

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	JAMÓN MANGALICA 15 Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	LOMO IBÉRICO DE BELLOTA 15 Castilla Y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón
CHORIZO DE PAMPLONA País Vasco, ES Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich	VALDEÓN Castilla-León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	BREBIS ESPELETTE Les Pyrénées, FR Firm, Sheep's Milk, Aged 90 Days. Creamy, Nutty, Espelette Rubbed	APERITIVO BOARD 28 An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	<i>Marinated Olives, Patatas Bravas, Pickled Peppers, Drunken Goat, Manchego, Jamón Serrano, Chorizo Blanco</i>
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage. Garlic	SMOKIN' GOAT Murcia, ES Soft Ripened Goat's Milk, Aged 21 Days, Creamy, Mild	CABRA ROMERO Islas Baleares, ES Semi-Soft, Cow's Milk, Aged 3 Months, Rosemary Rubbed, Creamy	
FUET California, US Pork Sausage. Rich, Garlic	PETIT BASQUE Pyrenees Mountains, FR Aged 70 Days, Sheep's Milk, Creamy, Sweet, Nutty, Smooth	ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months, Toasted, Creamy, Sweet Pimenton	
CATALONIAN SALAMI Illinois, US Berkshire Pork, Peppery, Fruity	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind, Mushroomy, Smooth, Tangy		

TAPAS

MARINATED OLIVES & GIARDINIERA 6 Thyme, Lemon Zest	BROOK TROUT 15 Cannellini Beans, Pine Nut Gremolata
EGGPLANT CAPONATA 6.5 Bell Pepper, Balsamic, Basil	BOQUERONES 8 Olives, Piparras, Black Sturgeon Roe
SPINACH & CHICKPEA CAZUELA 8.5 Lemon Zest, Cumin, Onions	GAMBAS AL AJILLO 10.5 Guindilla Pepper, Scallions, Garlic
ARTICHOKES 10.5 Green Garlic Romesco	MUSSELS 13.5 Mangalica, Basque Cider
DANDELION GREENS 8 Lemon, Garlic, Red Pepper Flakes	SQUID INK GNOCHETTI 16.5 Cuttlefish, Dandelion, Salmon Roe
ERASMUS ASPARAGUS 10.5 Roasted Garlic Purée	FIDEOS 14.5 Chicken, Chorizo, Olive Sofrito
BRAISED FENNEL 9 Saba, Hazelnut Picada	GRILLED CHICKEN THIGH 9.5 Aji Amarillo
CHAMPIÑONES 11.5 Aleppo, Lemon, Garlic	CHORIZO W/ SWEET & SOUR FIGS 10.5 Sherry Vinegar, Garlic
ROASTED CAULIFLOWER 9 Eggplant Pisto	STUFFED PIQUILLOS 8.5 Beef Picadillo, Saffron Rice, Capers
SPRING ONIONS 9.5 Ajo Blanco, Black Currants	SPICED BEEF EMPANADAS 8.5 Red Pepper Sauce
BLACK TRUFFLE SEMOLINA 10 Fava Beans, Chives	JAMÓN & MANCHEGO CROQUETAS 7.5 Garlic Aioli
HUMMUS 7.5 Lavash, Salsa Verde	PORK BELLY 10.5 Moscatel Grape Mostarda
WHIPPED SHEEP'S CHEESE 8.5 Herbs De Provence, Almonds, Honey	ALBONDIGAS 9.5 Spiced Meatballs, Tomato Sauce
RISOTTO 14.5 Taleggio, Dandelion Green Pesto	BACON-WRAPPED DATES 8 Valdeón Mousse
QUESO A LA PLANCHA 8.5 Quince Agridulce	STEAK PAILLARD 16 Red Pepper Vinaigrette, Frites
POTATO TORTILLA 7.5 Chive Sour Cream	
PATATAS BRAVAS 8.5 Salsa Brava, Garlic Aioli	

