

# barcelona

## CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

### SOBRASADA

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

### SPECK

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

### CHORIZO PICANTE

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

### FUET

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

### 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

### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky, Garlicky

### DRUNKEN GOAT

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

### MAHÓN

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

### CABRA ROMERO

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

### DÉLICE DE BOURGOGNE

Burgundy, FR  
Triple-Crème, Cow's Milk, Mold Rind, Mushroomy, Smooth, Tangy

### VALDEÓN

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

### TETILLA

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

### ALISIOS

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

### GARROTXA

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

### AGED MANCHEGO

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

### 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

### 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, Jamón Serrano, Soria Chorizo, Manchego, Mahón, Roasted Almonds, Guindilla Peppers*

## TAPAS

### CARROTS

Coriander, Mint, Walnuts, Red Onions, Date Honey 8.5

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest 6

### CAULIFLOWER

Black Garlic, Truffle Mushroom 8.5

### CASTELFRANCO RADICCHIO

Green Grapes, Almonds, Fig Vinaigrette 9.5

### ROASTED MUSHROOMS

Scallions, Sherry 11.5

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil 6.5

### PICKLED BEETS

Goat Cheese, Chives, Pistachios 8.5

### FIDDLEHEADS

Charred Lemon, Calabrian Chiles 11.5

### MUSHROOM CROQUETTES

Truffle Aioli 8.5

### SNAP PEAS

Picada Pesto 9.5

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions 8.5

### CAVATELLI PRIMAVERA

Snap Peas, English Peas, Ramp Oil, Cherry Tomatoes, Garlic 16.5

### PIQUILLO HUMMUS

Sumac, Lavash 8.5

### POTATO TORTILLA

Chive Sour Cream 7.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli 8.5

### NORWEGIAN TROUT

Lentils, Chorizo Picante 14.5

### MUSSELS

Tomato, Fresno Peppers 13.5

### CALAMARI

Chipotle Aioli 11.5

### BLUE POINT OYSTERS

Meyer Lemon Granita, Mojo Picon 13.5

### BOQUERONES

Radishes, Barley, Piquillo Peppers, Ramp Oil 6

### GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic 10.5

### BRANDADE

Whipped Potato, Hake, Bay Scallops, Piquillo Sauce 13

### SHEEP'S CHEESE TERRINE

Serrano Ham, Figs, Hazelnuts 11.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli 7.5

### BIKINI

Serrano Ham, Mahón Cheese, Truffle Aioli 12.5

### PORK BELLY

Rhubarb, Strawberry, Cherry Peppers 10.5

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce 9.5

### SPICED BEEF EMPANADAS

Red Pepper Sauce 8.5

### STEAK PAILLARD

Red Pepper Vinaigrette, Crispy Potatoes 16

### DUCK CONFIT PASTILLA

Almonds, Pea Shoots, English Peas, Bigarade Sauce 9

## SALADS

### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce 11

### WATERCRESS

Avocado, Barley, Carrots, Hazelnuts, Mojo Verde 9.5

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers 24.5

### WHOLE ROASTED BRANZINO

Arugula Salad, Crispy Potatoes 28.5

### PAELLA VERDURAS

Turnips, Carrots, Radishes, English Peas 18 / 36

### PAELLA MARISCOS

Shrimp, Calamari, Mussels, Clams 29 / 58

### PAELLA SALVAJE

Gaucha Sausage, Chicken, Chickpeas 28 / 58

### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin 33 / 66

## DESSERTS

### CREPAS

Dulce De Leche, Hazelnuts 8.5

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble 10

### FLAN CATALÁN

Sea Salt 8

### OLIVE OIL CAKE

Sea Salt 11

### BASQUE BURNT CHEESECAKE

Strawberries 10

### ICE CREAM

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

### SORBET

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

## 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	Xarel-lo Blend	5.25	10.5	42
2022	<b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain	Xarel-lo	7	14	56
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain	Trepat	6.5	13	52

## WHITE

2023	<b>Mila</b> , Rías Baixas, Spain	Albariño	6.5	13	52
2025	<b>Ostatu</b> , Rioja, Spain	Viura, Malvasia	7	14	56
2024	<b>Menade</b> , Rueda, Spain	Verdejo	6	12	48
2024	<b>Le Naturel</b> , Navarra, Spain	Garnacha Blanca	5	10	40
2025	<b>Pinord, Diorama</b> , Penedès, Spain	Xarel-lo	4.75	9.5	38
2023	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	Xarel-lo, Riesling	6.25	12.5	50
2024	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	Macabeo	6.5	13	52
2021	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	Pedro Ximénez	6	12	48
2023	<b>Bico Amarelo</b> , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	4.5	9	36
2023	<b>Aylin</b> , San Antonio, Chile	Sauvignon Blanc	6	12	48
2024	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	Chardonnay	5.5	11	44
2024	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13	52
2024	<b>Haus Rothenberg, Feinherb</b> , Nahe, Germany	Riesling	6.5	13	52

