

# 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

### SALCHICHÓN DE VIC

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

### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

### CHORIZO PICANTE

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

### SOBRASADA

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

### CHORIZO DE PAMPLONA

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

### 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

### DÉLICE DE BOURGOGNE

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

### CAÑA DE CABRA

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

### QUESO DE OVEJA CON FLORES

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

### JAMÓN MANGALICA

Castilla Y León, ES  
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

### VENISON CHORIZO

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

### LOMO IBÉRICO DE BELLOTA

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

### LAMB SALAMI

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

### APERITIVO BOARD

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

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

## TAPAS

### MARCONA ALMONDS

Sea Salt 6

### PICKLED TURNIPS

Piri Piri, Dill 8.5

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil 6.5

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest 6

### SAUTÉED KALE

Golden Raisins, Pedro Ximénez 8

### SPAGHETTI SQUASH

Arrabbiata 7.5

### SNOW PEAS

Cashew Basil 8

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions 8.5

### ARTICHOKES

Bacon, Aleppo Pepper 10.5

### LEEKS

Tahini, Sunflower Seeds 8.5

### ROASTED CHICKPEAS

Za'atar, Castelvetrano Olives 7.5

### CARROTS

Labneh, Pepitas 8

### SPRING ONION

Green Harissa 9.5

### SAUTÉED CABBAGE

Sobrasada, Serrano 8.5

### CHAMPIÑONES

Aleppo Pepper 10.5

### COUSCOUS

Sun Dried Tomato, Pesto 8.5

### MUHAMMARA

Walnuts, Pomegranate 7.5

### HUMMUS

Cauliflower, Za'atar 8.5

### POTATO TORTILLA

Chive Sour Cream 7.5

### PATATAS RIOJANAS

Sweet Potato, Txistorra 9.5

### PAPAS ARRUGADAS

Mojo Rojo 8

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli 8.5

### BOQUERONES

Tapenade, Aleppo Pepper 6

### PULPO

Romesco, Txistorra 15.5

### MUSSELS

Guancaile, Calabrian Pepper 13.5

### SALPICÓN

Shrimp, Chili De Arbol 9.5

### FLUKE A LA PLANCHA

Tabbouleh 15.5

### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic 10.5

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce 9.5

### LAGRIMITAS DE POLLO

Cabbage, Pimento 10

### SPICED BEEF EMPANADAS

Red Pepper Sauce 8.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli 7.5

### STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette 14.5

### BACON-WRAPPED DATES

Valdeón Mousse 8

### PORK BELLY

Apricots, Serrano Pepper 10.5

## SALADS

### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce 11

### ARUGULA

Red Onions, Dill, Feta 8.5

### FRISÉE

Castelvetrano Olives, Serrano 9.5

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers 24.5

### WHOLE ROASTED BRANZINO

Arugula, Fingerling Potatoes 28.5

### PAELLA VERDURAS

Cauliflower, Fennel, Leeks, Arugula 18 / 36

### PAELLA MARISCOS

Mussels, Calamari, Clams 29 / 58

### PAELLA SALVAJE

Pork Belly, Gaucho Sausage, Morcilla 28 / 56

### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage 33 / 66

## DESSERTS

### FLAN CATALÁN

Sea Salt 8

### OLIVE OIL CAKE

Sea Salt 10

### BUNYOLS DE VENT

Black Currant 8

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble 9

### ARROZ CON LECHE

Golden Raisin 8

### BASQUE BURNT CHEESECAKE

Rhubarb 10

### SORBET

Longford's Ice Cream – Stamford, CT  
Lemon Sorbet, Vanilla Ice Cream 8

## EXECUTIVE CHEF MATT KNEELAND | SOUS CHEF JOHNNY CROMEDY

\*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	Xarel-lo Blend	5.25	10.5 42
2023	<b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain	Xarel-lo	7	14 56
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain	Trepat	6.5	13 52

## WHITE

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

		3oz	6oz	bottle
2023	<b>Liquid Geography</b> , Bierzo, Spain	Mencia	5.5	11 44
2025	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	Pinot Noir	5	10 40
2024	<b>Christophe Avi</b> , Agenais, France	Cabernet Sauvignon	6	12 48
2025	<b>No Es Pituko</b> , Chile, Spain	Sauvignon Blanc	5.5	11 44

## RED

		3oz	6oz	bottle
2019	<b>Nucerro, Reserva</b> , Rioja, Spain	Tempranillo	6.5	13 52
2021	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	Tempranillo	6	12 48
2022	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	Tempranillo	6.5	13 52
2024	<b>Glup Glup</b> , Cariñena, Spain	Garnacha	4.5	9 36
2022	<b>Azul y Garanza</b> , Navarra, Spain	Tempranillo	4.75	9.5 (L) 53
2021	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	Mencia	6.5	13 52
2021	<b>Coster dels Olivers</b> , Priorat, Spain	Cariñena, Garnacha	7.5	15 60
2024	<b>Sotabosc</b> , Montsant, Spain	Garnacha, Cariñena	6	12 48
2014	<b>Laurona</b> , Montsant, Spain	Garnacha, Cariñena	7	14 56
2024	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	Trepat Blend	5.5	11 44
2024	<b>La Vinyeta, Bongo*</b> , Emporda, Spain	Monastrell	5	10 40
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	Garnacha, Piñuela	6	12 48
2022	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	Tempranillo, Graciano	7	14 56
2024	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	Bobal	5.5	11 44
2020	<b>Gota, Bergamota</b> , Dão, Portugal	Touriga Nacional Blend	6	12 48
2023	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled	Baga	5.5	11 62
2023	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13 52
2022	<b>Peñalolen</b> , Maipo, Chile	Cabernet Sauvignon	6.5	13 52
2022	<b>Polkura</b> , Colchagua, Chile	Syrah	6	12 48
2024	<b>Casas del Bosque</b> , Casablanca, Chile	Pinot Noir	7	14 56
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	País	5.75	11.5 46
2022	<b>Alto de la Ballena</b> , Maldonado, Uruguay	Cabernet Franc Blend	5	10 40

# SHERRY

## DRY

		3oz	bottle
	<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>VORS</b> , Bodegas Tradicion, 750mL	Oloroso	19 152

## SWEET

		3oz	bottle
	<b>Bodegas Gómez Nevado</b> , 750mL	Abocado	10 80
	<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** Sumarroca, 2CV/ 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** Bico Amarelo/ B.R.O.T. / Baga Novo 16  
High. Acid. Wines.

**BIO-CURIOUS** Diorama / Sotabosc / Biografico 16  
Many of our wines use Biodynamic farming practices, here are three incredible examples

**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

**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

**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

**DOS PENÍNSULAS** 13  
Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

**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

**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**  
Rioja Wine, Elderflower, Citrus Infused 10.5  
Dark Rum, Guava Nectar 38

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

# BEER

**DRAFT**  
Half Full, Bright Blonde Pale Ale—CT 3.75 7.5  
New England, Sea Hag IPA—CT 4.25 8.5  
Estrella Galicia, Lager—Spain 4.25 8.5  
Two Roads, No Limits Hefeweizen—CT 4 8

## BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 7  
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5  
Peroni, Lager—Italy 8.5  
Two Roads, Passion Fruit Gose (16oz)—CT 12  
Troegs, Dreamweaver Wheat—PA 8  
Narragansett Lager (16oz)—RI 7  
Half Full, In Pursuit IPA—CT 8  
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