

barcelona

CHARCUTERIE & CHEESE

7 For one | 19.5 For three

JAMÓN SERRANO Castilla y León, ES 15-20 Month Cured Ham. Tender, Salty, Sweet	CHORIZO PAMPLONA País Vasco, ES Beef & Pork Sausage with Pimentón. Tangy, Salty, Rich	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	JAMÓN MANGALICA 14 Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	LOMO IBÉRICO DE BELLOTA 12 Castilla y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón	FOSSIL FARMS WAGYU BEEF SAUCISSON 9 Booton, NJ Black Peppercorn, Truffle, Garlic
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked	FOSSIL FARMS BISON SAUCISSON 9 Booton, NJ Sweet, Bold, spicy, Garlic
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	FOSSIL FARMS WAGYU BEEF SAUCISSON 9 Booton, NJ Black Peppercorn, Truffle, Garlic
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	CORSU VECCHIU 9.5 Island of Corsica, FR Semi-Soft, Sheep's Milk, Aged 5 Months. Nutty, Sweet, Smooth, Salty, Herb Aromas
			APERITIVO BOARD 26 An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks <i>Marinated Olives, Patatas Bravas, Pickled Peppers, Fuet, Jamón Serrano, Manchego, Aged Mahón, Roasted Almonds</i>

TAPAS

EGGPLANT CAPONATA 5.5 Sweet Peppers, Onions, Basil	CURED KING SALMON 11 Blood Orange Vinaigrette, Olives, Dill
RAVIOLI 12.5 Morels, Leeks	SCALLOP SALPICON 16.5 Aji Amarillo, Scallions, Tomatoes
SPINACH & CHICKPEA CAZUELA 8.5 Cumin, Roasted Onions	CRISPY CALAMARI 11.5 Piquillos, Smoked Pepper Aioli
ROASTED CAULIFLOWER 8.5 Picada, Aleppo Pepper	BOQUERONES 6 Pickled Fennel, Parsley
ROASTED RAINBOW CARROTS 7 Harissa, Maple	COD FISH A LA PLANCHA 14.5 Pickled Golden Raisins
SNAP PEAS 9 Lemon, Ricotta Salada, Chili Oil	GAMBAS AL AJILLO 9.5 Guindilla Peppers, Olive Oil, Garlic
ASPARAGUS 9.5 Herb Picada	PORK BELLY 10.5 Cherry Pepper Chimichurri
MUSHROOM CROQUETTES 9 Truffle Aioli	BACON-WRAPPED DATES 8 Valdeón Mousse
RED QUINOA 8 Red Radish, Sping Onions, Balsamic	BIKINI 9 Serrano Ham, Drunken Goat
ARTICHOKES 12.5 Ibérico Ham	JAMÓN & MANCHEGO CROQUETAS 7 Garlic Aioli
PICKLED BEETS 7.5 Goat Cheese, Chives, Pistachios	LAMB TARTARE 16 Quail Yolk, Mint, Parsley
HUMMUS 8.5 Green Olive Tapenade, Pita Bread	CHORIZO W/SWEET & SOUR FIGS 9 Balsamic Reduction
POTATO TORTILLA 7 Chive Sour Cream	COULOTTE STEAK 15.5 Mojo Verde, Walnuts
PATATAS BRAVAS 8 Salsa Brava, Garlic Aioli	SPICED BEEF EMPANADAS 8 Red Pepper Sauce
PULPO ESCABECHE 15.5 Yukon Potatoes, Peppers	ALBONDIGAS 9.5 Spiced Meatballs in Jamon-Tomato Sauce
OYSTERS 13 Capers, Radish, Mignonette	IBÉRICO RIBS 13.5 Piperada
CRAB CAKES 16 Corriander Aioli	

SALADS

ENSALADA MIXTA 9 Olives, Onions, Tomatoes, Little Gem Lettuce	HARICOT VERTS 8.5 Radish, Peashoots, Chili Vinaigrette
BROCCOLI 8.5 Hazelnut Romesco	RADICCHIO 9.5 Pears, Moody Blue, Walnuts
LARGE PLATES	CHICKEN PIMIENTOS 23 Potatoes, Lemon, Hot Cherry Peppers
	WHOLE ROASTED BRANZINO 26.5 Arugula Salad, Crispy Potatoes
	NEW YORK STRIP 33 Fries, Red Chimichurri
	PAELLA VERDURAS half / full / double Peas, Haricot Verts, Radish, Carrots, Herb Aioli 18 / 36 / 64
	PAELLA SALVAJE 28 / 56 / 98 Pork Loin, Sausage, Chicken, Chickpeas
	PAELLA MARISCOS 28 / 56 / 98 Gambas, Clams, Calamari, Mussels
	PARILLADA BARCELONA* 31 / 62 / 108 Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN 7
OLIVE OIL CAKE 10 Sea Salt
CHOCOLATE CAKE 9 Coffee Crème Anglaise, Almond Crumble
BASQUE BURNT CHEESECAKE 9 Strawberry Rhubarb
CREPAS 8 Dulce De Leche, Chocolate Sauce, Hazelnuts
LONGFORDS ICE CREAM STAMFORD, CT 7.5 Vanilla, Chocolate, Olive Oil, Coconut Mounds, Mango Sorbet, Lemon Sorbet, Raspberry Sorbet

EXECUTIVE CHEF MAXIMINO RIVERA | SOUS CHEF ISAIAS RUIZ

*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.