SALADS

ENSALADA MIXTA 11 Olives, Onions, Giardiniera, Gem Lettuce	WHEATBERRIES 10.5 Medjool Dates, Pine Nuts, Fennel Fronds
OAK LEAF 9 Fava Beans, Piquillo Pepper, White Balsamic	
CHICKEN PIMIENTOS 24.5 Potatoes, Lemon, Hot Cherry Peppers	GRILLED WHOLE BRANZINO 31 Carrots, Pimentón Potatoes
PAELLA VERDURAS 18 / 36 Shallots, Fava Beans, Asparagus	PAELLA MARISCOS 29 / 58 Calamari, Shrimp, Mussels
PAELLA SALVAJE 28 / 56 Chicken, Chorizo, Pork Belly	PARRILLADA BARCELONA* 33 / 66 NY Strip, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN 8	CHOCOLATE CAKE 9 Coffee Crème Anglaise, Almond Crumble
OLIVE OIL CAKE 10 Sea Salt	CHURROS 6.5 Spiced Chocolate Sauce
BASQUE BURNT CHEESECAKE 10 Luxardo Cherries	ICE CREAM 7.5 Longford's - Stamford, CT Chocolate, Maple Walnut, Mango Sorbet

EXECUTIVE CHEF MISHA RYKLIN | SOUS CHEF CHRISTIAN ORTIZ

*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	BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	7	14	56
NV	Tierra Limpia, Brut Rosé Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2023	Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2023	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
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
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>	6	12	48
2022	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.5	11	44
2023	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2020	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2023	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2023	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	4.75	9.5	38

ROSÉ & SKIN CONTACT

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

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6	12	48
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2022	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2021	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencia</i>	6.5	13	52
2023	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2013	Laurona , Montsant, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2020	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2023	La Vinyeta, Bongo* , Emporda, Spain	<i>Tempranillo, Graciano</i>	5	10	40
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2022	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2022	Filipe Ferreira , Douro, Portugal	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2023	Belinda , Mendoza, Argentina – Served Chilled	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2020	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2019	Polkura , Colchagua, Chile	<i>Syrah</i>	6	12	48
2022	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2021	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2018	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

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

SWEET

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

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 / Abisso / Biográfico Many of our wines use Biodynamic farming practices, here are three incredible examples	16	
ACID TRIP Asnella / B.R.O.T. / Belinda High. Acid. Wines.	16	
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.	14.5	

COCKTAILS

BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
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FLOR DE SAL (Low ABV) La Cigarrera Manzanilla, Alma De Trabanco Cider Apéritif, Luxardo Maraschino, Lime, Lemon, Black Lava Salt Porrón For The Table 48	12
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PICA PICA Tito’s Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder	13.5
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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	13
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
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IPANEMA Aguaviva Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	13
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LAIRD’S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5
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GINTONICS

Inspired by three of Spain’s most iconic regions.	15
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CATALAN Hayman’s London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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VALENCIAN Hayman’s London Dry Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
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SANGRIA

WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass	pitcher
	11	38.5

GUNS & ROSÉS Tierra Limpia Brut Rosé, Lillet Rosé Rime Vodka, Peach Nectar, Grapefruit	glass	carafe
	13	52

BEER

DRAFT	caña	doble
Estrella Galicia, Lager—Spain	4.25	8.5
Two Roads, No Limits Hefeweizen—CT	4	8
Space Cat, The Bees Knees Honey Blonde 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
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Von Trapp, Bohemian Pilsner—VT	8
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—Japan	8.5
Lagunitas, Maximus IPA—CA	8.5
Jack’s Abby, Hoponius Union IPL—MA	7
Allagash, Tripel—MN	10.5
Kentucky Ale, Bourbon Barrel Ale—KY	10
Down East Cider, Original Blend Cider—MA	9.5
Isastegi, Sagardo Natural Cider—Spain (750mL)	28