

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

SALCHICHÓN DE VIC

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

SOBRASADA

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

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

CHORIZO DE PAMPLONA

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

CHORIZO PICANTE

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

FUET

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

IDIAZÁBAL

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

BREDBIS ESPELETTE

Les Pyrénées, FR
Firm, Sheep's Milk, Aged 90 Days.
Creamy, Nutty, Espelette Rubbed

AGED MANCHEGO

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

DRUNKEN GOAT

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

CABRA ROMERO

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

IBORES

Extremadura, ES
Semi-Firm, Raw Goat's Milk, Aged 2 Months.
Pimentón Rubbed

VALDEÓN

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

MAHÓN

Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months. Buttery,
Mild, Nutty

TETILLA

Galicia, ES
Semi-Soft, Cow's Milk, Aged 30 Days. Buttery,
Creamy, Tangy

CAÑA DE CABRA

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

DÉLICE DE BOURGOGNE

Burgundy, FR
Triple-Crème, Cow's Milk, Mold Rind,
Mushroomy, Smooth, Tangy

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

VENISON CHORIZO

Fossil Farms – Boonton, NJ
Wagyu Beef, Pimentón, Garlic

LAMB SALAMI

Fossil Farms--New Jersey, US
Lamb Sausage. Rosemary, Garlic, Aromatic

QUESO DE OVEJA CON FLORES

La Mancha, ES
Firm, Sheep's Milk, Aged 120 Days.
Earthy, Nutty, Flower Coated

APERITIVO BOARD

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

*Jamón Serrano, Pamplona, Manchego,
Idiazábal, Pickled Guindilla Peppers, Olives,
Almonds, Patatas Bravas*

TAPAS

OLIVE OIL PANCAKES

Cultured Butter, Maple Syrup

8.5

ROASTED CARROTS

Labneh, Pepitas

8

SERRANO BENEDICT

Hollandaise

9.5

HUMMUS

Cauliflower, Za'atar

8.5

VEGETABLE BENEDICT

Fennel, Leeks, Hollandaise

8.5

POTATO TORTILLA

Chive Sour Cream

7.5

TORRIJAS

Apples, Lemon

8

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

STEAK & EGGS

Red Chimichurri

15.5

PAPAS EN CAPAS

Black Truffle, Chive Aioli

9.5

FIDEOS

Pork Belly, Egg, Salmorreta

16.5

BOQUERONES

Tapenade

6

MARCONA ALMONDS

5

GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

10.5

EGGPLANT CAPONATA

Bell Pepper, Balsamic, Basil

6.5

MUSSELS

Guanciale, Calabrian Pepper

13.5

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6

FLUKE A LA PLANCHA

Olives, Couscous

15.5

LEEKs

Tahini, Sunflower Seeds

8.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

SAUTÉED KALE

Golden Raisins, Pedro Ximénez

8

STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

14.5

COUSCOUS

Sun Dried Tomato, Pesto

8.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

CHAMPIÑONES

Aleppo Pepper

10.5

PORK BELLY

Apricots, Serrano Pepper

10.5

SNOW PEAS

Cashew, Basil

8

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

BACON-WRAPPED DATES

Valdeón Mousse

8

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

FRISÉE SALAD

Castelvetrano Olives, Serrano

8.5

ARUGULA SALAD

Cucumbers, Dill, Feta

8.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

24.5

WHOLE ROASTED BRANZINO

Arugula, Radish, Fingerling Potatoes

28.5

PAELLA VERDURAS

Cauliflower, Fennel, Leeks, Arugula

18 / 36

PAELLA MARISCOS

Shrimp, Mussels, Calamari, Clams

29 / 58

PAELLA SALVAJE

Pork Belly, Gaucho Sausage, Morcilla

28 / 56

DESSERTS

FLAN CATALÁN

8

OLIVE OIL CAKE

Sea Salt

10

ARROZ CON LECHE

Golden Raisin

8

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

BASQUE BURNT CHEESECAKE

Blueberries

10

ICE CREAM

Longford's Ice Cream – Stamford, CT
Mango Sorbet, Vanilla

8

EXECUTIVE CHEF MATT KNEELAND

*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	Xarel-lo Blend	5.25	10.5	42
NV	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	Xarel-lo	7	14	56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	Trepat	6.5	13	52

