

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

JAMÓN SERRANO

Castilla Y León, ES
15-20 Months Cured Ham. Tender, Salty, Sweet

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

CAÑA DE CABRA

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

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

QUESO DE TRUFA

Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant

LOMO IBÉRICO DE BELLOTA

Castilla Y León, ES
Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón

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

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

CAULIFLOWER

Black Garlic, Truffle Mushrooms

CASTELFRANCO RADICCHIO

Green Grapes, Almonds, Fig Vinaigrette

ROASTED MUSHROOMS

Scallions, Sherry

CARROTS

Coriander, Mint, Walnuts, Red Onions, Date Honey

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

PICKLED BEETS

Goat Cheese, Chives, Pistachios

FIDDLEHEADS

Charred Lemon, Calabrian Chiles

ASPARAGUS

Picada Pesto

MUSHROOM CROQUETTES

Truffle Aioli

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

PADRON PEPPERS

Whipped Feta, Dukkah Spice

CAVATELLI PRIMAVERA

Snap Peas, English Peas, Ramps, Tomatoes, Garlic

BURRATA

Mint Pesto, Grilled Peaches, Almonds

PIQUILLO HUMMUS

Sumac, Lavash

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

BOQUERONES

Radishes, Barley, Piquillo Peppers, Ramp Oil

NORWEGIAN TROUT

Cherry Tomatoes, Cucumber Gazpacho

GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

CALAMARI

Chipotle Aioli

PULPO

Muhammara

BLUE POINT OYSTERS

Meyer Lemon Granita, Mojo Picon

BRANDADE

Whipped Potato, Hake, Bay Scallops, Piquillo Sauce

POLLO AL AJILLO

Marinated Chicken Thigh, Aji Amarillo

GOAT CHEESE TERRINE

Serrano Ham, Figs, Hazelnuts

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

BIKINI

Serrano Ham, Mahón Cheese, Truffle Aioli

BACON WRAPPED DATES

Valdeón Mousse

PORK BELLY

Rhubarb, Strawberry, Cherry Peppers

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

SPICED BEEF EMPANADAS

Red Pepper Sauce

DUCK CONFIT PASTILLA

Almonds, Pea Shoots, English Peas, Bigarade Sauce

STEAK PAILLARD

Red Pepper Vinaigrette, Crispy Potatoes

LAMB TARTAR

Black Harissa, Labneh Yogurt, Urfa Vinaigrette

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

WATERCRESS

Avocado, Barley, Carrots, Hazelnuts, Mojo Verde

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

PAELLA VERDURAS

Turnips, Carrots, Radishes, English Peas

PAELLA MARISCOS

Shrimp, Calamari, Mussels, Clams

PAELLA SALVAJE

Gaucho Sausage, Chicken, Chickpeas

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin

DESSERTS

CREPAS

Dulce De Leche, Hazelnuts

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

FLAN CATALÁN

Sea Salt

BASQUE BURNT CHEESECAKE

Strawberries

ICE CREAM

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

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 | 14 | 56 |
| NV | Tierra Limpia, Brut Rosé , Penedès, Spain | Trepat | 6.5 | 13 | 52 |

WHITE

| | | | | | |
|------|--|-----------------------------|------|------|----|
| 2023 | Mila , Rías Baixas, Spain | Albariño | 6.5 | 13 | 52 |
| 2025 | Ostatu , Rioja, Spain | Viura, Malvasia | 7 | 14 | 56 |
| 2024 | Menade , Rueda, Spain | Verdejo | 6 | 12 | 48 |
| 2024 | Le Naturel , Navarra, Spain | Garnacha Blanca | 5 | 10 | 40 |
| 2025 | Pinord, Diorama , Penedès, Spain | Xarel-lo | 4.75 | 9.5 | 38 |
| 2023 | B.R.O.T., Blanc Inicial , Penedès, Spain | Xarel-lo, Riesling | 6.25 | 12.5 | 50 |
| 2024 | Orto Vins, Les Argiles , Montsant, Spain | Macabeo | 6.5 | 13 | 52 |
| 2021 | 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 | 6 | 12 | 48 |
| 2024 | Bodega Cerro Chapeu , Cerro Chapeu, Uruguay | Chardonnay | 5.5 | 11 | 44 |
| 2023 | Iniceri, Abisso , Sicily, Italy | Catarratto | 6 | 12 | 48 |
| 2024 | 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

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

RED

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

SHERRY

DRY

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|---|------------------------|-----|-----|
| 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 |
| VORS , Bodegas Tradicion, 750mL | Oloroso | 19 | 152 |

SWEET

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| 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.

SHERRY SPECTRUM

La Cigarrera / Los Arcos / 15 Años
A progression of dry style sherries, 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

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| BEEES & BAYS (No ABV) | 7 |
| Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf | |

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

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

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

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

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

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

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

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

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| 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 | glass | pitcher |
| Rioja Wine, Elderflower, Citrus Infused | 10.5 | 38 |
| Dark Rum, Guava Nectar | | |

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

BEER

| | | |
|------------------------------------|-------------|--------------|
| DRAFT | caña | doble |
| Two Roads, No Limits Hefeweizen—CT | 4 | 8 |
| New England, Sea Hag IPA—CT | 4.25 | 8.5 |

BOTTLES & CANS

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| Estrella Damm, Daura Gluten-Free Lager—Spain | 8.5 |
| Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT | 7 |
| Narragansett Lager (16oz)—RI | 7 |
| Von Trapp, Bohemian Pilsner—VT | 8 |
| Lagunitas, Maximus IPA—CA | 8.5 |
| Two Roads, Passion Fruit Gose (16oz)—CT | 12 |
| Night Shift, Whirlpool Hazy NE IPA—MA | 8.5 |
| Narragansett Lager (16oz)—RI | 7 |
| Half Full, In Pursuit IPA—CT | 8 |
| Allagash, Tripel—MN | 10.5 |
| Down East Cider, Original Blend Cider—MA | 9.5 |
| Isastegi, Sagardo Natural Cider—Spain (750mL) | 28 |

