

# 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 BLANCO**  
New Jersey, US  
Slow Aged Pork Sausage, Garlic

**CHORIZO PICANTE**  
La Rioja, ES  
Pork Sausage. Smoky, Spicy, Pimentón

**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

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

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

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

**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

**DÉLICE DE BOURGOGNE**  
Burgundy, FR  
Triple-Crème, Cow's Milk, Mold Rind, Mushroomy, Smooth, Tangy

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

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

**LOMO IBÉRICO DE BELLOTA** 15  
Castilla Y León, ES  
Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón

**JAMÓN IBÉRICO** 17.5  
Castilla Y León, ES  
Aged 36-42 Months, Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty, Creamy

**VENISON WAGYU** 14.5  
*Fossil Farms* – Boonton, NJ  
Venison & Wagyu Beef Chorizo, Smoked Pimenton, Garlic, Chili Flakes, Red Wine

**QUESO DE TRUFA** 8.5  
Castilla-La Mancha, ES  
Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant

**RED WINE BRESAOLA** 14.5  
Nebraska, US  
Aged Minimum 4 Months, Dry-Cured Piedmontese Beef, Sweet & Aromatic, Salty

**APERITIVO BOARD** 28  
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** 6  
Thyme, Lemon Zest

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

**CASTELFRANCO RADICCHIO** 9.5  
Green Grapes, Almonds, Fig Vinaigrette

**EGGPLANT CAPONATA** 6.5  
Bell Peppers, Balsamic, Basil

**RAINBOW SWISS CHARD** 9  
*Organic, Lancaster Farm*  
Lemon, Chile Flakes Migas

**PICKLED BEETS** 8.5  
Goat Cheese, Chives, Pistachios

**ROASTED MUSHROOMS** 11.5  
Scallions, Sherry

**CORN ON THE COBB** 7.5  
Parsley, Mahon Reserva Dressing

**SPINACH & CHICKPEA CAZUELA** 8.5  
Lemon Zest, Cumin, Onions

**CAULIFLOWER** 9  
Black Garlic, Truffle Mushrooms

**BUÑUELOS DE ZUCCHINI** 7.5  
Whipped Feta, Dukkah Spice

**MUSHROOM CROQUETTES** 8.5  
Truffle Aioli

**PIQUILLO HUMMUS** 7.5  
Sumac, Lavash

**BURRATA** 12.5  
Mint Pesto, Grilled Peaches, Almonds

**POTATO TORTILLA** 7.5  
Chive Sour Cream

**PATATAS BRAVAS** 8.5  
Salsa Brava, Garlic Aioli

**BOQUERONES** 6  
Radishes, Barley, Piquillo Peppers, Ramp Oil

**NORWEGIAN TROUT** 14.5  
Cherry Tomatoes, Cucumber Gazpacho

**BLUE POINT OYSTERS\*** 13.5  
Meyer Lemon Granita, Mojo Picon

**GAMBAS AL AJILLO** 10.5  
Guindilla Peppers, Scallions, Garlic

**MUSSELS** 13.5  
Tomatoes, Fresno Peppers

**PULPO** 15.5  
Cannellini Beans, Pimenton

**CALAMARI** 11.5  
Chipotle Aioli

**SALPICON DE MARISCOS** 14.5  
Red Shrimp, Octopus, Red Peppers, Chives

**POLLO AL AJILLO** 9.5  
Marinated Chicken Thigh, Aji Amarillo

**JAMÓN & MANCHEGO CROQUETAS** 7.5  
Garlic Aioli

**PORK BELLY** 10.5  
Rhubarb, Strawberry, Cherry Peppers

**BACON WRAPPED DATES** 8  
Valdeón Mousse

**BIKINI** 12.5  
Serrano Ham, Mahón Cheese, Truffle Aioli

**DUCK CONFIT PASTILLA** 9  
Almonds, Pea Shoots, English Peas, Bigarade Sauce

**HANGER STEAK** 16  
Yellow Pepper Romesco

**ALBONDIGAS** 9.5  
Spiced Meatballs In Jamón-Tomato Sauce

**WHITE RABBIT RAGU** 16.5  
Swiss Chard, Ricotta Salata

**LAMB TARTAR\*** 13.5  
Black Harissa, Labneh Yogurt, Urfa Vinaigrette

**SPICED BEEF EMPANADAS** 8.5  
Red Pepper Sauce

## SALADS

**ENSALADA MIXTA** 11  
Olives, Onions, Giardiniera, Gem Lettuce

**WATERCRESS** 9.5  
Avocado, Barley, Carrots, Hazelnuts, Mojo Verde

## LARGE PLATES

**CHICKEN PIMIENTOS** 24.5  
Potatoes, Lemon, Hot Cherry Peppers

**PAELLA VERDURAS** 18 / 36  
Turnips, Carrots, Radishes, Zucchini, English Peas

**PAELLA MARISCOS** 29 / 58  
Shrimp, Calamari, Mussels, Clams

**PAELLA SALVAJE** 28 / 58  
Gaucho Sausage, Chicken, Chickpeas

**PARRILLADA BARCELONA\*** 33 / 66  
Strip Steak, Chicken, Pork Loin

## DESSERTS

**FLAN CATALÁN** 8

**CREPAS** 8.5  
Dulce De Leche, Hazelnuts

**CHOCOLATE CAKE** 9  
Coffee Crème Anglaise, Almond Crumble

**OLIVE OIL CAKE** 11  
Sea Salt

**BASQUE BURNT CHEESECAKE** 10  
Strawberries

**ICE CREAM** 7.5  
*Longford's - Stamford, CT*  
Vanilla, Chocolate, Coconut Mounds, White Chocolate Raspberry

**SORBET** 7.5  
*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
2022	<b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain

## WHITE

2023	<b>Mila</b> , Rías Baixas, Spain
2025	<b>Ostatu</b> , Rioja, Spain
2024	<b>Menade</b> , Rueda, Spain
2024	<b>Le Naturel</b> , Navarra, Spain
2025	<b>Pinord, Diorama</b> , Penedès, Spain
2023	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain
2024	<b>Orto Vins, Les Argiles</b> , Montsant, Spain
2021	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain
2023	<b>Bico Amarelo</b> , Vinho Verde, Portugal
2023	<b>Aylin</b> , San Antonio, Chile
2024	<b>Bodega Cerro Chapeu</b> , Cerro Chapeu, Uruguay
2023	<b>Iniceri, Abisso</b> , Sicily, Italy
2024	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay
2024	<b>Haus Rothenberg, Feinherb</b> , Nahe, Germany

## ROSÉ & SKIN CONTACT

2023	<b>Liquid Geography</b> , Bierzo, Spain
2025	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina
2024	<b>Christophe Avi</b> , Agenais, France
2023	<b>No Es Pituko</b> , Curicó Valley, Chile

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain
2021	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain
2022	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain
2024	<b>Glup Glup</b> , Cariñena, Spain
2022	<b>Azul y Garanza</b> , Navarra, Spain
2019	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain
2020	<b>Coster dels Olivers</b> , Priorat, Spain
2024	<b>Sotabosc</b> , Montsant, Spain
2024	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá
2024	<b>La Vinyeta, Bongo*</b> , Emporda, Spain
2024	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain
2022	<b>Uva de Vida, Biográfico</b> , Toledo, Spain
2020	<b>Gota, Bergamota</b> , Dão, Portugal
2023	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled
2023	<b>Quieto, Gran Corte</b> , Mendoza, Argentina
2020	<b>Peñalolen</b> , Maipo, Chile
2019	<b>Polkura</b> , Colchagua, Chile
2022	<b>Casas del Bosque</b> , Casablanca, Chile
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile
2022	<b>Alto de la Ballena</b> , Maldonado, Uruguay
2022	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon

## SHERRY

### DRY

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

### SWEET

<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	8	64
<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
<b>Solera 1927</b> , 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.

### 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.

<i>Xarel-lo Blend</i>	5.25	10.5	42
<i>Xarel-lo</i>	7	14	56
<i>Trepát</i>	6.5	13	52

<i>Albariño</i>	6.5	13	52
<i>Viura, Malvasia</i>	7	14	56
<i>Verdejo</i>	6	12	48
<i>Garnacha Blanca</i>	5	10	40
<i>Xarel-lo</i>	4.75	9.5	38
<i>Xarel-lo, Riesling</i>	6.25	12.5	50
<i>Macabeo</i>	6.5	13	52
<i>Pedro Ximénez</i>	6	12	48
<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
<i>Sauvignon Blanc</i>	6	12	48
<i>Chardonnay</i>	5.5	11	44
<i>Catarratto</i>	6	12	48
<i>Petit Manseng Blend</i>	6.5	13	52
<i>Riesling</i>	6.5	13	52

<i>Mencía</i>	5.5	11	44
<i>Pinot Noir</i>	5	10	40
<i>Cabernet Sauvignon</i>	6	12	48
<i>Sauvignon Blanc</i>	5.5	11	44

<i>Tempranillo</i>	6.5	13	52
<i>Tempranillo</i>	6	12	48
<i>Tempranillo</i>	6.5	13	52
<i>Garnacha</i>	4.5	9	36
<i>Tempranillo</i>	4.75	9.5 (L)	53
<i>Mencía</i>	6.5	13	52
<i>Cariñena, Garnacha</i>	7.5	15	60
<i>Garnacha, Cariñena</i>	6	12	48
<i>Trepát Blend</i>	5.5	11	44
<i>Monastrell</i>	5	10	40
<i>Garnacha, Piñuela</i>	6	12	48
<i>Tempranillo, Graciano</i>	7	14	56
<i>Touriga Nacional Blend</i>	6	12	48
<i>Baga</i>	5.5	11 (L)	62
<i>Cabernet Franc, Malbec</i>	6.5	13	52
<i>Cabernet Sauvignon</i>	7	14	56
<i>Syrah</i>	7.5	15	60
<i>Pinot Noir</i>	7.25	14.5	58
<i>País</i>	5.75	11.5	46
<i>Cabernet Franc Blend</i>	5	10	40
<i>Cabernet Blend</i>	6	12	48

<i>Fino</i>	5.5	44
<i>Manzanilla</i>	8	32
<i>Manzanilla Amontillada</i>	11	66
<i>Amontillado</i>	6	48
<i>Amontillado</i>	13	52
<i>Palo Cortado</i>	8	64
<i>Oloroso</i>	12	48
<i>Oloroso</i>	19	152

<i>Oloroso Dulce</i>	8	64
<i>Pedro Ximénez</i>	9	36
<i>Pedro Ximénez</i>	15	60

# COCKTAILS

<b>BEES &amp; BAYS</b> (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	8
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<b>TEA TIME</b> (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	9
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<b>PASSENGER PRINCESS</b> Prairie Organic Vodka, Strawberry Infused Cappelletti, Lemon, Sparkling Water, Love Potion Bitters	13.5
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<b>GIN &amp; JUS</b> Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn, Ginger	12
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<b>DOS PENÍNSULAS</b> Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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<b>ALEBRIJES</b> Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	14
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<b>SIDE HUSTLE</b> Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	12.5
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<b>BOURBON SPICE RACK</b> Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
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<b>IPANEMA</b> P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	13
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<b>LAIRD'S WAY</b> Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5
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# GINTONICS

Inspired by three of Spain's most iconic regions.	15
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### 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

<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

# BEER

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

### 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

