

# barcelona

## CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

### JAMÓN SERRANO

Castilla Y León, ES  
15-20 Months Cured Ham. Tender, Salty, Sweet

### SOBRASADA

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

### SPECK

Alto Adige, IT  
Spice-Rubbed Ham. Smoky, Lean

### FUET

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

### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky, Garlicky

### SALCHICHÓN DE VIC

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

### CHORIZO DE PAMPLONA

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

### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

### BASQUE SALAMI

Illinois, US  
Berkshire Pork, Peppery, Fruity

### CHORIZO PICANTE

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

### 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, Creamy

### AGED MANCHEGO

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

### VALDEÓN

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

### ALISIOS

Islas Canarias, ES  
Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón

### MAHÓN

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

### TETILLA

Galicia, ES  
Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy

### CAÑA DE CABRA

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

### GARROTXA

Catalunya, ES  
Semi-Firm, Goat's Milk, Aged 75 Days, Natural Mold Rind. Herbaceous, Nutty

### QUESO DE OVEJA CON FLORES

La Mancha, ES  
Soft-Sheep's Milk, Aged 5 Months, Sweet, Floral, Mild

### IDIAZÁBAL

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

### AGED MAHÓN

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

### 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

### QUESO DE TRUFA

Castilla-La Mancha, ES  
Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant

### APERITIVO BOARD

28  
An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

*Marinated Olives, Patatas Bravas, Jamón Serrano, Soria Chorizo, Manchego, Mahón, Roasted Almonds, Guindilla Peppers*

