

# barcelona

## CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

|                                                                                                          |                                                                                                                      |                                                                                                                         |                                                                                                                              |
|----------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------|
| <b>JAMÓN SERRANO</b><br>Castilla Y León, ES<br>15-20 Months Cured Ham. Tender, Salty, Sweet              | <b>CHORIZO PICANTE</b><br>La Rioja, ES<br>Pork Sausage. Smoky, Spicy, Pimentón                                       | <b>QUESO DE OVEJA CON FLORES</b><br>La Mancha, ES<br>Firm, Sheep's Milk, Aged 120 Days.<br>Earthy, Nutty, Flower Coated | <b>JAMÓN MANGALICA</b><br>Castilla Y León, ES<br>Aged 36-42 Months, Acorn & Pasture<br>Fed Mangalica. Marbled, Tender, Nutty |
| <b>SALCHICHÓN DE VIC</b><br>Catalunya, ES<br>Pork Sausage. Nutmeg, Oregano, Garlic,<br>Peppercorns.      | <b>SPECK</b><br>Alto Adige, IT<br>Spice-Rubbed Ham. Smoky, Lean                                                      | <b>DRUNKEN GOAT</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 2 Months. Red<br>Wine Soaked                          | <b>LOMO IBÉRICO DE BELLOTA</b><br>Castilla Y León, ES<br>Aged 3 Months Ibérico Pork Loin. Mild,<br>Smoky, Pimentón           |
| <b>FUET</b><br>Catalunya, ES<br>Pork Sausage. Rich, Garlic, Black Pepper                                 | <b>IDIAZÁBAL</b><br>País Vasco, ES<br>Semi-Firm, Raw Sheep's Milk, Aged 6 Months.<br>Smoked, Sharp, Fruity           | <b>DÉLICE DE BOURGOGNE</b><br>Burgundy, FR<br>Triple-Crème, Cow's Milk, Mold Rind,<br>Mushroomy, Smooth, Tangy          | <b>VENISON CHORIZO</b><br><i>Fossil Farms</i> – Boonton, NJ<br>Wagyu Beef, Pimentón, Garlic                                  |
| <b>SOBRASADA</b><br>California, US<br>Majorcan Style Spreadable Chorizo. Rich,<br>Smoky, Pimentón        | <b>BREDBIS ESPELETTE</b><br>Les Pyrénées, FR<br>Firm, Sheep's Milk, Aged 90 Days. Creamy,<br>Nutty, Espelette Rubbed | <b>VALDEÓN</b><br>Castilla-León, ES<br>Creamy Blue, Cow & Goat's Milk,<br>Cave-Aged 2 Months. Mildly Pungent            | <b>LAMB SALAMI</b><br>Boonton, NJ<br>Rosemary, Garlic                                                                        |
| <b>CHORIZO BLANCO</b><br>New Jersey, US<br>Slow Aged Pork Sausage, Garlic                                | <b>CABRA ROMERO</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 45 Days,<br>Rosemary. Mildly Tart, Cream           | <b>TETILLA</b><br>Galicia, ES<br>Semi-Soft, Cow's Milk, Aged 30 Days. Buttery,<br>Creamy, Tangy                         | <b>QUESO LEONORA</b><br>Castilla León, ES<br>Soft-Ripened, Goat's Milk, Aged 3 Months.<br>Creamy, Lemony                     |
| <b>SORIA CHORIZO</b><br>California, US<br>Pork Sausage. Smoky, Garlic, Pimentón                          | <b>AGED MAHÓN</b><br>Islas Baleares, ES<br>Hard, Cow's Milk, Aged 1 Year, EVOO<br>Rubbed. Salty, Sharp               | <b>IBORES</b><br>Extremadura, ES<br>Semi-Firm, Raw Goat's Milk, Aged 2 Months.<br>Pimentón Rubbed                       | <b>APERITIVO BOARD</b><br>An Assortment of Spanish Aperitivo<br>Snacks to Pair With Your Anytime Drinks                      |
| <b>CHORIZO DE PAMPLONA</b><br>California, US<br>Beef & Pork Sausage With Pimentón.<br>Tangy, Salty, Rich | <b>AGED MANCHEGO</b><br>Castilla-La Mancha, ES<br>Firm, Sheep's Milk, Aged 6 Months. Buttery,<br>Nutty, Complex      | <b>CAÑA DE CABRA</b><br>Murcia, ES<br>Soft-Ripened, Goat's Milk, Aged 21 Days.<br>Creamy, Mild                          | <i>Jamón Serrano, Pamplona, Manchego,<br/>Idiazábal, Pickled Guindilla Peppers, Olives,<br/>Almonds, Patatas Bravas</i>      |

