT*  
Vanilla, Chocolate, Olive Oil, Coconut Mounds, Pumpkin

7.5

#### CREPAS

Dulce De Leche, Hazelnuts

8.5

#### SORBET

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

7.5

## 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	7.5	15	60
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain	Trepat	6.5	13	52

## WHITE

2023	<b>Mila</b> , Rías Baixas, Spain	Albariño	6	12	48
2023	<b>Rezabal</b> , Getariako Txakolina, Spain	Hondarribi Zuri	6.5	13	52
2023	<b>Menade</b> , Rueda, Spain	Verdejo	6	12	48
2023	<b>Le Naturel</b> , Navarra, Spain	Garnacha Blanca	5	10	40
2022	<b>Pinord, Diorama</b> , Penedès, Spain	Xarel-lo	4.75	9.5	38
2022	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	Xarel-lo, Riesling	6.25	12.5	50
2021	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	Macabeo	6.5	13	52
2020	<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
2023	<b>Aylin</b> , San Antonio, Chile	Sauvignon Blanc	5.5	11	44
2022	<b>Asnella</b> , Vinho Verde, Portugal	Arinto, Loureiro	5.5	11	44
2024	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	Chardonnay	5	10	40
2020	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13	52
2023	<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

2022	<b>Liquid Geography</b> , Bierzo, Spain	Mencia	5.5	11	44
2023	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	Pinot Noir	5	10	40
2023	<b>Christophe Avi</b> , Agenais, France	Cabernet Sauvignon	6	12	48
2021	<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
2020	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	Tempranillo	6	12	48
2021	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	Tempranillo	6.5	13	52
2021	<b>Azul y Garanza</b> , Navarra, Spain	Tempranillo	4.75	9.5 (L)	53
2022	<b>Glup Glup</b> , Cariñena, Spain	Garnacha	4.5	9	36
NV	<b>Le Naturel Zero Zero Tinto</b> , Navarra, Spain (Alcohol Free)	Garnacha	4.75	9.5	38
2017	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	Mencia	6.5	13	52
2023	<b>Sotabosc</b> , Montsant, Spain	Garnacha, Cariñena	6	12	48
2020	<b>Coster dels Olivers</b> , Priorat, Spain	Cariñena, Garnacha	7.5	15	60
2023	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	Trepat Blend	5.5	11	44
2023	<b>La Vinyeta, Bongo*</b> , Emporda, Spain	Monastrell	5	10	40
2020	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	Garnacha, Piñuela	6	12	48
2021	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	Tempranillo, Graciano	7	14	56
2022	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	Bobal	5.5	11	44
2023	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled	Baga	5.5	11 (L)	62
2020	<b>Gota, Bergamota</b> , Dão, Portugal	Touriga Nacional Blend	6	12	48
2020	<b>Peñalolen</b> , Maipo, Chile	Cabernet Sauvignon	6.5	13	52
2019	<b>Polkura</b> , Colchagua, Chile	Syrah	6	12	48
2022	<b>Casas del Bosque</b> , Casablanca, Chile	Pinot Noir	7	14	56
2021	<b>Garage Wine Company, Revival</b> , Maule, Chile	País	5.75	11.5	46
2021	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13	52
2018	<b>Alto de la Ballena</b> , Maldonado, Uruguay	Cabernet Franc Blend	5	10	40
2021	<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** Asnella / 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

**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

**BEES & 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  
Hayman's London Dry 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  
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** 13  
Tierra Limpia Brut Rosé, Lillet Rosé 13  
Rime Vodka, Peach Nectar, Grapefruit 52

# BEER

**DRAFT**  
Estrella Galicia, Lager—Spain 4.25  
New England, Sea Hag IPA—CT 8.5

**BOTTLES & CANS**  
Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 7  
Narragansett Lager (16oz)—RI 7  
Two Roads, Passion Fruit Gose (16oz)—CT 12  
Troegs, Dreamweaver Wheat—PA 8  
Half Full, In Pursuit IPA—CT 8  
Night Shift, Whirlpool Hazy NE IPA—MA 8.5  
Lagunitas, Maximus IPA—CA 8.5  
Allagash, Tripel—MN 10.5  
Down East Cider, Original Blend Cider—MA 9.5  
Isastegi, Sagardo Natural Cider—Spain (750mL) 28

