

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

CHORIZO PICANTE

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

FUET

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

SOBRASADA

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

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

SALCHICHÓN DE VIC

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

SPECK

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

CHORIZO DE PAMPLONA

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

VALDEÓN

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

GARROTXA

Catalunya, ES
Semi-Firm, Goat's Milk, Aged 75 Days, Natural Mold Rind. Herbaceous, Nutty

ALISIOS

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

CAÑA DE CABRA

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

MAHÓN

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

IDIAZÁBAL

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

AGED MANCHEGO

Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 12 Months. Buttery, Nutty, Complex

DÉLICE DE BOURGOGNE

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

TETILLA

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

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

LOMO IBÉRICO DE BELLOTA

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

JAMÓN IBÉRICO

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

VENISON WAGYU

Fossil Farms – Boonton, NJ
Venison & Wagyu Beef Chorizo, Smoked Pimenton, Garlic, Chili Flakes, Red Wine

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 Cheese, Roasted Almonds

TAPAS

HUEVOS ROTOS

Chorizo, Potatoes, Sunny Side Up Egg 9.5

STEAK & EGGS

Red Chimichurri 15.5

OLIVE OIL PANCAKES

Cinnamon Brown Butter, Maple Syrup 8.5

JAMÓN SERRANO BENEDICT

Hollandaise 9.5

TORRIJAS

Crema Catalana, Strawberries 8

ESTRELLADOS

Jamón Ibérico, Sunny Side Up Egg 11.5

ASPARAGUS

Picada 9.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions 8.5

ROASTED MUSHROOMS

Scallions, Sherry 11.5

FIDDLEHEADS

Charred Lemon, Calabrian Chiles 11.5

CARROTS

Coriander, Mint, Walnuts, Red Onions, Date Honey 8.5

CASTELFRANCO RADICCHIO

Green Grapes, Almonds, Fig Vinaigrette 9.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil 6.5

CAULIFLOWER

Black Garlic, Truffle Mushroom 8.5

BUÑUELOS DE ZUCCHINI

Whipped Feta, Dukkah Spice 9.5

BURRATA

Mint Pesto, Grilled Peaches, Almonds 12.5

PIQUILLO HUMMUS

Lavash Chips, Sumac 8.5

POTATO TORTILLA

Chive Sour Cream 7.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli 8.5

BOQUERONES

Radish, Pearl Barley, Piquillo Peppers, Ramp Oil 6

BLUE POINT OYSTERS

Meyer Lemon Granita, Mojo Picon 13.5

MUSSELS

Tomato, Fresno Peppers 13.5

PULPO

Muhammara 15.5

GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic 10.5

NORWEGIAN MOUNTAIN TROUT

Cherry Tomatoes, Cucumber Gazpacho 14.5

BRANDADE

Whipped Potato, Hake, Bay Scallops, Piquillo Sauce 13

CALAMARI

Chipotle Aioli 11.5

POLLO AL AJILLO

Marinated Chicken Thigh, Aji Amarillo 9.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli 7.5

BACON WRAPPED DATES

Valdeón Mousse 8

PORK BELLY

Rhubarb, Strawberries, Cherry Pepper 10.5

BIKINI

Serrano Ham, Mahón Cheese, Truffle Aioli 12.5

SPICED BEEF EMPANADAS

Red Pepper Sauce 8.5

DUCK CONFIT PASTILLA

Almonds, Pea Shoots, English Peas, Bigarade Sauce 9

HANGER STEAK

Yellow Pepper Romesco 16

LAMB TARTAR

Black Harissa, Labneh Yogurt, Urfa Vinaigrette 13.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce 9.5

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce 11

PICKLED BEETS

Goat Cheese, Chives, Pistachios 8.5

WATERCRESS

Pearl Barley, Carrots, Hazelnut Dukkah, Mojo Verde 9.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers 24.5

WHOLE ROASTED BRANZINO

Arugula Salad, Lemon, Carrots 28.5

PAELLA VERDURAS

Turnips, Ramps, Pea Tendrils, Squash, Snap Peas 18 / 36

PAELLA MARISCOS

Gambas, Calamari, Mussels 29 / 58

PAELLA SALVAJE

Gaucho Sausage, Chicken, Chickpeas 28 / 58

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin 33 / 66

DESSERTS

FLAN CATALÁN

8

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble 10

OLIVE OIL CAKE

Sea Salt 11

BASQUE BURNT CHEESECAKE

Strawberries 10

ICE CREAM

Longford's - Stamford, CT
Vanilla, Chocolate, Olive Oil, Coconut Mounds, Raspberry White Chocolate 7.5

