

barcelona

BRUNCH

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat’s Milk, Cave-Aged 2 Months. Mildly Pungent	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	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep’s Milk, Aged 6 Months. Buttery, Nutty, Complex	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow’s Milk, Mold Rind. Mushroomy, Smooth, Tangy	CHORIZO IBÉRICO DE BELLOTA Andalucía, ES Aged 3 Months Sausage, Acorn Fed Pork. Pimentón
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	BREBIS ESPELETTE Les Pyrénées, FR Firm, Sheep's Milk, Aged 90 Days. Creamy, Nutty, Espelette Rubbed	AGED MAHÓN Islas Baleares, ES Hard, Cow’s Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep’s Milk, Cured 4 Months, Black Truffle. Savory, Piquant
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep’s Milk, Aged 6 Months. Smoked, Sharp, Fruity	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat’s Milk, Aged 2 Months. Red Wine Soaked	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	TETILLA Galicia, ES Semi-Soft, Cow’s Milk, Aged 15-20 Days. Mild, Creamy	<i>Marinated Olives, Patatas Bravas, Guindilla Peppers, Jamón Serrano, Fuet, Manchego, Drunken Goat, Roasted Almonds</i>

TAPAS

OLIVE OIL PANCAKES Cultured Butter, Maple Syrup	8.5	MONTADITO Ricotta, Black Truffle	7.5
SERRANO HAM BENEDICT Hollandaise	9.5	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5
VEGETABLE BENEDICT Mushrooms, Hollandaise	8.5	POTATO TORTILLA Chive Sour Cream	7.5
ESTRELLADOS Garlic Aioli, Chorizo, Fried Egg	11.5	BOQUERONES Radish, Pickled Onions	6
STEAK & EGGS Red Chimichurri	15.5	MAHI MAHI A LA PLANCHA Chickpeas	14.5
TORRIJAS Crema Catalana, Strawberries	8	GAMBAS AL AJILLO Guindilla Peppers, Olive Oil, Garlic	10.5
PICKLED BEETS Whipped Sheep’s Cheese, Lovage	8.5	PULPO Fingerling Potatoes	15.5
SAUTÉED KALE Garlic, White Wine	8	MUSSELS House Chorizo	13.5
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6	STEAK PAILLARD* Crispy Potatoes, Red Pepper Vinaigrette	14.5
ARTICHOKES Kalamata Olives, Sunflower Seeds	9.5	CHORIZO W/ SWEET & SOUR FIGS Sherry Vinegar, Garlic	10.5
SEACOAST MUSHROOMS Scallions, Sherry	12.5	BIKINI Serrano Ham, Idiazábal, Calabrian	9.5
CARROTS Za’atar, Crème Fraîche	8.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	6.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
HUMMUS Garlic Scape, Lavash	7.5	MORCILLA Red Chimichurri	8

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
ARUGULA SALAD Asparagus, Tahini Vinaigrette	8.5
TUSCAN KALE Boqueron Aioli, Migas	8.5

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
WHOLE ROASTED BRANZINO Baby Spinach, Potatoes	28.5
	HALF / FULL
PAELLA VERDURAS Asparagus, Fennel, Mushrooms, Peas	18 / 36
PAELLA MARISCOS Calamari, Mussels, Shrimp	29 / 58
PAELLA SALVAJE Chicken, Chorizo, Roasted Pork	28 / 56
PARRILLADA BARCELONA* NY Strip, Chicken, Pork Loin, Gaucho Sausage	33 / 66

DESSERTS

FLAN CATALÁN	8
OLIVE OIL CAKE Sea Salt	10
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
BASQUE BURNT CHEESECAKE Rhubarb	10
GRAHAM CENTRAL STATION <i>J Fosters Creamery – Avon, CT</i>	8.5
RASPBERRY SORBET <i>J Fosters Creamery – Avon, CT</i>	7.5

EXECUTIVE CHEF NICK SOUZA

*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>	5.25	10.5	42
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	7	14	56
			6.5	13	52

