

# barcelona

## CHARCUTERIE & CHEESE

7 For one | 19.5 For three

### JAMÓN SERRANO

Castilla y León, ES  
15-20 Month Cured Ham. Tender, Salty, Sweet

### SOBRASADA

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

### SALCHICHÓN DE VIC

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

### FUET

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

### SPECK

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

### CHORIZO PICANTE

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

### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

### CHORIZO PAMPLONA

País Vasco, ES  
Beef & Pork Sausage with Pimentón. Tangy, Salty, Rich

### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky, Garlicky

### SAN SIMÓN

Galicia, ES  
Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild

### SMOKIN' GOAT

Islas Canarias, ES  
Semi-Soft, Goat's Milk, Aged 15 Days, Smoked, Creamy, Mild

### TETILLA

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

### DÉLICE DE BOURGOGNE

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

### MAHÓN

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

### AGED MANCHEGO

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

### DRUNKEN GOAT

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

### CAÑA DE CABRA

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

### VALDEON

Castilla-Leon, ES  
Creamy Blue, Cow & Goat Milk, Cave-Aged 2 Months, Pungent

### CABRA ROMERO

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

### ALISIOS

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

### IDIAZÁBAL

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

### JAMÓN MANGALICA

Castilla y León, ES  
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

### LOMO IBÉRICO DE BELLOTA

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

### MAXORATA

Islas Canarias, ES  
Semi-firm, Goat's milk, Aged 2 Months. Buttery and Tangy

### APERITIVO BOARD

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

*Marinated Olives, Patatas Bravas, Pickled Peppers, Fuet, Manchego, Roasted Almonds*