Barcelona is a cashless restaurant. Credit and debit accepted.

WINES BY THE GLASS

SPARKLING

		3oz	6oz	bottle
NV BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2021 AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2021 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2022 Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2022 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2022 Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2022 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
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>	5.5	11	44
2021 Iniceri, 'Abisso' , Sicily, Italy	<i>Catarratto</i>	6	12	48
2020 Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2022 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2022 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2020 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2021 Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	5.5	11	44
2021 L'Alpage , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2022 Liquid Geography , Bierzo, Spain	<i>Mencía</i>	5	10	40
2022 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
2021 Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

RED

		3oz	6oz	bottle
2018 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2020 Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6	12	48
2021 Pedro González Mittelbrunn , Castilla y León, Spain	<i>Prieto Picudo</i>	4.5	9	36
2020 Bardos , Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2021 Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2021 Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5 (L)	48
2019 Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2012 Laurona , Montsant, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2019 Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2022 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepas Blend</i>	4.75	9.5	38
2022 La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	4.5	9	36
2020 Península, Vino de Montaña, Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	5.5	11	44
2020 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2017 Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2022 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	5.25	10.5	42
2016 Fontes Cunha, 'Mondeco' , Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2019 Belinda , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2020 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2020 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2019 Polkura , Colchagua, Chile	<i>Syrah</i>	5.75	11.5	46
2022 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	6.75	13.5	54
2021 Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2021 Chat. du Morre du Tendre, Cuvée Paul , Côtes-du-Rhône	<i>Grenache Blend</i>	7	14	56
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	40
Tradicion , Bodegas Tradicion, 750mL	<i>Fino</i>	9	72
La Cigarrera , 375mL	<i>Manzanilla</i>	8	32
Almacenista , Lustau, 500mL	<i>Manzanilla Amontillada</i>	11	66
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	5	40
Península , Lustau, 750mL	<i>Palo Cortado</i>	7.5	60
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	11.5	46
Marques de Poley , Toro Albala, 500mL	<i>Oloroso</i>	8.5	51

SWEET

		3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	8	64
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	13.5	54

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / 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)

BIO-CURIOUS Diorama / Pedro González Mittelbrunn / Biográfico 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

GRENACHE (ON THE ROCKS) Le Naturel / Vino de Montaña / Cuvée Paul 17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

ACID TRIP Asnella / L'Alpage / Belinda 14.5
High. Acid. Wines



COCKTAILS

BEES & BAYS (No ABV) 6
Lime, Salted Honey Syrup, Cardamom
Sparkling Water, Torched Bay Leaf

FLOR DE SAL (Low ABV) 12
La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif
Luxardo Maraschino, Lime, Lemon, Black Lava Salt
Porrón for the Table 48

SUMMER STREET SLING 12
Chamomile Infused Tito's Vodka
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

TYGRA 13
Cachaça, Quevedo White Port, Ginger Beer,
Lime, Angostura Bitters, Cucumber

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

ALEBRIJES 13
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup,
Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder

BOURBON SPICE RACK 12
Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

SMOKED SHERRY MANHATTAN 15
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,
Lustau Amontillado, Angostura, Luxardo Cherry

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
Hayman's London Dry Gin, Fever Tree Mediterranean Tonic,
Grapefruit, Lime, Rosemary

VALENCIAN
Hayman's London Dry 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 glass pitcher
Rioja Wine, Elderflower, Citrus Infused 9.5 34
Dark Rum, Guava Nectar

GUNS & ROSÉS glass carafe
São João Brut Rosé, Lillet Rosé, Rime Vodka, 12.5 50
Peach Nectar, Lemon, Grapefruit Bitters

BEER

DRAFT caña doble
Estrella Galicia, Lager - Spain 4.25 8.5
Two Roads, No Limits Hefeweizen - CT 4 8
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
Narragansett Lager (16oz.) - RI 7
Von Trapp, Bohemian Pilsner - VT 8
Two Roads, Passion Fruit Gose - CT (16 oz.) 12
Troegs, Dreamweaver Wheat - PA 8
Hitachino, Nest White - Japan 14
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
Kentucky Ale, Bourbon Barrel Ale - KY 10
Left Hand, Milk Stout - CO 9.5

CIDERS
Down East Cider, Original Blend Cider - MA 9.5
Isastegi, Sagardo Natural Cider (750mL) - Spain 28