

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

CHORIZO PICANTE

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

FUET

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

SOBRASADA

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

SALCHICHÓN DE VIC

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

SPECK

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

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

CHORIZO DE PAMPLONA

California, US
Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich

VALDEÓN

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

ALISIOS

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

CAÑA DE CABRA

Murcia, ES
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

MAHÓN

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

GARROTXA

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

DÉLICE DE BOURGOGNE

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

IDIAZÁBAL

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

QUESO DE OVEJA CON FLORES

La Mancha, ES
Soft-Sheep's Milk, Aged 5 Months, Sweet, Floral, Mild

AGED MANCHEGO

Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 12 Months. Buttery, Nutty, Complex

TETILLA

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

DRUNKEN GOAT

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

CABRA ROMERO

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

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, Speck, Soria Chorizo, Manchego, Drunken Goat, Roasted Almonds

TAPAS

HUEVOS ROTOS

Chorizo, Potatoes, Sunny Side Up Egg

STEAK & EGGS

Red Chimichurri

OLIVE OIL PANCAKES

Cinnamon Brown Butter, Maple Syrup

JAMÓN SERRANO BENEDICT

Hollandaise

TORRIJAS

Crema Catalana, Strawberries

ESTRELLADOS

Jamón Ibérico, Sunny Side Up Egg

ASPARAGUS

Picada Pesto

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

ROASTED MUSHROOMS

Scallions, Sherry

PADRON PEPPERS

Whipped Feta, Dukkah Spice

CARROTS

Coriander, Mint, Walnuts, Red Onions, Date Honey

CASTELFRANCO RADICCHIO

Green Grapes, Almonds, Fig Vinaigrette

PICKLED BEETS

Goat Cheese, Chives, Pistachios

FIDDLEHEADS

Charred Lemon, Calabrian Chiles

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

ROASTED CAULIFLOWER

Black Garlic, Truffle Mushroom

PIQUILLO HUMMUS

Lavash Chips, Sumac

SHEEP'S CHEESE TERRINE

Serrano Ham, Figs, Hazelnuts

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

BLUE POINT OYSTERS

Meyer Lemon Granita, Mojo Picon

BOQUERONES

Radish, Pearl Barley, Piquillo Peppers, Ramp Oil

BRANDADE

Whipped Potato, Hake, Bay Scallops, Piquillo Sauce

PULPO

Muhammara

GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

NORWEGIAN MOUNTAIN TROUT

Lentils, Chorizo Picante

MUSSELS

Tomato, Fresno Peppers

CALAMARI

Chipotle Aioli

POLLO AL AJILLO

Marinated Chicken Thigh, Aji Amarillo

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

BACON WRAPPED DATES

Valdeón Mousse

PORK BELLY

Rhubarb, Strawberries, Cherry Pepper

BIKINI

Serrano Ham, Mahón Cheese, Truffle Aioli

SPICED BEEF EMPANADAS

Red Pepper Sauce

STEAK PAILLARD

Red Pepper Vinaigrette, Crispy Potatoes

LAMB TARTAR

Black Harissa, Labneh Yogurt, Urfa Vinaigrette

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

WATERCRESS

Pearl Barley, Carrots, Hazelnut Dukkah, Mojo Verde

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

Arugula Salad, Lemon, Carrots

PAELLA VERDURAS

Turnips, Ramps, Pea Tendrils, Snap Peas

PAELLA MARISCOS

Gambas, Calamari, Mussels

PAELLA SALVAJE

Gaucha Sausage, Chicken, Chickpeas

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin

DESSERTS

FLAN CATALÁN

8

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

OLIVE OIL CAKE

Sea Salt

BASQUE BURNT CHEESECAKE

Strawberries

ICE CREAM

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

CREPAS

Dulce De Leche, Hazelnuts

SORBET

Longford's - Stamford, CT
Mango, Raspberry

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	BarCava, Brut , Penedès, Spain	Xarel-lo Blend	5.25	10.5	42
2022	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	Xarel-lo	7.5	15	60
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	Trepat	6.5	13	52

