

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

SPECK

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

SALCHICHÓN DE VIC

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

SOBRASADA

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

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

CHORIZO DE PAMPLONA

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

CHORIZO PICANTE

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

FUET

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

IDIAZÁBAL

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

BREDBIS ESPELETTE

Les Pyrénées, FR
Firm, Sheep's Milk, Aged 90 Days.
Creamy, Nutty, Espelette Rubbed

AGED MANCHEGO

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

CAÑA DE CABRA

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

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, Cream

IBORES

Extremadura, ES
Semi-Firm, Raw Goat's Milk, Aged 2 Months.
Pimentón Rubbed

VALDEÓN

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

MAHÓN

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

TETILLA

Galicia, ES
Semi-Soft, Cow's Milk, Aged 30 Days. Buttery,
Creamy, Tangy

DÉLICE DE BOURGOGNE

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

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 OVEJA CON FLORES

La Mancha, ES
Firm, Sheep's Milk, Aged 120 Days.
Earthy, Nutty, Flower Coated

APERITIVO BOARD

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

*Jamón Serrano, Pamplona, Manchego,
Idiazábal, Pickled Guindilla Peppers, Olives,
Almonds, Patatas Bravas*

TAPAS

OLIVE OIL PANCAKES

Cultured Butter, Maple Syrup

8.5

MUHAMMARA

Walnuts, Pomegranate

7.5

SERRANO BENEDICT

Hollandaise

9.5

HUMMUS

Roasted Red Pepper, Za'atar

8.5

VEGETABLE BENEDICT

Fennel, Leeks, Hollandaise

8.5

PAPAS ARRUGADAS

Mojo Rojo

8

TORRIJAS

Rhubarb, Lemon

8

POTATO TORTILLA

Chive Sour Cream

7.5

FIDEOS

Pork Belly, Egg, Salmorreta

16.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

MIGAS

Gaucho, Fried Egg

9.5

BOQUERONES

Tapenade

6

MARCONA ALMONDS

Bell Pepper, Balsamic, Basil

5

PULPO

Green Romesco, Txistorra

15.5

EGGPLANT CAPONATA

Bell Pepper, Balsamic, Basil

6.5

GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

10.5

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6

MUSSELS

Guancaile, Ramps

13.5

LEEKs

Tahini, Sunflower Seeds

8.5

FLUKE A LA PLANCHA

Tabbouleh

15.5

SAUTÉED KALE

Golden Raisins, Pedro Ximénez

8

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

COUSCOUS

Sun Dried Tomato, Pesto

8.5

BACON WRAPPED DATES

Valdeón Mousse

8

CHAMPIÑONES

Aleppo Pepper

10.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

SNOW PEAS

Cashew, Basil

8

PORK BELLY

Apricots, Serrano Pepper

10.5

ARTICHOKES

Bacon, Aleppo Pepper

10.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

ROASTED CARROTS

Labneh, Pistachio

8

STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

14.5

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

FRISÉE SALAD

Castelvetrano Olives, Serrano

8.5

ARUGULA SALAD

Cucumbers, Dill, Feta

8.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

24.5

WHOLE ROASTED BRANZINO

Arugula, Radish, Fingerling Potatoes

28.5

HALF / FULL

PAELLA VERDURAS

Cauliflower, Fennel, Leeks, Arugula

18 / 36

PAELLA MARISCOS

Shrimp, Mussels, Calamari, Clams

29 / 58

PAELLA SALVAJE

Pork Belly, Gaucho Sausage, Morcilla

28 / 56

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

33 / 66

DESSERTS

FLAN CATALÁN

Sea Salt

8

OLIVE OIL CAKE

Sea Salt

10

ARROZ CON LECHE

8

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

BASQUE BURNT CHEESECAKE

Rhubarb

10

ICE CREAM

Longford's Ice Cream – Stamford, CT
Mango Sorbet, Vanilla

8

EXECUTIVE CHEF MATT KNEELAND

*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
2023	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

2024	Mila , Rías Baixas, Spain	Albariño	6.5	13	52
2024	Menade , Rueda, Spain	Verdejo	6	12	48
2024	Le Naturel , Navarra, Spain	Garnacha Blanca	5	10	40
2025	Ostatu , Rioja, Spain	Viura, Malvasia	7	14	56
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
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	Palomino Fino	6	12	48
2023	Bico Amarelo , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	4.5	9	36
2024	Aylin , San Antonio, Chile	Sauvignon Blanc	6	12	46
2025	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	5.5	11	44
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13	52
2024	Haus Rothenberg, Feinherb , Nahe, Germany	Hondarribi Zuri	6.5	13	52

ROSÉ & SKIN CONTACT

2023	Liquid Geography , Bierzo, Spain	Mencia	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

2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	6.5	13	52
2021	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	6.5	13	52
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
2021	Alberto Orte, A Portela , Valdeorras, Spain	Mencia	6.5	13	52
2021	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
2021	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	62
2023	Quieto, Gran Corte , Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13	52
2022	Peñalolen , Maipo, Chile	Cabernet Sauvignon	7	14	56
2022	Polkura , Colchagua, Chile	Syrah	7.5	15	60
2024	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
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
VORS , Bodegas Tradicion, 750mL	Oloroso	19	152

SWEET

Bodegas Gómez Nevado , 750mL	Abocado	10	80
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.

HELLO, OLD FRIEND

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

COCKTAILS

MIMOSA

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

11

BLOODY MARY

Tito's Vodka, Housemade Bloody Mary Mix

11

BEEES & 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

Bañez 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

P-51 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

Half Full, Bright Blonde Pale Ale—CT
New England, Sea Hag IPA—CT
Two Roads, No Limits Hefeweizen—CT

caña doble
3.75 7.5
4.25 8.5
4 8

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT
Estrella Damm, Daura Gluten-Free Lager—Spain
Peroni, Lager—Italy
Two Roads, Passion Fruit Gose (16oz)—CT
Troegs, Dreamweaver Wheat—PA
Narragansett Lager (16oz)—RI
Half Full, In Pursuit IPA—CT
Jack's Abby, Hoponius Union IPL—MA
Lagunitas, Maximus IPA—CA
Allagash, Tripel—MN
Isastegi, Sagardo Natural Cider—Spain (750mL)

7
8.5
8.5
12
8
7
8
7
8.5
10.5
28