## ROSÉ & SKIN CONTACT

2023	<b>Liquid Geography</b> , Bierzo, Spain	Mencía	5.5	11	44
2025	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	Pinot Noir	5	10	40
2024	<b>Christophe Avi</b> , Agenais, France	Cabernet Sauvignon	6	12	48
2023	<b>No Es Pituko</b> , Curicó Valley, Chile	Sauvignon Blanc	5.5	11	44

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain	Tempranillo	6.5	13	52
2021	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	Tempranillo	6	12	48
2022	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	Tempranillo	6.5	13	52
2024	<b>Glup Glup</b> , Cariñena, Spain	Garnacha	4.5	9	36
2022	<b>Azul y Garanza</b> , Navarra, Spain	Tempranillo	4.75	9.5 (L)	53
2019	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	Mencía	6.5	13	52
2024	<b>Sotabosc</b> , Montsant, Spain	Garnacha, Cariñena	6	12	48
2013	<b>Laurona</b> , Montsant, Spain	Garnacha, Cariñena	7	14	56
2024	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	Trepat Blend	5.5	11	44
2024	<b>La Vinyeta, Bongo*</b> , Emporda, Spain	Monastrell	5	10	40
2024	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	Garnacha, Piñuela	6	12	48
2022	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	Tempranillo, Graciano	7	14	56
2020	<b>Gota, Bergamota</b> , Dão, Portugal	Touriga Nacional Blend	6	12	48
2023	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled	Baga	5.5	11 (L)	62
2023	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13	52
2020	<b>Peñalolen</b> , Maipo, Chile	Cabernet Sauvignon	7	14	56
2019	<b>Polkura</b> , Colchagua, Chile	Syrah	7.5	15	60
2022	<b>Casas del Bosque</b> , Casablanca, Chile	Pinot Noir	7.25	14.5	58
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	País	5.75	11.5	46
2022	<b>Alto de la Ballena</b> , Maldonado, Uruguay	Cabernet Franc Blend	5	10	40
2022	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	Cabernet Blend	6	12	48

# SHERRY

## DRY

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

## SWEET

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

## SHERRY SPECTRUM

La Cigarrera / Los Arcos / 15 Años  
A progression of dry style sheries, from bright and saline to rich and oxidative.

## ACID TRIP

Bico / B.R.O.T. / Baga Novo  
High. Acid. Wines.

## 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) 7  
Lime, Salted Honey Syrup, Cardamom Bitters  
Sparkling Water, Torched Bay Leaf

**TEA TIME** (No ABV) 8  
Blue Flower Earl Grey Tea, Blueberry Shrub,  
Salted Honey Syrup, Lemon, Aquafaba, Mint

**PICA PICA** 12.5  
Tito's Vodka, Cappelletti Aperitivo, Orange,  
Lemon, Aquafaba, Jalapeño

**GIN & JUS** 11  
Paco Pepe Andalucian Gin, Lime, Green Grape,  
Pink Peppercorn, Ginger

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

**ALEBRIJES** 13.5  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,  
Aquafaba, Dragonfruit & Tangerine Powders

**SIDE HUSTLE** 13  
Lustau Solera Reserva Brandy, Bénédictine,  
Pineapple, Lemon, Barcava

**BOURBON SPICE RACK** 13  
Four Roses Bourbon, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

**IPANEMA** 13  
P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

**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

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  
glass pitcher  
10.5 38

**GUNS & ROSÉS**  
Tierra Limpia Brut Rosé, Lillet Rosé  
Rime Vodka, Peach Nectar, Grapefruit  
glass carafe  
13 52

# BEER

**DRAFT**  
Estrella Galicia, Lager—Spain  
caña doble  
4.25 8.5

Two Roads, No Limits Hefeweizen—CT 4 8  
New England, Sea Hag IPA—CT 4.25 8.5

## BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 7

Narragansett Lager (16oz)—RI 7

Peroni, Lager—Italy 8.5

Von Trapp, Bohemian Pilsner—VT 8

Lagunitas, Maximus IPA—CA 8.5

Two Roads, Passion Fruit Gose (16oz)—CT 12

Narragansett Lager (16oz)—RI 7

Half Full, In Pursuit IPA—CT 8

Allagash, Tripel—MN 10.5

Isastegi, Sagardo Natural Cider—Spain (750mL) 28