WHITE

2023	Mila , Rías Baixas, Spain	Albariño	6	12	48
2025	Ostatu , Rioja, Spain	Viura, Malvasia	7	14	56
2023	Menade , Rueda, Spain	Verdejo	6	12	48
2023	Le Naturel , Navarra, Spain	Garnacha Blanca	5	10	40
2022	Pinord, Diorama , Penedès, Spain	Xarel-lo	4.75	9.5	38
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	Xarel-lo, Riesling	6.25	12.5	50
2021	Orto Vins, Les Argiles , Montsant, Spain	Macabeo	6.5	13	52
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	Pedro Ximénez	6	12	48
2023	Bico Amarelo , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	4.5	9	36
2023	Aylin , San Antonio, Chile	Sauvignon Blanc	5.5	11	44
2024	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	5	10	40
2020	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13	52
2024	Haus Rothenberg, Feinherb , Nahe, Germany	Riesling	6.5	13	52

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	Mencía	5.5	11	44
2023	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	5	10	40
2023	Christophe Aví , Agenais, France	Cabernet Sauvignon	6	12	48
2023	No Es Pituko , Curicó Valley, Chile	Sauvignon Blanc	5.5	11	44

RED

2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	6.5	13	52
2020	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	6	12	48
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	6.5	13	52
2021	Azul y Garanza , Navarra, Spain	Tempranillo	4.75	9.5 (L)	53
2022	Glup Glup , Cariñena, Spain	Garnacha	4.5	9	36
2017	Alberto Orte, A Portela , Valdeorras, Spain	Mencía	6.5	13	52
2023	Sotabosc , Montsant, Spain	Garnacha, Cariñena	6	12	48
2020	Coster dels Olivers , Priorat, Spain	Cariñena, Garnacha	7.5	15	60
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	Trepat Blend	5.5	11	44
2023	La Vinyeta, Bongo* , Emporda, Spain	Monastrell	5	10	40
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	Garnacha, Piñuela	6	12	48
2021	Uva de Vida, Biográfico , Toledo, Spain	Tempranillo, Graciano	7	14	56
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	Baga	5.5	11 (L)	62
2020	Gota, Bergamota , Dão, Portugal	Touriga Nacional Blend	6	12	48
2020	Peñalolen , Maipo, Chile	Cabernet Sauvignon	6.5	13	52
2019	Polkura , Colchagua, Chile	Syrah	6	12	48
2022	Casas del Bosque , Casablanca, Chile	Pinot Noir	7	14	56
2021	Garage Wine Company, Revival , Maule, Chile	País	5.75	11.5	46
2021	Quieto, Gran Corte , Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13	52
2018	Alto de la Ballena , Maldonado, Uruguay	Cabernet Franc Blend	5	10	40
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Cabernet Blend	6	12	48

SHERRY

DRY

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

SWEET

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

ACID TRIP Asnella / 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

BLOODY MARY

Tito's Vodka, Housemade Bloody Mary Mix

MIMOSA

Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon

BEES & BAYS (No ABV)

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

TEA TIME (No ABV)

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

PICA PICA

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

GIN & JUS

Hayman's London Dry Gin, Lime, Green Grape, Pink Peppercorn, Ginger

DOS PENÍNSULAS

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

ALEBRIJES

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

SIDE HUSTLE

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

BOURBON SPICE RACK

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

IPANEMA

P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

LAIRD'S WAY

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

GINTONICS

Inspired by three of Spain's most iconic regions.

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

GUNS & ROSÉS

Tierra Limpia Brut Rosé, Lillet Rosé
Rime Vodka, Peach Nectar, Grapefruit

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
Two Roads, Passion Fruit Gose (16oz)—CT	12
Troegs, Dreamweaver Wheat—PA	8
Half Full, In Pursuit IPA—CT	8
Night Shift, Whirlpool Hazy NE IPA—MA	8.5
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