## TAPAS

|                                                                    |      |                                                                   |      |
|--------------------------------------------------------------------|------|-------------------------------------------------------------------|------|
| <b>EGGPLANT CAPONATA</b><br>Bell Peppers, Balsamic, Basil          | 6.5  | <b>BOQUERONES</b><br>Olives, Pickled Guindilla Pepper             | 6    |
| <b>MARINATED OLIVES &amp; GIARDINIERA</b><br>Thyme, Lemon Zest     | 6    | <b>GAMBAS AL AJILLO</b><br>Guindilla Pepper, Scallions, Garlic    | 10.5 |
| <b>MARINATED RADISH</b><br>Toum                                    | 7    | <b>SEA BASS CRUDO</b><br>Serrano Pepper, Tangelo                  | 14.5 |
| <b>GOLDEN BEETS</b><br>Sheep's Cheese, Walnuts                     | 7.5  | <b>MAHI MAHI A LA PLANCHA</b><br>Zhoug                            | 15.5 |
| <b>SPINACH &amp; CHICKPEA CAZUELA</b><br>Lemon Zest, Cumin, Onions | 8.5  | <b>MUSSELS</b><br>Chorizo Txistorra                               | 13.5 |
| <b>SAUTÉED KALE</b><br>Golden Raisins, Pedro Ximénez               | 8    | <b>PULPO</b><br>Potato, Muhammara                                 | 15.5 |
| <b>ASPARAGUS</b><br>Sauce Gribiche                                 | 8.5  | <b>JAMÓN &amp; MANCHEGO CROQUETAS</b><br>Garlic Aioli             | 7.5  |
| <b>GRILLED SPRING ONIONS</b><br>Salbitxada                         | 9.5  | <b>STEAK PAILLARD</b><br>Crispy Potatoes, Red Pepper Vinaigrette  | 14.5 |
| <b>HARICOT VERTS</b><br>Sunflower Xató                             | 9.5  | <b>BACON WRAPPED DATES</b><br>Valdeón Mousse                      | 8    |
| <b>CHAMPIÑONES</b><br>Aleppo Pepper                                | 10.5 | <b>CHORIZO W/ SWEET &amp; SOUR FIGS</b><br>Sherry Vinegar, Garlic | 10.5 |
| <b>PEAS AND MUSHROOMS</b><br>Lions Mane Mushroom, Jamón Serrano    | 9.5  | <b>ALBONDIGAS</b><br>Spiced Meatballs In Jamón-Tomato Sauce       | 9.5  |
| <b>PAPAS ARRUGADAS</b><br>Mojo Rojo                                | 8    | <b>SPICED BEEF EMPANADAS</b><br>Red Pepper Sauce                  | 8.5  |
| <b>ROASTED CARROTS</b><br>Honey, Pistachios                        | 9    | <b>PORK BELLY</b><br>Mojo Verde                                   | 10.5 |
| <b>COUSCOUS</b><br>Feta, Meyer Lemon                               | 8.5  | <b>MIGAS DE PATO</b><br>Duck Egg, Garlic Aioli                    | 12   |
| <b>HUMMUS</b><br>Cauliflower, Za'atar                              | 7.5  | <b>PORK MILANESE</b><br>Napa Cabbage, Fennel                      | 10.5 |
| <b>PATATAS BRAVAS</b><br>Salsa Brava, Garlic Aioli                 | 8.5  | <b>ROASTED LAMB</b><br>Green Romesco                              | 14.5 |
| <b>POTATO TORTILLA</b><br>Chive Sour Cream                         | 7.5  |                                                                   |      |