## TAPAS

**MARINATED OLIVES & GIARDINIERA** 6  
Thyme, Lemon Zest

**MUSHROOM CROQUETTES** 8.5  
Truffle Aioli

**CASTELFRANCO RADICCHIO** 9.5  
Green Grapes, Almonds, Fig Vinaigrette

**PICKLED BEETS** 8.5  
Goat Cheese, Chives, Pistachios

**ROASTED MUSHROOMS** 11.5  
Scallions, Sherry

**CARROTS** 8.5  
Citrus Tahini

**EGGPLANT CAPONATA** 6.5  
Bell Peppers, Balsamic, Basil

**ROASTED SUNCHOKES** 9.5  
Black Garlic, Shallots, Parsley

**LE PUY LENTIL PÂTE** 8  
Poached Pears, Valdespino

**KAMBOCHA SQUASH SOUP** 7.5  
Crispy Serrano Ham, Pesto, Pepitas

**SPINACH & CHICKPEA CAZUELA** 8.5  
Lemon Zest, Cumin, Onions

**BRUSSELS SPROUTS** 9.5  
Pickled Cranberries, Lemon

**ROASTED CAULIFLOWER** 8.5  
Herb Labneh

**SHEEP'S CHEESE TERRINE** 11.5  
Serrano Ham, Figs, Hazelnuts

**PIQUILLO HUMMUS** 8.5  
Sumac, Lavash

**POTATO TORTILLA** 7.5  
Chive Sour Cream

**PATATAS BRAVAS** 8.5  
Salsa Brava, Garlic Aioli

**MUSSELS** 13.5  
Tomato, Fresno Peppers

**BOQUERONES** 6  
Radish, Pearl Barley, Piquillo Peppers, Chive Oil

**BLUE POINT OYSTERS** 13.5  
Meyer Lemon Granita, Mojo Picon

**PULPO** 15.5  
Muhammara

**SALMON A LA PLANCHA\*** 14.5  
Lentils, Chorizo Picante

**CALAMARI** 11.5  
Chipotle Aioli

**BRANDADE** 13  
Hake, Scallops, Yukon Potatoes, Piquillo Peppers

**GAMBAS AL AJILLO** 10.5  
Guindilla Peppers, Scallions, Garlic

**POLLO AL AJILLO** 9.5  
Marinated Chicken Thigh, Aji Amarillo

**SPICED BEEF EMPANADAS** 8.5  
Red Pepper Sauce

**JAMÓN & MANCHEGO CROQUETAS** 7.5  
Garlic Aioli

**BIKINI** 12.5  
Serrano Ham, Mahón Cheese, Truffle Aioli

**PORK BELLY** 10.5  
Piperrada De Pimiento Verde

**BACON WRAPPED DATES** 8  
Valdeón Mousse

**LAMB TARTAR** 13.5  
Black Harissa, Labneh Yogurt, Urfa Vinaigrette

**ALBONDIGAS** 9.5  
Spiced Meatballs In Jamón-Tomato Sauce

**STEAK PAILLARD** 16  
Red Pepper Vinaigrette, Crispy Potatoes

## SALADS

**WATERCRESS** 9.5  
Pearl Barley, Carrots, Hazelnut Dukkah, Mojo Verde

**ENSALADA MIXTA** 11  
Olives, Onions, Giardiniera, Gem Lettuce

**KALE** 8.5  
Walnuts, Migas, Smoked Olive Vinaigrette

## LARGE PLATES

**CHICKEN PIMIENTOS** 24.5  
Potatoes, Lemon, Hot Cherry Peppers

**WHOLE ROASTED BRANZINO** 28.5  
Arugula Salad, Crispy Potatoes

**PAELLA VERDURAS** HALF / FULL 18 / 36  
Turnips, Squash, Brussels Sprouts, Yams

**PAELLA MARISCOS** 29 / 58  
Shrimp, Calamari, Mussels, Clams

**PAELLA SALVAJE** 28 / 58  
Gaucho Sausage, Chicken, Chickpeas

**PARRILLADA BARCELONA\*** 33 / 66  
Strip Steak, Chicken, Pork Loin, Gaucho Sausage

## DESSERTS

**TARTA DE SANTIAGO** 10  
White Chocolate, Raspberry

**CREPAS** 8.5  
Dulce De Leche, Hazelnuts

**CHOCOLATE CAKE** 10  
Coffee Crème Anglaise, Almond Crumble

**FLAN CATALÁN** 8  
**OLIVE OIL CAKE** 11  
Sea Salt

**BASQUE BURNT CHEESECAKE** 10  
Strawberries

**ICE CREAM** 7.5  
*Longford's - Stamford, CT*  
Vanilla, Chocolate, Olive Oil, Coconut Mounds, White Chocolate Raspberry

**SORBET** 7.5  
*Longford's - Stamford, CT*  
Mango, Raspberry

## EXECUTIVE CHEF MAXIMINO RIVERA | SOUS CHEF ADILSAR GALEANO

\*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
2022	<b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain

## WHITE

2024	<b>Mila</b> , Rías Baixas, Spain
2023	<b>Rezabal</b> , Getariako Txakolina, Spain
2024	<b>Menade</b> , Rueda, Spain
2024	<b>Le Naturel</b> , Navarra, Spain
2025	<b>Pinord, Diorama</b> , Penedès, Spain
2023	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain
2024	<b>Orto Vins, Les Argiles</b> , Montsant, Spain
2021	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain
2023	<b>Bico Amarelo</b> , Vinho Verde, Portugal
2024	<b>Aylin</b> , San Antonio, Chile
2024	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay
2024	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay
2024	<b>Leitz, Feinherb</b> , Rheingau, Germany
NV	<b>Leitz, Eins Zwei Zero</b> , Rheingau, Germany (Alcohol Free)

## ROSÉ & SKIN CONTACT

2023	<b>Liquid Geography</b> , Bierzo, Spain
2025	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina
2024	<b>Christophe Aví</b> , Agenais, France
2023	<b>No Es Pituko</b> , Curicó Valley, Chile

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain
2021	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain
2022	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain
2024	<b>Glup Glup</b> , Cariñena, Spain
2022	<b>Azul y Garanza</b> , Navarra, Spain
2019	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain
2024	<b>Sotabosc</b> , Montsant, Spain
2013	<b>Laurona</b> , Montsant, Spain
2024	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá
2024	<b>La Vinyeta, Bongo*</b> , Emporda, Spain
2024	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain
2022	<b>Uva de Vida, Biográfico</b> , Toledo, Spain
2024	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain
2020	<b>Gota, Bergamota</b> , Dão, Portugal
2023	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled
2023	<b>Quieto, Gran Corte</b> , Mendoza, Argentina
2021	<b>Peñalolen</b> , Maipo, Chile
2022	<b>Polkura</b> , Colchagua, Chile
2024	<b>Casas del Bosque</b> , Casablanca, Chile
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile
2022	<b>Alto de la Ballena</b> , Maldonado, Uruguay
2022	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon

# SHERRY

## DRY

<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

<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	8	64
<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
<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)

**ACID TRIP** Bico / B.R.O.T. / Baga Novo  
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

<i>Xarel-lo Blend</i>	5.25	10.5	42
<i>Xarel-lo</i>	7	14	56
<i>Trepát</i>	6.5	13	52

<i>Albariño</i>	6	12	48
<i>Hondarribi Zuri</i>	6.5	13	52
<i>Verdejo</i>	6	12	48
<i>Garnacha Blanca</i>	5	10	40
<i>Xarel-lo</i>	4.75	9.5	38
<i>Xarel-lo, Riesling</i>	6.25	12.5	50
<i>Macabeo</i>	6.5	13	52
<i>Pedro Ximénez</i>	6	12	48
<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
<i>Sauvignon Blanc</i>	5.5	11	44
<i>Chardonnay</i>	5	10	40
<i>Petit Manseng Blend</i>	6.5	13	52
<i>Riesling</i>	6.5	13	52
<i>Riesling</i>	4.75	9.5	38

<i>Mencía</i>	5.5	11	44
<i>Pinot Noir</i>	5	10	40
<i>Cabernet Sauvignon</i>	6	12	48
<i>Sauvignon Blanc</i>	5.5	11	44

<i>Tempranillo</i>	6.5	13	52
<i>Tempranillo</i>	6	12	48
<i>Tempranillo</i>	6.5	13	52
<i>Garnacha</i>	4.5	9	36
<i>Tempranillo</i>	4.75	9.5 (L)	53
<i>Mencía</i>	6.5	13	52
<i>Garnacha, Cariñena</i>	6	12	48
<i>Garnacha, Cariñena</i>	7	14	56
<i>Trepát Blend</i>	5.5	11	44
<i>Monastrell</i>	5	10	40
<i>Garnacha, Piñuela</i>	6	12	48
<i>Tempranillo, Graciano</i>	7	14	56
<i>Bobal</i>	5.5	11	44
<i>Touriga Nacional Blend</i>	6	12	48
<i>Baga</i>	5.5	11 (L)	62
<i>Cabernet Franc, Malbec</i>	6.5	13	52
<i>Cabernet Sauvignon</i>	6.5	13	52
<i>Syrah</i>	6	12	48
<i>Pinot Noir</i>	7	14	56
<i>País</i>	5.75	11.5	46
<i>Cabernet Franc Blend</i>	5	10	40
<i>Cabernet Blend</i>	6	12	48

<b>3oz bottle</b>	
<i>Fino</i>	5.5 44
<i>Manzanilla</i>	8 32
<i>Manzanilla Amontillada</i>	11 66
<i>Amontillado</i>	6 48
<i>Amontillado</i>	13 52
<i>Palo Cortado</i>	8 64
<i>Oloroso</i>	12 48
<i>Oloroso</i>	14 56
<i>Oloroso</i>	19 152

<b>3oz bottle</b>	
<i>Oloroso Dulce</i>	8 64
<i>Pedro Ximénez</i>	9 36
<i>Pedro Ximénez</i>	15 60

# COCKTAILS

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

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

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

**GIN & JUS**  
Paco Pepe Andalucian Gin, Lime, Green Grape,  
Pink Peppercorn, Ginger

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

**ALEBRIJES**  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,  
Aquafaba, Dragonfruit & Tangerine Powders

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

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

**IPANEMA**  
P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

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

# GINTONICS

Inspired by three of Spain's most iconic regions.

**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

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

# BEER

**DRAFT**  
Estrella Galicia, Lager—Spain  
New England, Sea Hag IPA—CT

## BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT  
Von Trapp, Bohemian Pilsner—VT  
Lagunitas, Maximus IPA—CA  
Estrella Damm, Daura Gluten-Free Lager—Spain  
Two Roads, Passion Fruit Gose (16oz)—CT  
Half Full, In Pursuit IPA—CT  
Night Shift, Whirlpool Hazy NE IPA—MA  
Isastegi, Sagardo Natural Cider—Spain (750mL)  
Down East Cider, Original Blend Cider—MA  
Allagash, Tripel—MN