## TAPAS

### SQUASH BLOSSOMS

Buffalo Ricotta, Zucchini, Saltanas, Lemon Aji Aioli

11.5

### BURRATA

Asparagus & Fava Bean Purée, Toasted Almonds, Sage Breadcrumbs, Maldon Salt

11

### HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

### PICKLED BEETS

Goat Cheese, Chives, Pistachios

7.5

### MUSHROOM CROQUETAS

Truffle Aioli

8

### FIDDLEHEAD FERNS

Capers, Lemon, Toasted Pine Nuts

11

### VALDEON POLENTA CAKE

Tomato, Sobasada, Olive Tapanade

10

### FAVA BEANS

Mint, Leeks, Crispy Serrano, Smoked Maldón

9.5

### CHAMPIÑONES

Scallion Confit, Sherry

11

### ROASTED BABY CARROTS

Chili Honey, Lime Crème Fraîche

7

### SHISHITO PEPPERS

Lemon, Maldon Sea Salt

8

### ARTICHOKES

Anchovy Vinaigrette

9.5

### MEDITERRANEAN HUMMUS

Green Olives, Lavash

9

### POTATO TORTILLA

Chive Sour Cream

7

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

### PAPPARDELLE PRIMAVERA

Jamón Serrano, Snap Peas, Idiazabal

16.5

### BAY SCALLOPS

Carrot Puree, Charred Ramps

18.5

### MUSSELS

House-Made Green Chorizo, Leeks, White Wine

13

### PULPO

Artichoke Purée, Salsa Verde

15.5

### CRISPY CALAMARI

Shishito Peppers, Piquillos, Smoked Pepper Aioli

11.5

### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

### BOQUERONES

Spiced Pickled Vegetables, Parsley, Olive Oil

7

### TRUFFLED BIKINI

Serrano, Drunken Goat

9

### CHICKEN

Marinated Chicken Thigh, Basil Pesto

8.5

### BACON-WRAPPED DATES

Valdeón Mousse

8

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

### CHORIZO W/SWEET & SOUR FIGS

Balsamic Reduction

9

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

### ALBONDIGAS

Spiced Meatballs in Jamon-Tomato Sauce

9.5

### PORK BELLY

Mojo Picon

10.5

### LOMO DE CORDERO

Lamb Loin, Ramps, Ratatouille

17

### STEAK PICANHA

Grass Fed Sirlion, Charred Green Onions, Walnut Vinaigrette

15.5

### MOULARD DUCK PINTXOS

Grilled Duck Hearts, Spiced Black Plums

11.5

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

### ASPARAGUS

Mache, Frisée, Black Olives, Lemon Garlic Vinaigrette Shaved Maxorata Cheese

10

### CRAB SALAD

Watermelon Radish, Grapefruit, Fennel, White Balsamic, Harissa Yogurt

15.5

### COUSCOUS AND ARTICHOKE

Red Onions, Cucumbers, Chickpeas, Herbs, Sheep's Cheese

12.5

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

### WHOLE ROASTED BRANZINO

Arugula Salad, Crispy Potatoes

25.5

### NEW YORK STRIP STEAK

Truffle Fries

33

### PAELLA VERDURAS

Green Cabbage, Asparagus, Snap Peas, Spanish Onions, Green Garlic Aioli

half / full / double

18 / 36 / 64

### PAELLA SALVAJE

Pork Loin, Sausage, Roasted Chicken, Chickpeas

28 / 56 / 98

### PAELLA MARISCOS

Prawns, Mussels, Calamari

28 / 56 / 98

### PARILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

31 / 62 / 108

## DESSERTS

### FLAN CATALÁN

Sea Salt

7

### OLIVE OIL CAKE

Sea Salt

9

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

### BASQUE BURNT CHEESECAKE

Maraschino Cherries

9

### CREPAS

Dulce De Leche, Chocolate Sauce, Hazelnuts

8

### LONGFORDS ICECREAM STAMFORD, CT

Vanilla, Chocolate, Coconut Mounds, Olive Oil, Mango Sorbet, Lemon Sorbet, Raspberry Sorbet

7.5

## EXECUTIVE CHEF MAXIMINO RIVERA / SOUS CHEF ISAIAS RUIZ

\*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.

Barcelona is a cashless restaurant. Credit and debit accepted.



# WINES BY THE GLASS

## SPARKLING

		3oz	6oz	bottle
NV <b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2019 <b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2020 <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

## WHITE

		3oz	6oz	bottle
2020 <b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2021 <b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 <b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6	12	48
2020 <b>Vinos Piñol, Raig de Raim</b> , Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2020 <b>Mestizaje Blanco</b> , El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
2019 <b>Viña Callejuela, Blanco de Hornillos</b> , Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2020 <b>Asnella</b> , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2019 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2021 <b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2021 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2019 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2019 <b>Marcel Couturier</b> , Mâcon-Loché, France	<i>Chardonnay</i>	8	16	64
2020 <b>Iniceri, 'Abisso'</b> , Sicily, Italy	<i>Catarratto</i>	6	12	48
2020 <b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Riesling</i>	5.5	11	44
2020 <b>L'Alpage</b> , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2020 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencia</i>	5	10	40
2021 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 <b>Lafage, 'Miraflores'</b> , Roussillon, France	<i>Mourvedre Blend</i>	6.5	13	52
2019 <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

## RED

		3oz	6oz	bottle
2017 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2018 <b>Marqués de Tomares, Crianza</b> , Rioja Spain	<i>Tempranillo</i>	6	12	48
2019 <b>Bardos, Romántica</b> , Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2021 <b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2021 <b>Le Naturel</b> , Navarra, Spain	<i>Garnacha</i>	5	10	40
2020 <b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2019 <b>César Marquez Pérez, Parajes</b> , Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
2019 <b>La Fanfarria</b> , Asturias, Spain	<i>Mencia, Albarín Negro</i>	6.5	13	52
2018 <b>Joan d'Anguera, Finca L'Argatá</b> , Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2019 <b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2012 <b>Laurona</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2020 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Trepal Blend</i>	4.75	9.5	38
2020 <b>La Vinyeta, Bongo*</b> , Emporda, Spain	<i>Monastrell</i>	4.5	9	36
2020 <b>Península, Vino de Montaña</b> , Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	5.5	11	44
2020 <b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2020 <b>Bodegas Ponca, Clos Lojen</b> , Manchuela, Spain	<i>Bobal</i>	5.25	10.5	42
2016 <b>Fontes Cunha, 'Mondeco'</b> , Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2020 <b>Earth First, Classic</b> , Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2019 <b>Belinda</b> , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2019 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2018 <b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2017 <b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2019 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	6.75	13.5	54
2018 <b>Alto de la Ballena, Reserva</b> , Maldonado, Uruguay	<i>Tannat, Viognier</i>	6	12	48
2020 <b>Domaine Vallot</b> , Côtes-du-Rhône, France	<i>Grenache Blend</i>	6.75	13.5	54
2019 <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

