

# 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

### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

### SALCHICHÓN DE VIC

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

### CHORIZO DE PAMPLONA

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

### FUET

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

### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky, Garlicky

### 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

### MAHÓN

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

### TETILLA

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

### VALDEÓN

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

### 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

### AGED MANCHEGO

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

### 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

### 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

### RED WINE BRESAOLA

NE, US  
Aged Minimum 4 Months, Dry-Cured Piedmontese Beef, Sweet & Aromatic

### 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

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

### ASPARAGUS

Picada

### FIDDLEHEADS

Charred Lemon, Calabrian Chiles

### PICKLED BEETS

Goat Cheese, Chives, Pistachios

### CAVATELLI PRIMAVERA

Snap Peas, English Peas, Ramps, Tomatoes, Garlic

### MUSHROOM CROQUETTES

Truffle Aioli

### PIQUILLO HUMMUS

Sumac, Lavash

### BURRATA

Mint Pesto, Grilled Peaches, Almonds

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### POTATO TORTILLA

Chive Sour Cream

### NORWEGIAN TROUT

Cherry Tomatoes, Cucumber Gazpacho

### BOQUERONES

Radishes, Barley, Piquillo Peppers, Ramp Oil

### MUSSELS

Tomato, Fresno Peppers

### GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

### BLUE POINT OYSTERS

Meyer Lemon Granita, Mojo Picon

### PULPO

Muhammara

### BRANDADE

Whipped Potato, Hake, Bay Scallops, Piquillo Sauce

### SALPICON

Shrimp, Octopus, Red Peppers, Chives, Espelette

### CALAMARI

Chipotle Aioli

### POLLO AL AJILLO

Marinated Chicken Thigh, Aji Amarillo

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### PORK BELLY

Rhubarb, Strawberry, Cherry Peppers

### DUCK CONFIT PASTILLA

Almonds, Pea Shoots, English Peas, Bigarade Sauce

### BACON WRAPPED DATES

Valdeón Mousse

### BIKINI

Serrano Ham, Mahón Cheese, Truffle Aioli

### HANGER STEAK

Yellow Pepper Romesco

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

### LAMB TARTAR

Black Harissa, Labneh Yogurt, Urfa Vinaigrette

### SPICED BEEF EMPANADAS

Red Pepper Sauce

## SALADS

### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

### WATERCRESS

Avocado, Barley, Carrots, Hazelnuts, Mojo Verde

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

### WHOLE ROASTED BRANZINO

Arugula Salad, Carrots

### PAELLA VERDURAS

Turnips, Carrots, Radishes, Zucchini, English Peas

### PAELLA MARISCOS

Shrimp, Calamari, Mussels, Clams

### PAELLA SALVAJE

Gaucho Sausage, Chicken, Chickpeas

### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin

## DESSERTS

### FLAN CATALÁN

Dulce De Leche, Hazelnuts

### CREPAS

Dulce De Leche, Hazelnuts

### 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, 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	<b>BarCava, Brut</b> , Penedès, Spain	Xarel-lo Blend	5.25	10.5	42
2022	<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

2023	<b>Mila</b> , Rías Baixas, Spain	Albariño	6.5	13	52
2025	<b>Ostatu</b> , Rioja, Spain	Viura, Malvasia	7	14	56
2024	<b>Menade</b> , Rueda, Spain	Verdejo	6	12	48
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
2021	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	Pedro Ximénez	6	12	48
2023	<b>Bico Amarelo</b> , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	4.5	9	36
2023	<b>Aylin</b> , San Antonio, Chile	Sauvignon Blanc	6	12	48
2024	<b>Bodega Cerro Chapeu</b> , Cerro Chapeu, Uruguay	Chardonnay	5.5	11	44
2023	<b>Iniceri, Abisso</b> , Sicily, Italy	Catarratto	6	12	48
2024	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13	52
2024	<b>Haus Rothenberg, Feinherb</b> , Nahe, Germany	Riesling	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	12	48
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
2019	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	Mencía	6.5	13	52
2020	<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
2024	<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 (L)	62
2023	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13	52
2020	<b>Peñalolen</b> , Maipo, Chile	Cabernet Sauvignon	7	14	56
2019	<b>Polkura</b> , Colchagua, Chile	Syrah	7.5	15	60
2022	<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
2022	<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>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.

### 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

**BEEES & BAYS** (No ABV) 8  
Lime, Salted Honey Syrup, Cardamom Bitters  
Sparkling Water, Torched Bay Leaf

**TEA TIME** (No ABV) 9  
Blue Flower Earl Grey Tea, Blueberry Shrub,  
Salted Honey Syrup, Lemon, Aquafaba, Mint

**PASSENGER PRINCESS** 13.5  
Prairie Organic Vodka, Strawberry Infused Cappelletti,  
Lemon, Sparkling Water, Love Potion Bitters

**GIN & JUS** 12  
Paco Pepe Andalucian Gin, Lime, Green Grape,  
Pink Peppercorn, Ginger

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

**ALEBRIJES** 14  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,  
Aquafaba, Dragonfruit & Tangerine Powders

**SIDE HUSTLE** 12.5  
Lustau Solera Reserva Brandy, Bénédictine,  
Pineapple, Lemon, Barcava

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

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

**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**  
Rioja Wine, Elderflower, Citrus Infused 10.5  
Dark Rum, Guava Nectar 38

**GUNS & ROSÉS**  
Tierra Limpia Brut Rosé, Lillet Rosé 13  
Rime Vodka, Peach Nectar, Grapefruit 52

## BEER

**DRAFT**  
Estrella Galicia, Lager—Spain 4.25 8.5  
Two Roads, No Limits Hefeweizen—CT 4 8  
New England, Sea Hag IPA—CT 4.25 8.5

### BOTTLES & CANS

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