CREPAS

Dulce De Leche, Hazelnuts 8.5

SORBET

Longford's - Stamford, CT
Mango, Raspberry 7.5

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	7.5	15	60
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	Trepat	6.5	13	52

WHITE

2023	Mila , Rías Baixas, Spain	Albariño	6	12	48
2025	Ostatu , Rioja, Spain	Viura, Malvasia	7	14	56
2023	Menade , Rueda, Spain	Verdejo	6	12	48
2023	Le Naturel , Navarra, Spain	Garnacha Blanca	5	10	40
2022	Pinord, Diorama , Penedès, Spain	Xarel-lo	4.75	9.5	38
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	Xarel-lo, Riesling	6.25	12.5	50
2021	Orto Vins, Les Argiles , Montsant, Spain	Macabeo	6.5	13	52
2020	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	5.5	11	44
2024	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	5	10	40
2020	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

2022	Liquid Geography , Bierzo, Spain	Mencía	5.5	11	44
2023	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	5	10	40
2023	Christophe Aví , 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
2020	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	6	12	48
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	6.5	13	52
2021	Azul y Garanza , Navarra, Spain	Tempranillo	4.75	9.5 (L)	53
2022	Glup Glup , Cariñena, Spain	Garnacha	4.5	9	36
2017	Alberto Orte, A Portela , Valdeorras, Spain	Mencía	6.5	13	52
2023	Sotabosc , Montsant, Spain	Garnacha, Cariñena	6	12	48
2020	Coster dels Olivers , Priorat, Spain	Cariñena, Garnacha	7.5	15	60
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	Trepat Blend	5.5	11	44
2023	La Vinyeta, Bongo* , Emporda, Spain	Monastrell	5	10	40
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	Garnacha, Piñuela	6	12	48
2021	Uva de Vida, Biográfico , Toledo, Spain	Tempranillo, Graciano	7	14	56
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	Baga	5.5	11 (L)	62
2020	Gota, Bergamota , Dão, Portugal	Touriga Nacional Blend	6	12	48
2020	Peñalolen , Maipo, Chile	Cabernet Sauvignon	6.5	13	52
2019	Polkura , Colchagua, Chile	Syrah	6	12	48
2022	Casas del Bosque , Casablanca, Chile	Pinot Noir	7	14	56
2021	Garage Wine Company, Revival , Maule, Chile	País	5.75	11.5	46
2021	Quieto, Gran Corte , Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13	52
2018	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
Asuncion , Alvear, 375mL	Oloroso	14	56
VORS , Bodegas Tradicion, 750mL	Oloroso	19	152

SWEET

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.

ACID TRIP Asnella / 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

BLOODY MARY

Tito's Vodka, Housemade Bloody Mary Mix

MIMOSA

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

BEES & BAYS (No ABV)

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

TEA TIME (No ABV)

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

PICA PICA

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

GIN & JUS

Hayman's London Dry Gin, Lime, Green Grape, Pink Peppercorn, Ginger

DOS PENÍNSULAS

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

ALEBRIJES

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

SIDE HUSTLE

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

BOURBON SPICE RACK

Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

IPANEMA

P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

LAIRD'S WAY

Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters

GINTONICS

Inspired by three of Spain's most iconic regions.

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
Dark Rum, Guava Nectar

GUNS & ROSÉS

Tierra Limpia Brut Rosé, Lillet Rosé
Rime Vodka, Peach Nectar, Grapefruit

BEER

DRAFT

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

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT	7
Narragansett Lager (16oz)—RI	7
Two Roads, Passion Fruit Gose (16oz)—CT	12
Troegs, Dreamweaver Wheat—PA	8
Half Full, In Pursuit IPA—CT	8
Night Shift, Whirlpool Hazy NE IPA—MA	8.5
Lagunitas, Maximus IPA—CA	8.5
Allagash, Tripel—MN	10.5
Down East Cider, Original Blend Cider—MA	9.5
Isastegi, Sagardo Natural Cider—Spain (750mL)	28

