

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

SOBRASADA

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

CHORIZO DE PAMPLONA

Pais Vasco, ES
Beef & Pork Sausage With Pimenton. Tangy, Salty, Rich

SALCHICHÓN DE VIC

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

CHORIZO PICANTE

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

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

FUET

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

AGED MANCHEGO

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

AGED MAHÓN

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

TETILLA

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

CABRA ROMERO

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

DRUNKEN GOAT

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

VALDEÓN

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

IDIAZÁBAL

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

JAMÓN IBÉRICO

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

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

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

Marinated Olives, Patatas Bravas, Pickled Peppers, Jamón Serrano, Fuet, Tetilla, Manchego, Marcona Almonds

TAPAS

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

6.5

SWISS CHARD

Garlic, White Wine

8

SNAP PEAS

Horseradish, Piquillo Peppers

8.5

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

SEACOAST MUSHROOMS

Sherry, Scallions

12.5

CAULILINI

Harissa Vinaigrette

8.5

ASPARAGUS

Gribiche

9.5

ZUCCHINI

Chimichurri Verde

8.5

PICKLED BEETS

Sheep's Cheese, Celery

8.5

CARROTS

Za'atar, Crème Fraîche

9

BROCCOLINI

Romesco, Almonds

8.5

HUMMUS

Piquillo Peppers

7.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

POTATO TORTILLA

Chive Sour Cream

7.5

BOQUERONES

Olives, Orange

6

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

10.5

MUSSELS

Green Chorizo

13.5

MONKFISH A LA PLANCHA

Gigante Beans, Pimentón

16.5

SALT COD MONTADITO

Scallions, Pimenton

11.5

SALMON

Beets, Scallion Gremolata

14

CHICKEN THIGH

Aji Amarillo, Labneh

10.5

MORCILLA

Red Chimichurri

8

PORK BELLY

Huancaina

10.5

FLANK STEAK

Chermoula

15.5

PORK LOIN

Red Pepper Vinaigrette

10.5

BIKINI

Jamón Serrano, Idiazábal, Calabrian Oil

9.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

RISOTTO

Mangalica, Asparagus

15.5

JAMON & MANCHEGO CROQUETAS

Garlic Aioli

7.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

SALADS

ARUGULA SALAD

Tahini Vinaigrette

8.5

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

BABY KALE

Boquerones Aioli, Migas

8.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

24.5

FIDEOS

Pork Belly, Fennel, Pickled Red Onions

19.5

HALF / FULL

PAELLA VERDURAS

Asparagus, Fennel, Snap Peas, Zucchini

18 / 36

PAELLA MARISCOS

Mussels, Clams, Shrimp, Squid

29 / 58

PAELLA SALVAJE

Chicken, Pork Belly, Sausage, Morcilla

28 / 56

PARRILLADA BARCELONA*

NY Strip, Chicken, Pork Loin, Gaucho Sausage

33 / 66

DESSERTS

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

OLIVE OIL CAKE

Sea Salt

10

FLAN CATALÁN

8

BASQUE BURNT CHEESECAKE

Blueberry Compote

10

ICE CREAM

J Fosters Creamery – Avon, CT
Graham Central Station

8.5

EXECUTIVE CHEF MICHAEL GLAZIER | SOUS CHEF JASON DUNDON

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

WHITE

| | | | 3oz | 6oz | bottle |
|------|--|------------------------------------|------|------|--------|
| 2023 | Mila , Rías Baixas, Spain | <i>Albariño</i> | 6.5 | 13 | 52 |
| 2025 | Ostatu , Rioja, Spain | <i>Viura, Malvasia</i> | 7 | 14 | 56 |
| 2023 | Menade , Rueda, Spain | <i>Verdejo</i> | 6 | 12 | 48 |
| 2024 | Le Naturel , Navarra, Spain | <i>Garnacha Blanca</i> | 5 | 10 | 40 |
| 2023 | Pinord, Diorama , Penedès, Spain | <i>Xarel-lo</i> | 4.75 | 9.5 | 38 |
| 2022 | B.R.O.T., Blanc Inicial , Penedès, Spain | <i>Xarel-lo, Riesling</i> | 6.25 | 12.5 | 50 |
| 2024 | Orto Vins, Les Argiles , Montsant, Spain | <i>Macabeo</i> | 6.5 | 13 | 52 |
| 2021 | Alvear, 3 Miradas , Montilla-Moriles, Spain | <i>Pedro Ximénez</i> | 6 | 12 | 48 |
| 2023 | Bico Amarelo , Vinho Verde, Portugal | <i>Loureiro, Alvarinho, Avesso</i> | 4.5 | 9 | 36 |
| 2023 | Aylin , San Antonio, Chile | <i>Sauvignon Blanc</i> | 6 | 12 | 48 |
| 2023 | 1752 Gran Tradicion , Cerro Chapeu, Uruguay | <i>Petit Manseng Blend</i> | 6.5 | 13 | 52 |