## SALADS

|                                                                   |     |
|-------------------------------------------------------------------|-----|
| <b>ENSALADA MIXTA</b><br>Olives, Onions, Giardiniera, Gem Lettuce | 11  |
| <b>ARUGULA SALAD</b><br>Idiazábal, Pepitas                        | 8.5 |
| <b>FRISÉE SALAD</b><br>Cara Cara Orange, Radish                   | 9.5 |

## LARGE PLATES

|                                                                                 |                               |
|---------------------------------------------------------------------------------|-------------------------------|
| <b>CHICKEN PIMIENTOS</b><br>Potatoes, Lemon, Hot Cherry Peppers                 | 24.5                          |
| <b>WHOLE ROASTED BRANZINO</b><br>Arugula, Radish, Fingerling Potatoes           | 28.5                          |
| <b>PAELLA VERDURAS</b><br>Asparagus, Leeks, Wild Nettles                        | <b>HALF / FULL</b><br>18 / 36 |
| <b>PAELLA MARISCOS</b><br>Prawns, Mussels, Calamari, Clams                      | 29 / 58                       |
| <b>PAELLA SALVAJE</b><br>Pork Belly, Gaucho Sausage, Morcilla                   | 28 / 56                       |
| <b>PARRILLADA BARCELONA*</b><br>Strip Steak, Chicken, Pork Loin, Gaucho Sausage | 33 / 66                       |

## DESSERTS

|                                                                                |    |
|--------------------------------------------------------------------------------|----|
| <b>FLAN CATALÁN</b>                                                            | 8  |
| <b>OLIVE OIL CAKE</b><br>Sea Salt                                              | 10 |
| <b>CHOCOLATE CAKE</b><br>Coffee Crème Anglaise, Almond Crumble                 | 9  |
| <b>BASQUE BURNT CHEESECAKE</b><br>Rhubarb                                      | 10 |
| <b>ICE CREAM</b><br><i>Longford's Ice Cream</i> – Stamford, CT<br>Mango Sorbet | 8  |

## EXECUTIVE CHEF MATT KNEELAND | SOUS CHEF RICHIE WOODFORD

\*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                         | <i>Xarel-lo Blend</i> | 3oz  | 6oz  | bottle |
| 2021 | <b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain | <i>Macabeo Blend</i>  | 5.25 | 10.5 | 42     |
| NV   | <b>Tierra Limpia, Brut Rosé</b> Penedès, Spain                | <i>Trepat</i>         | 7    | 14   | 56     |
|      |                                                               |                       | 6.5  | 13   | 52     |

## WHITE

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

## ROSÉ & SKIN CONTACT

|      |                                                               |                           |     |     |        |
|------|---------------------------------------------------------------|---------------------------|-----|-----|--------|
| 2022 | <b>Liquid Geography</b> , Bierzo, Spain                       | <i>Mencía</i>             | 3oz | 6oz | bottle |
| 2023 | <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina       | <i>Pinot Noir</i>         | 5.5 | 11  | 44     |
| 2023 | <b>Christophe Avi</b> , Agenais, France                       | <i>Pinot Noir</i>         | 5   | 10  | 40     |
| 2021 | <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain | <i>Cabernet Sauvignon</i> | 6   | 12  | 48     |
|      |                                                               | <i>Malvar, Airén</i>      | 6   | 12  | 48     |
|      |                                                               |                           | 5.5 | 11  | 44     |

