

# barcelona

## 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.

### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

### CHORIZO PICANTE

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

### SOBRASADA

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

### CHORIZO DE PAMPLONA

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

### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, 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

### DRUNKEN GOAT

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

### DÉLICE DE BOURGOGNE

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

### 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

### CAÑA DE CABRA

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

### 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

### JAMÓN IBÉRICO

Castilla Y León, ES  
Aged 36-42 Months, Acorn & Pasture  
Fed Ibérico, Marbled, Tender, Nutty, Creamy

### 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

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

6.5

### HUMMUS

Roasted Red Pepper, Pimentón

7.5

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

### MARINATED CUCUMBERS

Dill

8.5

### PAPAS ARRUGADAS

Mojo Verde

8

### ROASTED CHICKPEAS

Za'atar, Castelvetrano Olives

7.5

### POTATO TORTILLA

Chive Sour Cream

7.5

### SAUTÉED KALE

Garlic, Sherry

8

### BOQUERONES

Cucumbers, Radish

6

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

### SWORDFISH A LA PLANCHA

Tabbouleh

15.5

### CHAMPIÑONES

Aleppo Pepper

10.5

### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

10.5

### LEEKS

Tahini, Sunflower Seeds

8.5

### MUSSELS

Chorizo, Sofrito

13.5

### SNAP PEAS

Cashew Basil

8

### PULPO

Aji Amarillo

15.5

### ASPARAGUS

Salbitxada

11.5

### CHICKEN THIGH

Anaheim Pepper, Lime

10.5

### COUSCOUS

Sun Dried Tomato, Pesto

8.5

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

### SPRING ONIONS

Green Harissa

9.5

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

### CARROTS

Labneh, Pepitas

8.5

### FLANK STEAK\*

Vizcaina

15.5

### ZUCCHINI

Piquillo Pepper, Garlic

9

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

### BEETS

Ricotta Salata, Mint

7.5

### BEEF TARTAR\*

Pickled Guindilla Pepper, Chive

15.5

### MUHAMMARA

Walnuts, Golden Raisins

8.5

### BACON-WRAPPED DATES

Valdeón Mousse

8

### PIQUILLO RELLENOS

Rabbit, Mojo Picon

14.5

## SALADS

### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

### ARUGULA

Dill, Feta

8.5

### WATERCRESS

Radish, Pickled Shallots

9.5

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

24.5

### WHOLE ROASTED BRANZINO

Asparagus, Marble Potatoes

28.5

### PAELLA VERDURAS

Cauliflower, Snap Peas, Leeks, Asparagus

HALF / FULL  
18 / 36

### PAELLA SALVAJE

Pork Belly, Morcilla, Gaucho Sausage, Chicken

28 / 56

### PAELLA MARISCOS

Shrimp, Calamari, Clams, Mussels

29 / 58

### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

33 / 66

## DESSERTS

### ARROZ CON LECHE

8

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

### BASQUE BURNT CHEESECAKE

Rhubarb

10

### FLAN CATALÁN

8

### OLIVE OIL CAKE

Sea Salt

10

### SORBET

*Longford's Ice Cream – Stamford, CT*  
Lemon Sorbet, Vanilla Ice Cream

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	<b>BarCava, Brut</b> , Penedès, Spain	Xarel-lo Blend	5.25	10.5	42
2023	<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

2024	<b>Mila</b> , Rías Baixas, Spain	Albariño	6.5	13	52
2024	<b>Menade</b> , Rueda, Spain	Verdejo	6	12	48
2025	<b>Ostatu</b> , Rioja, Spain	Viura, Malvasia	7	14	56
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
2020	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	Palomino Fino	6	12	48
2023	<b>Bico Amarelo</b> , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	4.5	9	36
2024	<b>Aylin</b> , San Antonio, Chile	Sauvignon Blanc	6	12	46
2025	<b>Bodega 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>Iniceri, Abisso</b> , Sicily, Italy	Catarratto	6	12	48
2024	<b>Haus Rothenberg, Feinherb</b> , Nahe, Germany	Hondarribi Zuri	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	6.5	13	52
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
2021	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	Mencía	6.5	13	52
2021	<b>Coster dels Olivers</b> , Priorat, Spain	Cariñena, Garnacha	7.5	15	60
2024	<b>Sotabosc</b> , Montsant, Spain	Garnacha, Cariñena	6	12	48
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
2021	<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	62
2023	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13	52
2022	<b>Peñalolen</b> , Maipo, Chile	Cabernet Sauvignon	7	14	56
2022	<b>Polkura</b> , Colchagua, Chile	Syrah	7.5	15	60
2024	<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
2021	<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>Bodegas Gómez Nevado</b> , 750mL	Abocado	10	80
<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 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.

## 3oz 6oz bottle

# COCKTAILS

## BEES & BAYS (No ABV)

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

8

## TEA TIME (No ABV)

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

9

## GIN & JUS

Paco Pepe Andalucian Gin, Lime, Green Grape,  
Pink Peppercorn, Ginger

12

## PICA PICA

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

12.5

## DOS PENÍNSULAS

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

13

## ALEBRIJES

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

14

## SIDE HUSTLE

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

12.5

## 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

## 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
Half Full, Bright Blonde Pale Ale—CT			3.75	7.5
New England, Sea Hag IPA—CT			4.25	8.5
Two Roads, No Limits Hefeweizen—CT			4	8

## BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT				7
Estrella Damm, Daura Gluten-Free Lager—Spain				8.5
Peroni, Lager—Italy				8.5
Two Roads, Passion Fruit Gose (16oz)—CT				12
Troegs, Dreamweaver Wheat—PA				8
Narragansett Lager (16oz)—RI				7
Half Full, In Pursuit IPA—CT				8
Jack's Abby, Hoponius Union IPL—MA				7
Lagunitas, Maximus IPA—CA				8.5
Allagash, Tripel—MN				10.5
Isastegi, Sagardo Natural Cider—Spain (750mL)				28