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2023	Menade , Rueda, Spain	<i>Verdejo</i>	5.5	11	44
2023	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2023	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	6.5	13	52
2023	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	4.75	9.5	38
2023	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	5	10	40
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Macabeo</i>	6.5	13	52
2023	Asnella , Vinho Verde, Portugal	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Arinto, Loureiro</i>	5.5	11	44
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2023	Iniceri, Abisso , Sicily, Italy	<i>Petit Manseng Blend</i>	6.5	13	52
2023	Leitz, Feinherb , Rheingau, Germany	<i>Catarratto</i>	6	12	48
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	6.5	13	52
		<i>Riesling</i>	4.75	9.5	38

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2024	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
2022	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	6	12	48
2023	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Pinot Noir</i>	5	10	40
		<i>Malvar, Airén</i>	5.5	11	44

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	6.5	13	52
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Cabernet Franc Blend</i>	5	10	40
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6	12	48
2023	Glup Glup , Cariñena, Spain	<i>Tempranillo</i>	6.5	13	52
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Garnacha</i>	4.5	9	36
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2023	Sotabosc , Montsant, Spain	<i>Mencía</i>	6.5	13	52
2013	Laurona , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2020	Coster dels Olivers , Priorat, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2024	Belinda , Mendoza, Argentina – Served Chilled	<i>Cariñena, Garnacha</i>	7.5	15	60
2020	Peñalolen , Maipo, Chile	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Cabernet Sauvignon</i>	6.5	13	52
2023	La Vinyeta, Bongo* , Emporda, Spain	<i>Trepat Blend</i>	5.5	11	44
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Monastrell</i>	5	10	40
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2022	Filipe Ferreira , Douro, Portugal	<i>Bobal</i>	5.5	11	44
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Baga</i>	5.5	11	(L) 62
2021	Polkura , Colchagua, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2023	Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	6	12	48
2022	Garage Wine Company, Revival , Maule, Chile	<i>Pinot Noir</i>	7	14	56
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>País</i>	5.75	11.5	46
		<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 375mL	<i>Manzanilla</i>	5.5	44
Almacenista , Lustau, 500mL	<i>Manzanilla Amontillada</i>	8	32
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	11	66
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	6	48
Península , Lustau, 750mL	<i>Palo Cortado</i>	13	52
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	8	64
Asuncion , Alvear, 375mL	<i>Oloroso</i>	12	48
VORS , Bodegas Tradicion, 750mL	<i>Oloroso</i>	14	56
	<i>Oloroso</i>	19	152

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
	<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)		13.5
BIO-CURIOUS Diorama / Abisso / Biografico Many of our wines use Biodynamic farming practices, here are three incredible examples		16
ACID TRIP Asnella / B.R.O.T. / Baga Novo High. Acid. Wines.		16
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.		14.5

COCKTAILS

BLOODY MARY Tito’s Vodka, Housemade Bloody Mary Mix	11
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MIMOSA Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon	11
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BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
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PICA PICA Tito’s Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
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GIN & JUS Hayman’s London Dry Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11
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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	13
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	13.5
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
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IPANEMA Aguaviva Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	13
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LAIRD’S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5
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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	
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VALENCIAN Hayman’s London Dry Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
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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 Two Roads, No Limits Hefeweizen—CT Half Full, Bright Blonde Pale Ale—CT Jack’s Abby, House Lager—MA New England, Sea Hag IPA—CT	caña	doble
	4	8
	3.75	7.5
	3.75	7.5
	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
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Von Trapp, Bohemian Pilsner—VT	8
Night Shift, Whirlpool Hazy NE IPA—MA	8.5
Two Roads, Passion Fruit Gose (16oz)—CT	12
Troegs, Dreamweaver Wheat—PA	8
Half Full, In Pursuit IPA—CT	8
Lagunitas, Maximus IPA—CA	8.5
Allagash, Tripel—MN	10.5
Down East Cider, Original Blend Cider—MA	9.5
Isastegi, Sagardo Natural Cider—Spain (750mL)	28