

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 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 Castilla y Leon, 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 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 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	CORSU VECCHIU Island of Corsica, FR Semi-Soft,Sheep's Milk, Aged 5 Months. Nutty, Sweet, Smooth, Salty, Herb Aromas
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	APERITIVO BOARD 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

HOUSE MARINATED OLIVES Garlic, Thyme, Citrus, Giardiniera	5	OYSTERS Basil, Mint Granita	13
SQUASH BLOSSOMS Picante, Honey, Pecorino Romano	12	CRAB CAKES Corriander Aioli	16
EGGPLANT CAPONATA Sweet Peppers, Onions, Basil	5.5	MUSSELS Chorizo, White Wine	13
RAVIOLO Morels, Leeks	12.5	SCALLOP SALPICON Aji Amarillo, Scallions, Tomatoes	16.5
SPINACH & CHICKPEA CAZUELA Cumin, Roasted Onions	8.5	CRISPY CALAMARI Piquillos, Smoked Pepper Aioli	11.5
ROASTED CAULIFLOWER Za'atar, Herb Labneh	8.5	BOQUERONES Pickled Fennel, Parsley	6
ROASTED RAINBOW CARROTS Harissa, Maple	7	COD FISH A LA PLANCHA Pickled Golden Raisins	14.5
CHAMPIÑONES Scallions, Sherry	9	GAMBAS AL AJILLO Guindilla Peppers, Olive Oil, Garlic	9.5
ARTICHOQUES Speck	12.5	PORK BELLY Cherry Pepper Chimichurri	10.5
SNAP PEAS Lemon, Ricotta Salada, Chili Oil	9	BACON-WRAPPED DATES Valdeón Mousse	8
ASPARAGUS Herb Picada	9.5	BIKINI Serrano Ham, Drunken Goat	9
MUSHROOM CROQUETTES Truffle Aioli	9	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
ENGLISH PEAS Watercress, Chorizo, Poached Egg	9.5	CHORIZO W/SWEET & SOUR FIGS Balsamic Reduction	9
HUMMUS Green Olive Tapenade, Pita Bread	8.5	COULOTTE STEAK Mojo Verde, Walnuts	15.5
POTATO TORTILLA Chive Sour Cream	7	SPICED BEEF EMPANADAS Red Pepper Sauce	8
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8	ALBONDIGAS Spiced Meatballs in Jamon-Tomato Sauce	9.5
CURED KING SALMON Blood Orange Vinaigrette, Olives, Dill	11	IBÉRICO RIBS Piperada	13.5
PULPO ESCABECHE Yukon Potatoes, Peppers	15.5		

SALADS

ENSALADA MIXTA	9
Olives, Onions, Tomatoes, Little Gem Lettuce	
HARICOT VERTS	8.5
Radish, Peashoots, Chili Vinaigrette	
BROCCOLI	8.5
Hazelnut Romesco	
PICKLED BEETS	7.5
Goat Cheese, Chives, Pistachios	
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	

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	
	half / full / double
PAELLA VERDURAS	18 / 36 / 64
Peas, Haricot Verts, Radish, Carrots, Herb Aioli	
PAELLA SALVAJE	28 / 56 / 98
Pork Loin, Sausage, Chicken, Chickpeas	
PAELLA MARISCOS	28 / 56 / 98
Gambas, Clams, Calamari	
PARILLADA BARCELONA*	31 / 62 / 108
Strip Steak, Chicken, Gaucho Sausage	

DESSERTS

FLAN CATALÁN	7
OLIVE OIL CAKE	10
Sea Salt	
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 Mounts, 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.

WINES BY THE GLASS

SPARKLING

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

WHITE

2022	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2022	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2022	Menade , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2022	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	6	12	48
2022	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	5	10	40
2021	Orto Vins, Les Argiles , Montsant, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Macabeo</i>	6.5	13	52
2021	Iniceri, ‘Abisso’ , Sicily, Italy	<i>Pedro Ximénez</i>	5.5	11	44
2020	Capítulo 7 , Mendoza, Argentina	<i>Catarratto</i>	6	12	48
2022	Aylin , San Antonio, Chile	<i>Pedro Ximénez</i>	4.25	8.5	34
2022	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Sauvignon Blanc</i>	5	10	40
2020	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2021	Leitz, Feinherb , Rheingau, Germany	<i>Petit Manseng Blend</i>	6	12	48
2021	L’Alpage , Mont-sur-Rolle, Switzerland	<i>Riesling</i>	6	12	44
		<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

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

RED

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

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
Tradicion , Bodegas Tradicion, 750mL	<i>Fino</i>	5	40
La Cigarrera , 375mL	<i>Manzanilla</i>	9	72
Almacenista , Lustau, 500mL	<i>Manzanilla Amontillada</i>	8	32
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	11	66
Península , Lustau, 750mL	<i>Palo Cortado</i>	5	40
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	7.5	60
Marques de Poley , Toro Albala, 500mL	<i>Oloroso</i>	11.5	46
		8.5	51

SWEET

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

BEEES & 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
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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