ROSÉ & SKIN CONTACT

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

RED

| | | | 3oz | 6oz | bottle |
|------|--|-------------------------------|------|---------|--------|
| 2019 | Nucerro, Reserva , Rioja, Spain | <i>Tempranillo</i> | 6.5 | 13 | 52 |
| 2020 | Marqués de Tomares, Crianza , Rioja, Spain | <i>Tempranillo</i> | 6.5 | 13 | 52 |
| 2022 | Bardos, Viñedos de Altura , Ribera Del Duero, Spain | <i>Tempranillo</i> | 6.5 | 13 | 52 |
| 2024 | Coster dels Olivers , Priorat, Spain | <i>Cariñena, Garnacha</i> | 7.5 | 15 | 60 |
| 2023 | Glup Glup , Cariñena, Spain | <i>Garnacha</i> | 4.5 | 9 | 36 |
| 2022 | Azul y Garanza , Navarra, Spain | <i>Tempranillo</i> | 4.75 | 9.5 (L) | 53 |
| 2017 | Alberto Orte, A Portela , Valdeorras, Spain | <i>Mencía</i> | 6.5 | 13 | 52 |
| 2023 | Sotabosc , Montsant, Spain | <i>Garnacha, Cariñena</i> | 6 | 12 | 48 |
| 2024 | Vins de Pedra, Negre de Folls , Conca De Barberá | <i>Trepat Blend</i> | 5.5 | 11 | 44 |
| 2023 | La Vinyeta, Bongo* , Emporda, Spain | <i>Monastrell</i> | 5 | 10 | 40 |
| 2021 | Península, Vino de Montaña , Sierra De Gredos, Spain | <i>Garnacha, Piñuela</i> | 6 | 12 | 48 |
| 2022 | Uva de Vida, Biográfico , Toledo, Spain | <i>Tempranillo, Graciano</i> | 7 | 14 | 56 |
| 2020 | Gota, Bergamota , Dão, Portugal | <i>Touriga Nacional Blend</i> | 6 | 12 | 48 |
| 2023 | Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled | <i>Baga</i> | 5.5 | 11 (L) | 62 |
| 2022 | Quieto, Gran Corte , Mendoza, Argentina | <i>Cabernet Franc, Malbec</i> | 6.5 | 13 | 52 |
| 2022 | Casas del Bosque , Casablanca, Chile | <i>Pinot Noir</i> | 7.25 | 14.5 | 58 |
| 2020 | Peñalolen , Maipo, Chile | <i>Cabernet Sauvignon</i> | 7 | 14 | 56 |
| 2019 | Polkura , Colchagua, Chile | <i>Syrah</i> | 7.5 | 15 | 60 |
| 2022 | Garage Wine Company, Revival , Maule, Chile | <i>País</i> | 5.75 | 11.5 | 46 |
| 2020 | Alto de la Ballena , Maldonado, Uruguay | <i>Cabernet Franc Blend</i> | 5 | 10 | 40 |
| 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> | 5.5 | 44 | |
| La Cigarrera , 375mL | <i>Manzanilla</i> | 8 | 32 | |
| Almacenista , Lustau, 500mL | <i>Manzanilla Amontillada</i> | 11 | 66 | |
| Los Arcos , Lustau, 750mL | <i>Amontillado</i> | 6 | 48 | |
| Carlos VII , Alvear, 375mL | <i>Amontillado</i> | 13 | 52 | |
| Península , Lustau, 750mL | <i>Palo Cortado</i> | 8 | 64 | |
| 15 Años , El Maestro Sierra, 375mL | <i>Oloroso</i> | 12 | 48 | |
| VORS , Bodegas Tradicion, 750mL | <i>Oloroso</i> | 19 | 152 | |

SWEET

| | | | 3oz | bottle |
|--|----------------------|----|-----|--------|
| Bodegas Gómez Nevado , 750mL | <i>Abocado</i> | 10 | 80 | |
| East India Solera , Lustau, 750mL | <i>Oloroso Dulce</i> | 8 | 64 | |
| Solera 1927 , Alvear, 375mL | <i>Pedro Ximénez</i> | 15 | 60 | |

WINE FLIGHTS

3 Half Glasses

TRUST FALL

Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.

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)

HELLO, OLD FRIEND

BarCava / 1752 Gran Tradicion / Quieto Gran Corte
Some relationships are worth celebrating. Wines and people who helped shape our list.

COCKTAILS

BEES & BAYS (No ABV)

Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

7

TEA TIME (No ABV)

Blue Flower Earl Grey Tea, Blueberry Shrub,
Salted Honey Syrup, Lemon, Aquafaba, Mint

8

PICA PICA

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

12.5

GIN & JUS

Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn,
Ginger

11

DOS PENÍNSULAS

Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

13

ALEBRIJES

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

13.5

SIDE HUSTLE

Lustau Solera Reserva Brandy, Bénédictine,
Pineapple, Lemon, Barcava

13

BOURBON SPICE RACK

Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

13

IPANEMA

Aguaviva Cachaça, Cocchi Americano, Lustau Fino Jarana,
Lemon

13

LAIRD'S WAY

Monkey Shoulder Scotch, Dolin Rouge Vermouth,
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

14.5

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
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

Jack's Abby, House Lager—MA

New England, Sea Hag IPA—CT

Two Roads, No Limits Hefeweizen—CT

Half Full, Bright Blonde Pale Ale—CT

caña

doble

3.75 7.5

4.25 8.5

4 8

3.75 7.5

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT

Peroni, Lager—Italy

Narragansett Lager (16oz)—RI

Estrella Damm, Daura Gluten-Free Lager—Spain

Von Trapp, Bohemian Pilsner—VT

Night Shift, Whirlpool Hazy NE IPA—MA

Two Roads, Passion Fruit Gose (16oz)—CT

Half Full, In Pursuit IPA—CT

Lagunitas, Maximus IPA—CA

Allagash, Tripel—ME

Down East Cider, Original Blend Cider—MA

Isastegi, Sagardo Natural Cider—Spain (750mL)

7

8.5

7

8.5

8

8.5

12

8

8.5

10.5

9.5

28