## RED

|      |                                                                |                               |      |         |        |
|------|----------------------------------------------------------------|-------------------------------|------|---------|--------|
| 2019 | <b>Nucerro, Reserva</b> , Rioja, Spain                         | <i>Tempranillo</i>            | 3oz  | 6oz     | bottle |
| 2020 | <b>Marqués de Tomares, Crianza</b> , Rioja, Spain              | <i>Tempranillo</i>            | 6.5  | 13      | 52     |
| 2021 | <b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain     | <i>Tempranillo</i>            | 6    | 12      | 48     |
| 2023 | <b>Glup Glup</b> , Cariñena, Spain                             | <i>Tempranillo</i>            | 6.5  | 13      | 52     |
| 2022 | <b>Azul y Garanza</b> , Navarra, Spain                         | <i>Garnacha</i>               | 4.5  | 9       | 36     |
| 2017 | <b>Alberto Orte, A Portela</b> , Valdeorras, Spain             | <i>Tempranillo</i>            | 4.75 | 9.5 (L) | 53     |
| 2023 | <b>Sotabosc</b> , Montsant, Spain                              | <i>Mencía</i>                 | 6.5  | 13      | 52     |
| 2013 | <b>Laurona</b> , Montsant, Spain                               | <i>Garnacha, Cariñena</i>     | 6    | 12      | 48     |
| 2023 | <b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá        | <i>Garnacha, Cariñena</i>     | 7    | 14      | 56     |
| 2023 | <b>La Vinyeta, Bongo*</b> , Emporda, Spain                     | <i>Trepat Blend</i>           | 5.5  | 11      | 44     |
| 2021 | <b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain    | <i>Monastrell</i>             | 5    | 10      | 40     |
| 2021 | <b>Uva de Vida, Biográfico</b> , Toledo, Spain                 | <i>Garnacha, Piñuela</i>      | 6    | 12      | 48     |
| 2023 | <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain            | <i>Tempranillo, Graciano</i>  | 7    | 14      | 56     |
| 2022 | <b>Filipe Ferreira</b> , Douro, Portugal                       | <i>Bobal</i>                  | 5.5  | 11      | 44     |
| 2021 | <b>Quieto, Gran Corte</b> , Mendoza, Argentina                 | <i>Touriga Nacional Blend</i> | 5.75 | 11.5    | 46     |
| 2023 | <b>Belinda</b> , Mendoza, Argentina – Served Chilled           | <i>Cabernet Franc, Malbec</i> | 6.5  | 13      | 52     |
| 2020 | <b>Peñalolen</b> , Maipo, Chile                                | <i>Bonarda, Pedro Ximénez</i> | 4.75 | 9.5     | 38     |
| 2022 | <b>Casas del Bosque</b> , Casablanca, Chile                    | <i>Cabernet Sauvignon</i>     | 6.5  | 13      | 52     |
| 2019 | <b>Polkura</b> , Colchagua, Chile                              | <i>Pinot Noir</i>             | 7    | 14      | 56     |
| 2021 | <b>Garage Wine Company, Revival</b> , Maule, Chile             | <i>Syrah</i>                  | 6    | 12      | 48     |
| 2018 | <b>Alto de la Ballena</b> , Maldonado, Uruguay                 | <i>País</i>                   | 5.75 | 11.5    | 46     |
| 2021 | <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon | <i>Cabernet Franc Blend</i>   | 5    | 10      | 40     |
|      |                                                                | <i>Cabernet Blend</i>         | 6    | 12      | 48     |

# SHERRY

## DRY

|                                             |                               |     |        |
|---------------------------------------------|-------------------------------|-----|--------|
| <b>Jarana</b> , Lustau, 750mL               | <i>Fino</i>                   | 3oz | bottle |
| <b>Tradicion</b> , Bodegas Tradicion, 750mL | <i>Fino</i>                   | 5.5 | 44     |
| <b>La Cigarrera</b> , 375mL                 | <i>Manzanilla</i>             | 9   | 72     |
| <b>Almacenista</b> , Lustau, 500mL          | <i>Manzanilla Amontillada</i> | 8   | 32     |
| <b>Los Arcos</b> , Lustau, 750mL            | <i>Amontillado</i>            | 11  | 66     |
| <b>Carlos VII</b> , Alvear, 375mL           | <i>Amontillado</i>            | 6   | 48     |
| <b>Península</b> , Lustau, 750mL            | <i>Amontillado</i>            | 13  | 52     |
| <b>15 Años</b> , El Maestro Sierra, 375mL   | <i>Palo Cortado</i>           | 13  | 52     |
| <b>Asuncion</b> , Alvear, 375mL             | <i>Palo Cortado</i>           | 8   | 64     |
| <b>VORS</b> , Bodegas Tradicion, 750mL      | <i>Oloroso</i>                | 12  | 48     |
|                                             | <i>Oloroso</i>                | 14  | 56     |
|                                             | <i>Oloroso</i>                | 19  | 152    |

