

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 Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	15
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant	8.5
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	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	LOMO IBÉRICO DE BELLOTA Castilla Y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón	15
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	GARROTXA Catalunya, ES Semi-Firm, Goat's Milk, Aged 75 Days, Natural Mold Rind. Herbaceous, Nutty	QUESO DE OVEJA CON FLORES La Mancha, ES Soft-Sheep's Milk, Aged 5 Months, Sweet, Floral, Mild	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 12 Months. Buttery, Nutty, Complex	<i>Marinated Olives, Patatas Bravas, Jamón Serrano, Soria Chorizo, Manchego, Aged Mahón, Roasted Almonds</i>	
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	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity		
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy			
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean				

TAPAS

MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6	SHERWOOD ISLAND OYSTERS Barcava Granita	14
ROASTED CORN Harissa, Corriander, Mint	7	SOFTSHELL CRAB** Fregola, Almond Romesco, Dill	18.5
ROASTED SHITAKE MUSHROOMS Scallions, Madeira	11.5	TUNA TARTAR Harissa, Pea Shoots	15.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	6.5	KING SALMON A LA PLANCHA Tomatoes, Eggplant	14.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	10.5
ASPARAGUS Herb Picata	9.5	MUSSELS Chorizo, White Wine	13.5
ROASTED CAULIFLOWER Za'atar, Black Truffle Purée	8.5	CHICKEN PAILLARD** Kohlrabi, Watercress, Almonds, Cranberries	10.5
SWISS CHARD Shallots, Garlic, Sumac	7.5	BIKINI Jamón Serrano, Mahón Cheese, Truffle Aioli	12.5
MUSHROOM CROQUETTES Truffle Aioli	8.5	LAMB SLIDER Pickled Onions, Piparras, Pepper Aioli	10.5
CARROTS Citrus Tahini, Sesame	7	BACON WRAPPED DATES Valdeón Mousse	8
FIDEOS Patty Pan Squash, Peas, Poached Egg, Tomato Aioli	16.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
HUMMUS Espelette Pepper, Leek Oil, Lavash	8.5	PORK BELLY Peach Morstada	10.5
POTATO TORTILLA Chive Sour Cream	7.5	BUÑUELOS Mangalica Ham, Ricotta, Membrillo	8.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5	CHORIZO W/ SWEET & SOUR FIGS Sherry Vinegar, Garlic	10.5
BOQUERONES Peas, Watermelon Radish, Squash, Lobster Oil	6	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
		ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
		WAGYU STEAK Carrots, Pickled Red Cabbage	19

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
KALE Piquillo Vinaigrette, Manchego, Migas	8.5
HEIRLOOM TOMATOES Watermelon, Ricotta Salata, Cava Rose Vinaigrette	9.5
PICKLED BEETS** Goat Cheese, Chives, Pistachios	8.5

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
WHOLE ROASTED BRANZINO Arugula Salad, Lemon, Crispy Potatoes	28.5
PAELLA VERDURAS Asparagus, Corn, Squash, Turnips, Carrots, Herb Aioli	HALF / FULL 18 / 36
PAELLA SALVAJE Galleguito, Sausage, Chicken, Chickpeas	28 / 58
PAELLA MARISCOS Gambas, Calamari, Mussels, Clams	29 / 58
PARRILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	33 / 66

DESSERTS

FLAN CATALÁN	8
CHOCOLATE CAKE** Coffee Crème Anglaise, Almond Crumble	10
OLIVE OIL CAKE Sea Salt	11
BASQUE BURNT CHEESECAKE Strawberry Preserve	10
SORBET <i>Longford's - Stamford, CT</i> Mango, Lemon, Raspberry, Chocolate, Coconut	7.5
CREPAS** Dulce De Leche, Hazelnuts	8.5
ICE CREAM <i>Longford's - Stamford, CT</i> Vanilla, Chocolate, Coconut Mounds	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. Items marked with ** are related to tree nuts. 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
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	7	14	56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

			3oz	6oz	bottle
2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2023	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2023	Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2023	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2022	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2021	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	6.5	13	52
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
2022	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.5	11	44
2023	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2020	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2023	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2023	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	4.75	9.5	38

ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	5.5	11	44
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2021	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5.5	11	44

RED

			3oz	6oz	bottle
2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6	12	48
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2022	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2021	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2020	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2023	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2013	Laurona , Montsant, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2023	La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	5	10	40
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
2022	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2021	Filipe Ferreira , Douro, Portugal	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2020	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2019	Polkura , Colchagua, Chile	<i>Syrah</i>	6	12	48
2022	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2021	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2018	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

			3oz	bottle
	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
	Asuncion , Alvear, 375mL	<i>Oloroso</i>	14	56
	VORS , Bodegas Tradicion, 750mL	<i>Oloroso</i>	19	152

SWEET

			3oz	bottle
	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	
APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)	13.5
BIO-CURIOUS Diorama / Abisso / Biografico Many of our wines use Biodynamic farming practices, here are three incredible examples	16
ACID TRIP Asnella / B.R.O.T. / Baga Novo High. Acid. Wines.	16
NEW WORLD, OLD SCHOOL Cerro Chapeu Chardonnay / Saurus Rosé / Revival País Blurring the lines between the old and new worlds. South American wines with a classic, traditional style.	14.5



COCKTAILS

BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
PICA PICA Tito’s Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
GIN & JUS** Paco Pepe Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11
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	13.5
---	------

SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	13
---	----

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 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	
--	--

SANGRIA

WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass 10.5	pitcher 38
--	----------------------	----------------------

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

BEER

DRAFT	caña	doble
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

Narragansett Lager (16oz)—RI	7
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Two Roads, Passion Fruit Gose (16oz)—CT	12
Half Full, In Pursuit IPA—CT	8
Night Shift, Whirlpool Hazy NE IPA—MA	8.5
Allagash, Tripel—MN	10.5
Down East Cider, Original Blend Cider—MA	9.5
Isastegi, Sagardo Natural Cider—Spain (750mL)	28