

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

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 17.5 Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Ibérico, Marbled, Tender, Nutty, Creamy
QUESO DE OVEJA CON FLORES 9 La Mancha, ES Firm, Sheep's Milk, Aged 120 Days. Earthy, Nutty, Flower Coated
LOMO IBÉRICO DE BELLOTA 15 Castilla Y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón
APERITIVO BOARD 28 An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks <i>Jamón Serrano, Pamplona, Manchego, Idiazábal, Pickled Guindilla Peppers, Olives, Almonds, Patatas Bravas</i>

TAPAS

EGGPLANT CAPONATA 6.5 Bell Peppers, Balsamic, Basil
MARINATED OLIVES & GIARDINIERA 6 Thyme, Lemon Zest
MARINATED CUCUMBERS 8.5 Dill
SAUTÉED KALE 8 Garlic, Sherry
SPINACH & CHICKPEA CAZUELA 8.5 Lemon Zest, Cumin, Onions
BEETS 7.5 Ricotta Salata, Mint
CHAMPIÑONES 10.5 Aleppo Pepper
LEEKS 8.5 Tahini, Sunflower Seeds
SNOW PEAS 8 Cashew Basil
ASPARAGUS 11.5 Salbitxada
ROASTED CHICKPEAS 7.5 Za'atar, Castelvetrano Olives
COUSCOUS 8.5 Sun Dried Tomato, Pesto
SPRING ONIONS 9.5 Green Harissa
CARROTS 8.5 Labneh, Pepitas
ARTICHOKES 10.5 Bacon, Aleppo Pepper
ZUCCHINI 9 Piquillo Pepper, Garlic
MUHAMMARA 8.5 Walnuts, Golden Raisins

HUMMUS 7.5 Roasted Red Pepper, Pimentón
PATATAS BRAVAS 8.5 Salsa Brava, Garlic Aioli
PAPAS ARRUGADAS 8 Mojo Verde
POTATO TORTILLA 7.5 Chive Sour Cream
BOQUERONES 6 Cucumbers, Radish
SWORDFISH A LA PLANCHA 15.5 Tabbouleh
MUSSELS 13.5 Chorizo, Sofrito
GAMBAS AL AJILLO 10.5 Guindilla Pepper, Scallions, Garlic
CHICKEN THIGH 10.5 Anaheim Pepper, Lime
ALBONDIGAS 9.5 Spiced Meatballs In Jamón-Tomato Sauce
SPICED BEEF EMPANADAS 8.5 Red Pepper Sauce
FLANK STEAK* 15.5 Vizcaina
JAMÓN & MANCHEGO CROQUETAS 7.5 Garlic Aioli
BEEF TARTAR* 15.5 Pickled Guindilla Pepper, Chive
PIQUILLO RELLENOS 14.5 Rabbit, Mojo Picon

SALADS

ENSALADA MIXTA 11 Olives, Onions, Giardiniera, Gem Lettuce
ARUGULA 8.5 Dill, Feta
WATERCRESS 9.5 Radish, Pickled Shallots
CHICKEN PIMIENTOS 24.5 Potatoes, Lemon, Hot Cherry Peppers
WHOLE ROASTED BRANZINO 28.5 Asparagus, Marble Potatoes
PAELLA VERDURAS HALF / FULL 18 / 36 Cauliflower, Snap Peas, Leeks, Asparagus
PAELLA MARISCOS 29 / 58 Shrimp, Calamari, Clams
PAELLA SALVAJE 28 / 56 Pork Belly, Morcilla, Gaucho Sausage, Chicken
PARRILLADA BARCELONA* 33 / 66 Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

ARROZ CON LECHE 8
CHOCOLATE CAKE 9 Coffee Crème Anglaise, Almond Crumble
BASQUE BURNT CHEESECAKE 10 Rhubarb
FLAN CATALÁN 8
OLIVE OIL CAKE 10 Sea Salt
SORBET 8 <i>Longford's Ice Cream – Stamford, CT</i> Lemon Sorbet, Vanilla Ice Cream

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	<i>Xarel-lo Blend</i>	5.25	10.5	42
2023	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	<i>Xarel-lo</i>	7	14	56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

2024	Mila , Rías Baixas, Spain	<i>Albariño</i>	6.5	13	52
2024	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2025	Ostatu , Rioja, Spain	<i>Viura, Malvasia</i>	7	14	56
2025	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2024	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	6.5	13	52
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	46
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Palomino Fino</i>	6	12	48
2025	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2024	Haus Rothenberg, Feinherb , Nahe, Germany	<i>Hondarribi Zuri</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2023	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	5.5	11	44
2025	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2024	Christophe Aví , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2023	No Es Pituko , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	5.5	11	44

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2021	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2024	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5 (L)	53
2021	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2021	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2024	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2024	La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	5	10	40
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2020	Gota, Bergamota , Dão, Portugal	<i>Touriga Nacional Blend</i>	6	12	48
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	62
2023	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2022	Polkura , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2024	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7.25	14.5	58
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2022	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	5.5	44
La Cigarrera , 375mL	<i>Manzanilla</i>	8	32
Almacenista , Lustau, 500mL	<i>Manzanilla Amontillada</i>	11	66
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6	48
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	13	52
Península , Lustau, 750mL	<i>Palo Cortado</i>	8	64
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	12	48
VORS , Bodegas Tradicion, 750mL	<i>Oloroso</i>	19	152

SWEET

Bodegas Gómez Nevado , 750mL	<i>Abocado</i>	10	80
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	8	64
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	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

BEES & 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	
PICA PICA	12.5
Tito's Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	
GIN & JUS	12
Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger	
DOS PENÍNSULAS	13
Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	
ALEBRIJES	14
Bañez 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	15
Inspired by three of Spain's most iconic regions.	
VALENCIAN	
Paco Pepe Andalucían Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
CATALAN	
Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
GALICIAN	
Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
WHITE OR RED SANGRIA	glass pitcher
Rioja Wine, Elderflower, Citrus Infused	10.5 38
Dark Rum, Guava Nectar	
GUNS & ROSÉS	glass carafe
Tierra Limpia Brut Rosé, Lillet Rosé	13 52
Rime Vodka, Peach Nectar, Grapefruit	
BEER	
DRAFT	caña doble
Estrella Galicia, Lager—Spain	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