## SWEET

|                                          |                      |     |        |
|------------------------------------------|----------------------|-----|--------|
| <b>East India Solera</b> , Lustau, 750mL | <i>Oloroso Dulce</i> | 3oz | bottle |
| <b>Nectar</b> , Gonzalez Byass, 375mL    | <i>Pedro Ximénez</i> | 8   | 64     |
| <b>Solera 1927</b> , Alvear, 375mL       | <i>Pedro Ximénez</i> | 9   | 36     |
|                                          |                      | 15  | 60     |

# WINE FLIGHTS

3 Half Glasses

**BIO-CURIOUS** Diorama / Abisso / Biografico  
Many of our wines use Biodynamic farming practices, here are three incredible examples

**ACID TRIP** Asnella / B.R.O.T. / Negre De Folls  
High. Acid. Wines.

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

# COCKTAILS

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

7

**TEA TIME** (No ABV)  
Blue Flower Earl Grey Tea, Blueberry Shrub,  
Salted Honey Syrup, Lemon, Aquafaba, Mint

8

**FLOR DE SAL** (Low ABV)  
La Cigarrera Manzanilla, Alma De Trabanco Cider Apéritif,  
Luxardo Maraschino, Lime, Lemon, Black Lava Salt

12

**PICA PICA**  
Tito’s Vodka, Cappelletti Aperitivo, Orange,  
Lemon, Aquafaba, Jalapeño

12.5

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

13

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

13

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

13.5

**SIDE HUSTLE**  
Lustau Solera Reserva Brandy, Bénédictine,  
Pineapple, Lemon, Barcava

13

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

13

**LAIRD’S WAY**  
Monkey Shoulder Scotch, Dolin Rouge Vermouth,  
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

14.5

# GIN TONICS

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**  
Rioja Wine, Elderflower, Citrus Infused  
Dark Rum, Guava Nectar

glass 10.5 pitcher 38

**GUNS & ROSÉS**  
Tierra Limpia Brut Rosé, Lillet Rosé  
Rime Vodka, Peach Nectar, Grapefruit

glass 13 carafe 52

# BEER

**DRAFT**  
Estrella Galicia, Lager—Spain  
Two Roads, No Limits Hefeweizen—CT  
Half Full, Bright Blonde Pale Ale—CT  
New England, Sea Hag IPA—CT

caña 4.25 doble 8.5  
4 8  
3.75 7.5  
4.25 8.5

**BOTTLES & CANS**  
Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT  
Peroni, Lager—Italy  
Narragansett Lager (16oz)—RI  
Estrella Damm, Daura Gluten-Free Lager—Spain  
Von Trapp, Bohemian Pilsner—VT  
Two Roads, Passion Fruit Gose (16oz)—CT  
Troegs, Dreamweaver Wheat—PA  
Half Full, In Pursuit IPA—CT  
Hitachino, Nest White—Japan  
Night Shift, Whirlpool Hazy NE IPA—MA  
Jack’s Abby, Hoponius Union IPL—MA  
Lagunitas, Maximus IPA—CA  
Allagash, Tripel—MN  
Kentucky Ale, Bourbon Barrel Ale—KY  
Left Hand, Milk Stout—CO  
Down East Cider, Original Blend Cider—MA  
Isastegi, Sagardo Natural Cider—Spain (750mL)

7  
8.5  
7  
8.5  
8  
12  
8  
8  
14  
8.5  
7  
8.5  
10.5  
10  
9.5  
9.5  
28