# SHERRY

## DRY

		3oz	bottle
<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	5	40
<b>Tradicion</b> , Bodegas Tradicion, 750mL	<i>Fino</i>	9	72
<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	8	32
<b>Almacenista</b> , Lustau, 500mL	<i>Manzanilla Amontillada</i>	11	66
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	5	40
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	7.5	60
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	11.5	46
<b>Marques de Poley</b> , Toro Albala, 500mL	<i>Oloroso</i>	8.5	51

## SWEET

		3oz	bottle
<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	8	64
<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	13.5	54

# WINE FLIGHTS

3 Half Glasses

**APERITIVOS** BarCava / La Cigarrera / El Bandarra Vermut 13.5  
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

**BIO-CURIOUS** Diorama / Abisso / Biográfico 16  
Many of our wines use Biodynamic farming practices, here are three incredible examples

**GRENAche (ON THE ROCKS)** Le Naturel / Vino de Montaña / Finca L'Argatá 17.5  
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

**ACID TRIP** Asnella / L'Alpage / Belinda 14.5  
High. Acid. Wines.

# COCKTAILS

**BEES & BAYS** (No ABV) 6  
Lime, Salted Honey Syrup, Cardamom  
Sparkling Water, Torched Bay Leaf

**FLOR DE SAL** (Low ABV) 12  
La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif  
Luxardo Maraschino, Lime, Lemon, Black Lava Salt  
**Porrón for the Table** 48

**SUMMER STREET SLING** 12  
Chamomile Infused Tito's Vodka  
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

**TYGRA** 13  
Cachaça, Quevedo White Port, Ginger Beer,  
Lime, Angostura Bitters, Cucumber

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

**ALEBRIJES** 13  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup,  
Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder

**BOURBON SPICE RACK** 12  
Four Roses Bourbon, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

**SMOKED SHERRY MANHATTAN** 15  
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,  
Lustau Amontillado, Angostura, Luxardo Cherry

**LAIRD'S WAY** 14.5  
Monkey Shoulder Scotch, Dolin Rouge Vermouth,  
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

# GINTONICS

Inspired by the Biodynamic calendar, featuring 14.5  
Hayman's London Dry Gin

**FRUIT**  
Fever Tree Grapefruit, Fever Tree Elderflower,  
Strawberry, Lemon, Pink Peppercorns

**LEAF**  
Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves

**FLOWER**  
Fever Tree Elderflower, Rosebud, Lime, Cucumber

**ROOT**  
Fever Tree Mediterranean, Q Ginger Beer, Cardamom,  
Ginger, Lime

**CLASSIC BARCELONA GINTONIC**  
Fever Tree Mediterranean, Grapefruit, Lime, Jasmine

# SANGRIA

**WHITE OR RED SANGRIA** glass pitcher  
Rioja Wine, Elderflower, Citrus Infused 9.5 34  
Dark Rum, Guava Nectar

**GUNS & ROSÉS** glass carafe  
São João Brut Rosé, Lillet Rosé, Rime Vodka, 12.5 50  
Peach Nectar, Lemon, Grapefruit Bitters

# BEER

**DRAFT** 7oz 14oz  
Black Hog, Rotating Selection - CT 3.75 7.5  
Half Full, Bright Blonde Pale Ale - CT 3.5 7  
Jack's Abby, House Lager - MA 3.75 7.5  
Troegs, Perpetual IPA - PA 4.25 8.5

**BOTTLES & CANS**  
Clausthaler, Non-Alcoholic - Germany 6.5  
Estrella Galicia, Lager - Spain 8  
Estrella Damm, Daura Gluten-Free Lager - Spain 7.5  
Estrella Damm, Inedit - Spain 9.5  
Hitachino, Nest White - Japan 13  
Two Roads, Honeyspot Road IPA - CT 7  
Half Full, In Pursuit IPA - CT 8  
Von Trapp, Bohemian Pilsner - VT 8  
Jack's Abby, Hoponius Union IPL - MA 7  
Lagunitas, Maximus IPA - CA 8.5  
Allagash, Tripel Reserve - MN 10.5  
Kentucky Ale, Bourbon Barrel Ale - KY 10  
Duclaw, Sweet Baby Jesus Porter - MD 8

**CIDERS**  
Down East Cider, Original Blend- MA 9.5  
Isastegi, Sagardo Natural Cider (750mL) - Spain 28