

# 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

#### FUET

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

#### SOBRASADA

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

#### 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

#### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

#### CHORIZO PICANTE

La Rioja, ES  
Pork Sausage. Smoky, Spicy, 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

#### VALDEÓN

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

#### TETILLA

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

#### CABRA ROMERO

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary, Mildly Tart, Creamy

#### AGED MAHÓN

Islas Baleares, ES  
Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp

#### DRUNKEN GOAT

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

#### JAMÓN IBÉRICO

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

#### QUESO DE TRUFA

Castilla-La Mancha, ES  
Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant

#### CHORIZO IBÉRICO DE BELLOTA

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

#### APERITIVO BOARD

An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

*Marinated Olives, Patatas Bravas, Guindilla Peppers, Jamón Serrano, Fuet, Idiazábal, Tetilla, Roasted Almonds*

### TAPAS

#### SERRANO HAM BENEDICT

Hollandaise

9.5

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

#### VEGETABLE BENEDICT

Mushrooms, Hollandaise

8.5

#### BOQUERONES

Olives, Orange

6

#### ESTRELLADOS

Garlic Aioli, Chorizo, Fried Egg

11.5

#### MUSSELS

Lemon, Garlic, Green Chorizo

13.5

#### STEAK & EGGS\*

Red Chimichurri

15.5

#### SALMON\*

Beets, Scallion Gremolata

14

#### TORRIJAS

Crema Catalana

8

#### PULPO

Sobrasada Sofrito, Chickpeas

15.5

#### OLIVE OIL PANCAKES

Cultured Butter, Maple Syrup

8.5

#### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

10.5

#### SEACOAST MUSHROOMS

Scallions, Sherry

11.5

#### MONKFISH A LA PLANCHA

Gigante Beans, Pimentón

16.5

#### CARROTS

Za'atar, Crème Fraîche

8.5

#### PORK LOIN

Red Pepper Vinaigrette

10.5

#### FIDEOS

Pork Belly, Sofrito, Fried Egg

16.5

#### MORCILLA

Red Chimichurri

8

#### BROCCOLINI

Romesco, Almonds

8.5

#### PORK BELLY

Huancaina

10.5

#### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

#### BIKINI

Serrano Ham, Idiazábal, Calabrian

9.5

#### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

#### CAULILINI

Harissa Vinaigrette

8.5

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

#### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

6.5

#### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

#### PICKLED BEETS

Whipped Sheep's Cheese, Lovage

8.5

#### POTATO TORTILLA

Chive Sour Cream

7.5

### SALADS

#### ARUGULA SALAD

Tahini Vinaigrette

8.5

#### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

#### BABY KALE

Boquerones Aioli, Migas

8.5

### LARGE PLATES

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

24.5

HALF / FULL

#### PAELLA VERDURAS

Squash, Fennel, Cauliflower, Chickpeas

18 / 36

#### PAELLA MARISCOS

Mussels, Shrimp, Calamari

29 / 58

#### PAELLA SALVAJE

Chicken, Pork Belly, Sausage, Morcilla

28 / 56

#### PARRILLADA BARCELONA\*

NY Strip, Chicken, Pork Loin, Gaucho Sausage

33 / 66

### DESSERTS

#### OLIVE OIL CAKE

Sea Salt

10

#### FLAN CATALÁN

8

#### BASQUE BURNT CHEESECAKE

Blueberry

10

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

#### RASPBERRY SORBET

J Fosters Creamery – Avon, CT

7.5

## EXECUTIVE CHEF MICHAEL GLAZIER | SOUS CHEF JASON DUNDON

\*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
NV	<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

			3oz	6oz	bottle
2024	<b>Mila</b> , Rías Baixas, Spain	Albariño	6	12	48
2023	<b>Menade</b> , Rueda, Spain	Verdejo	6	12	48
2024	<b>Le Naturel</b> , Navarra, Spain	Garnacha Blanca	5	10	40
2023	<b>Pinord, Diorama</b> , Penedès, Spain	Xarel-lo	4.75	9.5	38
2022	<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
2024	<b>Aylin</b> , San Antonio, Chile	Sauvignon Blanc	5.5	11	44
2024	<b>Iniceri, Abisso</b> , Sicily, Italy	Catarratto	6	12	48
2024	<b>Bodega Cerro Chapeu</b> , Cerro Chapeu, Uruguay	Chardonnay	5	10	40
2023	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13	52
NV	<b>Leitz, Eins Zwei Zero</b> , Rheingau, Germany (Alcohol Free)	Riesling	4.75	9.5	38

## ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2023	<b>Liquid Geography</b> , Bierzo, Spain	Mencia	5.5	11	44
2023	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	Pinot Noir	5	10	40
2024	<b>Christophe Avi</b> , Agenais, France	Cabernet Sauvignon	6	12	48

## RED

			3oz	6oz	bottle
2019	<b>Nucerro, Reserva</b> , Rioja, Spain	Tempranillo	6.5	13	52
2020	<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
2023	<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
2017	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	Mencia	6.5	13	52
2023	<b>Sotabosc</b> , Montsant, Spain	Garnacha, Cariñena	6	12	48
2021	<b>Coster dels Olivers</b> , Priorat, Spain	Cariñena, Garnacha	7.5	15	60
2024	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	Trepat Blend	5.5	11	44
2023	<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
2023	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	Bobal	5.5	11	44
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
2022	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13	52
2021	<b>Peñalolen</b> , Maipo, Chile	Cabernet Sauvignon	6.5	13	52
2021	<b>Polkura</b> , Colchagua, Chile	Syrah	6	12	48
2023	<b>Casas del Bosque</b> , Casablanca, Chile	Pinot Noir	7	14	56
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	País	5.75	11.5	46
2020	<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

			3oz	bottle
	<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>Asuncion</b> , Alvear, 375mL	Oloroso	14	56
	<b>Almacenista</b> , Lustau, 500mL	Manzanilla Amontillada	11	66

## SWEET

			3oz	bottle
	<b>Bodegas Gómez Nevado</b> , 750mL	Abocado	10	80
	<b>East India Solera</b> , Lustau, 750mL	Oloroso Dulce	8	64
	<b>Solera 1927</b> , Alvear, 375mL	Pedro Ximénez	15	60
	<b>Nectar</b> , Gonzalez Byass, 375mL	Pedro Ximénez	9	36

# 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)

**ACID TRIP** Bico Amarello / B.R.O.T. / Baga Novo  
High. Acid. Wines.

**NEW WORLD, OLD SCHOOL** Bodegas Cerro Chapeu / Saurus Rosé / Revival País  
Blurring the lines between the old and new worlds, South American wines with a classic, traditional style



# COCKTAILS

<b>BLOODY MARY</b> Tito's Vodka, Housemade Bloody Mary Mix			11
<b>MIMOSA</b> Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon			11
<b>BEEES &amp; BAYS</b> (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf			8
<b>TEA TIME</b> (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint			9
<b>GIN &amp; JUS</b> Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn, Ginger			12
<b>DOS PENÍNSULAS</b> Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg			13
<b>ALEBRIJES</b> Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders			14
<b>SIDE HUSTLE</b> Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava			12.5
<b>BOURBON SPICE RACK</b> Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters			13
<b>LAIRD'S WAY</b> Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters			14.5
<b>GINTONICS</b> Inspired by three of Spain's most iconic regions.			15
<b>CATALAN</b> Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary			
<b>VALENCIAN</b> Paco Pepe Andalucian Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme			
<b>GALICIAN</b> Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint			
<b>SANGRIA</b>			
<b>WHITE OR RED SANGRIA</b> Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar		<b>glass</b>	<b>pitcher</b>
		10.5	38
<b>GUNS &amp; ROSÉS</b> Tierra Limpia Brut Rosé, Lillet Rosé Rime Vodka, Peach Nectar, Grapefruit		<b>glass</b>	<b>carafe</b>
		13	52
<b>BEER</b>			
<b>DRAFT</b>		<b>caña</b>	<b>doble</b>
Two Roads, No Limits Hefeweizen—CT		4	8
Half Full, Bright Blonde Pale Ale—CT		3.75	7.5
Jack's Abby, House Lager—MA		3.75	7.5
New England, Sea Hag IPA—CT		4.25	8.5
<b>BOTTLES &amp; CANS</b>			
Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT			7
Peroni, Lager—Italy			8.5
Night Shift, Whirlpool Hazy NE IPA—MA			8.5
Narragansett Lager (16oz)—RI			7
Estrella Damm, Daura Gluten-Free Lager—Spain			8.5
Von Trapp, Bohemian Pilsner—VT			8
Two Roads, Passion Fruit Gose (16oz)—CT			12
Half Full, In Pursuit IPA—CT			8
Lagunitas, Maximus IPA—CA			8.5
Allagash, Tripel—ME			10.5
Down East Cider, Original Blend Cider—MA			9.5
Isastegi, Sagardo Natural Cider—Spain (750mL)			28