WHITE

2024	Mila , Rías Baixas, Spain	Albariño	6	12	48
2024	Rezabal , Getariako Txakolina, Spain	Hondarribi Zuri	6.5	13	52
2023	Menade , Rueda, Spain	Verdejo	6	12	48
2024	Le Naturel , Navarra, Spain	Garnacha Blanca	5	10	40
2025	Pinord, Diorama , Penedès, Spain	Xarel-lo	4.75	9.5	38
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	Xarel-lo, Riesling	6.25	12.5	50
2024	Orto Vins, Les Argiles , Montsant, Spain	Macabeo	6.5	13	52
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	Palomino Fino	6	12	48
2023	Bico Amarelo , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	4.5	9	36
2024	Aylin , San Antonio, Chile	Sauvignon Blanc	5.5	11	44
2025	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	5	10	40
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13	52
2024	Leitz, Feinherb , Rheingau, Germany	Riesling	6.5	13	52

ROSÉ & SKIN CONTACT

2023	Liquid Geography , Bierzo, Spain	Mencia	5.5	11	44
2025	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	5	10	40
2024	Christophe Avi , Agenais, France	Cabernet Sauvignon	6	12	48
2025	No Es Pituko , Curicó Valley, Spain	Sauvignon Blanc	5.5	11	44

RED

2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	6.5	13	52
2021	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	6	12	48
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	6.5	13	52
2024	Glup Glup , Cariñena, Spain	Garnacha	4.5	9	36
2022	Azul y Garanza , Navarra, Spain	Tempranillo	4.75	9.5 (L)	53
2019	Alberto Orte, A Portela , Valdeorras, Spain	Mencia	6.5	13	52
2024	Sotabosc , Montsant, Spain	Garnacha, Cariñena	6	12	48
2021	Coster dels Olivers , Priorat, Spain	Cariñena, Garnacha	7.5	15	60
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	Trepat Blend	5.5	11	44
2024	La Vinyeta, Bongo* , Emporda, Spain	Tempranillo, Graciano	5	10	40
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	Garnacha, Piñuela	6	12	48
2022	Uva de Vida, Biográfico , Toledo, Spain	Tempranillo, Graciano	7	14	56
2024	Bodegas Ponce, Clos Lojen , Manchuela, Spain	Bobal	5.5	11	44
2020	Gota, Bergamota , Dão, Portugal	Touriga Nacional Blend	6	12	48
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	Baga	5.5	11 (L)	62
2023	Quieto, Gran Corte , Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13	52
2022	Peñalolen , Maipo, Chile	Cabernet Sauvignon	6.5	13	52
2022	Polkura , Colchagua, Chile	Syrah	6	12	48
2024	Casas del Bosque , Casablanca, Chile	Pinot Noir	7	14	56
2021	Garage Wine Company, Revival , Maule, Chile	País	5.75	11.5	46
2018	Alto de la Ballena , Maldonado, Uruguay	Cabernet Franc Blend	5	10	40
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Cabernet Blend	6	12	48

SHERRY

DRY

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

SWEET

Bodegas Gómez Nevado , 750 ml	Abocado	10	80
East India Solera , Lustau, 750mL	Oloroso Dulce	8	64
Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	9	36
Solera 1927 , Alvear, 375mL	Pedro Ximénez	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)

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

ACID TRIP Bico Amarelo / B.R.O.T. / Negre De Folls
High. Acid. Wines.

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

BEEES & 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

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 Dark Rum, Guava Nectar
glass pitcher
10.5 38

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

BEER

DRAFT
Estrella Galicia, Lager—Spain 4.25 8.5
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
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5
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
Jack's Abby, Hoponius Union IPL—MA 7
Lagunitas, Maximus IPA—CA 8.5
Allagash, Tripel—MN 10.5
Isastegi, Sagardo Natural Cider—Spain (750mL) 28

