

# barcelona

## 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

### SOBRASADA

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

### CHORIZO DE PAMPLONA

País Vasco, ES  
Beef & Pork Sausage With Pimenton. Tangy, Salty, Rich

### SALCHICHÓN DE VIC

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

### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

### FUET

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

### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

### AGED MANCHEGO

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

### CAÑA DE CABRA

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

### AGED MAHÓN

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

### CABRA ROMERO

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

### 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

### VALDEÓN

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

### IDIAZÁBAL

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

### 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

### LOMO IBÉRICO DE BELLOTA

Castilla Y León, ES  
Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón

### APERITIVO BOARD

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

*Marinated Olives, Patatas Bravas, Pickled Peppers, Jamón Serrano, Fuet, Tetilla, Manchego, Marcona Almonds*

## TAPAS

### BRAISED CABBAGE

Olive Tapenade

8.5

### BOQUERONES

Olives, Orange

6

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

6.5

### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

10.5

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

### MUSSELS

Green Chorizo

13.5

### SWISS CHARD

Garlic, White Wine

8

### PULPO

Sobrasada Sofrito, Chickpeas

15.5

### BROCCOLINI

Romesco, Almonds

8.5

### MONKFISH A LA PLANCHA

Gigante Beans, Pimentón

16.5

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6

### SALMON

Beets, Scallion Gremolata

14

### CAULILINI

Harissa Vinaigrette

8.5

### CHICKEN THIGH

Aji Amarillo, Labneh

10.5

### SEACOAST MUSHROOMS

Sherry, Scallions

12.5

### MORCILLA

Red Chimichurri

8

### SNAP PEAS

Horseradish, Piquillo Peppers

8.5

### FLANK STEAK

Chermoula

15.5

### ASPARAGUS

Gribiche

9.5

### PORK BELLY

Huancaína

10.5

### ZUCCHINI

Chimichurri Verde

8.5

### PORK LOIN

Red Pepper Vinaigrette

10.5

### HUMMUS

Piquillo Peppers

7.5

### RISOTTO

Mangalica, Asparagus

15.5

### PICKLED BEETS

Sheep's Cheese, Celery

8.5

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

### POTATO TORTILLA

Chive Sour Cream

7.5

### BIKINI

Jamón Serrano, Idiazábal, Calabrian Oil

9.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

### JAMON & MANCHEGO CROQUETAS

Garlic Aioli

7.5

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

## SALADS

### ARUGULA SALAD

Tahini Vinaigrette

8.5

### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

### BABY KALE

Boquerones Aioli, Migas

8.5

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

24.5

### FIDEOS

Pork Belly, Fennel, Pickled Red Onions

19.5

HALF / FULL

### PAELLA VERDURAS

Asparagus, Fennel, Snap Peas, Zucchini

18 / 36

### PAELLA MARISCOS

Mussels, Clams, Shrimp, Squid

29 / 58

### PAELLA SALVAJE

Chicken, Pork Belly, Sausage, Morcilla

28 / 56

### PARRILLADA BARCELONA\*

NY Strip, Chicken, Pork Loin, Gaucho Sausage

33 / 66

## DESSERTS

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

### OLIVE OIL CAKE

Sea Salt

10

### PANNA COTTA

Strawberries

9

### FLAN CATALÁN

8

### BASQUE BURNT CHEESECAKE

Blueberry Compote

10

### ICE CREAM

J Fosters Creamery – Avon, CT  
Graham Central Station

8.5

## EXECUTIVE CHEF MICHAEL GLAZIER | SOUS CHEF JASON DUNDON

\*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

			3oz	6oz	bottle
NV	<b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	5.25	10.5	42
NV	<b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain	<i>Xarel-lo</i>	7	14	56
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain	<i>Trepat</i>	6.5	13	52

## WHITE

			3oz	6oz	bottle
2023	<b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	6.5	13	52
2024	<b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2025	<b>Ostatu</b> , Rioja, Spain	<i>Viura, Malvasia</i>	7	14	56
2023	<b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6	12	48
2024	<b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2023	<b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2022	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2024	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Macabeo</i>	6.5	13	52
2021	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
2023	<b>Bico Amarelo</b> , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2023	<b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2024	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2023	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2024	<b>Haus Rothenberg, Feinherb</b> , Nahe, Germany				
NV	<b>Leitz, Eins Zwei Zero</b> , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	4.75	9.5	38

## ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2023	<b>Liquid Geography</b> , Bierzo, Spain	<i>Mencía</i>	5.5	11	44
2023	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2024	<b>Christophe Avi</b> , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2023	<b>No Es Pituko</b> , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	5.5	11	44

## RED

			3oz	6oz	bottle
2019	<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>	6.5	13	52
2022	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2024	<b>Coster dels Olivers</b> , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2023	<b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2022	<b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2017	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2023	<b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2024	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2023	<b>La Vinyeta, Bongo*</b> , Emporda, Spain	<i>Monastrell</i>	5	10	40
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2022	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2020	<b>Gota, Bergamota</b> , Dão, Portugal	<i>Touriga Nacional Blend</i>	6	12	48
2023	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
2022	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	<b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7.25	14.5	58
2020	<b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2019	<b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	<i>País</i>	5.75	11.5	46
2020	<b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40
2021	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

# SHERRY

## DRY

			3oz	bottle
	<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	5.5	44
	<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>	6	48
	<b>Carlos VII</b> , Alvear, 375mL	<i>Amontillado</i>	13	52
	<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	8	64
	<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	12	48
	<b>Asuncion</b> , Alvear, 375mL	<i>Oloroso</i>	14	56
	<b>VORS</b> , Bodegas Tradicion, 750mL	<i>Oloroso</i>	19	152

## SWEET

			3oz	bottle
	<b>Bodegas Gómez Nevado</b> , 750mL	<i>Abocado</i>	10	80
	<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	8	64
	<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	15	60

# 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)

## TRUST FALL

Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.

**NEW WORLD, OLD SCHOOL** Bodegas Cerro Chapeu / 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) 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  
Paco Pepe Andalucian 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  
Aguaviva 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

**VALENCIAN**  
Paco Pepe Andalucian Gin, Fever Tree Indian Tonic,  
Orange Blossom Water, Lemon, Orange, Thyme

**CATALAN**  
Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic,  
Grapefruit, Lime, Rosemary

**GALICIAN**  
Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

# SANGRIA

**WHITE OR RED SANGRIA** **glass pitcher**  
Rioja Wine, Elderflower, Citrus Infused 10.5 38  
Dark Rum, Guava Nectar

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

# BEER

**DRAFT** **caña doble**  
Jack's Abby, House Lager—MA 3.75 7.5  
New England, Sea Hag IPA—CT 4.25 8.5  
Two Roads, No Limits Hefeweizen—CT 4 8  
Half Full, Bright Blonde Pale Ale—CT 3.75 7.5

## 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  
Night Shift, Whirlpool Hazy NE IPA—MA 8.5  
Two Roads, Passion Fruit Gose (16oz)—CT 12  
Half Full, In Pursuit IPA—CT 8  
Lagunitas, Maximus IPA—CA 8.5  
Allagash, Tripel—ME 10.5  
Down East Cider, Original Blend Cider—MA 9.5  
Isastegi, Sagardo Natural Cider—Spain (750mL) 28

