

# barcelona

## CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

### JAMÓN SERRANO

Castilla Y León, ES  
15-20 Months Cured Ham. Tender, Salty, Sweet

### 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

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

### QUESO DE OVEJA CON FLORES

La Mancha, ES  
Firm, Sheep's Milk, Aged 120 Days.  
Earthy, Nutty, Flower Coated

### LOMO 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

*Jamón Serrano, Pamplona, Manchego,  
Idiazábal, Pickled Guindilla Peppers, Olives,  
Almonds, Patatas Bravas*

## TAPAS

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

6.5

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6

### MARINATED CUCUMBERS

Dill

8.5

### SAUTÉED KALE

Garlic, Sherry

8

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

### BEETS

Ricotta Salata, Mint

7.5

### CHAMPIÑONES

Aleppo Pepper

10.5

### LEEKs

Tahini, Sunflower Seeds

8.5

### SNOW PEAS

Cashew Basil

8

### ASPARAGUS

Salbitxada

11.5

### ROASTED CHICKPEAS

Za'atar, Castelvetrano Olives

7.5

### COUSCOUS

Sun Dried Tomato, Pesto

8.5

### SPRING ONIONS

Green Harissa

9.5

### CARROTS

Labneh, Pepitas

8.5

### ZUCCHINI

Piquillo Pepper, Garlic

9

### MUHAMMARA

Walnuts, Golden Raisins

8.5

### HUMMUS

Roasted Red Pepper, Pimentón

7.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

### PAPAS ARRUGADAS

Mojo Verde

8

### POTATO TORTILLA

Chive Sour Cream

7.5

### BOQUERONES

Cucumbers, Radish

6

### SWORDFISH A LA PLANCHA

Tabbouleh

15.5

### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

10.5

### MUSSELS

Chorizo, Sofrito

13.5

### PULPO

Aji Amarillo

15.5

### CHICKEN THIGH

Anaheim Pepper, Lime

10.5

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

### FLANK STEAK\*

Vizcaina

15.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

### BEEF TARTAR\*

Pickled Guindilla Pepper, Chive

15.5

### BACON-WRAPPED DATES

Valdeón Mousse

8

### PIQUILLO RELLENOS

Rabbit, Mojo Picon

14.5

## SALADS

### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

### ARUGULA

Dill, Feta

8.5

### WATERCRESS

Radish, Pickled Shallots

9.5

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

24.5

### WHOLE ROASTED BRANZINO

Asparagus, Marble Potatoes

28.5

### PAELLA VERDURAS

Cauliflower, Snap Peas, Leeks, Asparagus

HALF / FULL

18 / 36

### PAELLA MARISCOS

Shrimp, Calamari, Clams

29 / 58

### PAELLA SALVAJE

Pork Belly, Morcilla, Gaucho Sausage, Chicken

28 / 56

### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

33 / 66

## DESSERTS

### ARROZ CON LECHE

8

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

### BASQUE BURNT CHEESECAKE

Rhubarb

10

### FLAN CATALÁN

8

### OLIVE OIL CAKE

Sea Salt

10

### SORBET

Longford's Ice Cream – Stamford, CT

Lemon Sorbet, Vanilla Ice Cream

8

## 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

			3oz	6oz	bottle
NV	<b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	5.25	10.5	42
2023	<b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain	<i>Xarel-lo</i>	7	14	56
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain	<i>Trepát</i>	6.5	13	52

## WHITE

			3oz	6oz	bottle
2024	<b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	6.5	13	52
2024	<b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6	12	48
2025	<b>Ostatu</b> , Rioja, Spain	<i>Viura, Malvasia</i>	7	14	56
2024	<b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2025	<b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2023	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2024	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Macabeo</i>	6.5	13	52
2020	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Palomino Fino</i>	6	12	48
2023	<b>Bico Amarelo</b> , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2024	<b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	46
2025	<b>Bodega Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2024	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2024	<b>Iniceri, Abisso</b> , Sicily, Italy	<i>Catarratto</i>	6	12	48
2024	<b>Haus Rothenberg, Feinherb</b> , Nahe, Germany	<i>Hondarribi Zuri</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2023	<b>Liquid Geography</b> , Bierzo, Spain	<i>Mencía</i>	5.5	11	44
2025	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2024	<b>Christophe Avi</b> , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2023	<b>No Es Pituko</b> , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	5.5	11	44

## RED

			3oz	6oz	bottle
2019	<b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2021	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2022	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2024	<b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2022	<b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5 (L)	53
2021	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2021	<b>Coster dels Oliviers</b> , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2024	<b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2024	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	<i>Trepát Blend</i>	5.5	11	44
2024	<b>La Vinyeta, Bongo*</b> , Emporda, Spain	<i>Monastrell</i>	5	10	40
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2022	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2020	<b>Gota, Bergamota</b> , Dão, Portugal	<i>Touriga Nacional Blend</i>	6	12	48
2023	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	62
2023	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	<b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2022	<b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2024	<b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7.25	14.5	58
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	<i>País</i>	5.75	11.5	46
2022	<b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40
2021	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

# SHERRY

## DRY

			3oz	bottle
	<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

			3oz	bottle
	<b>Bodegas Gómez Nevado</b> , 750mL	<i>Abocado</i>	10	80
	<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.

## HELLO, OLD FRIEND

BarCava / 1752 Gran Tradicion / Quieto Gran Corte  
Some relationships are worth celebrating. Wines and people who helped shape our list.

# COCKTAILS

		glass	pitcher
	<b>BEES &amp; BAYS</b> (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf		8

		glass	carafe
	<b>TEA TIME</b> (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint		9

		glass	carafe
	<b>PICA PICA</b> Tito's Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño		12.5

		glass	carafe
	<b>GIN &amp; JUS</b> Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger		12

		glass	carafe
	<b>DOS PENÍNSULAS</b> Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg		13

		glass	carafe
	<b>ALEBRIJES</b> Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders		14

		glass	carafe
	<b>SIDE HUSTLE</b> Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava		12.5

		glass	carafe
	<b>BOURBON SPICE RACK</b> Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters		13

		glass	carafe
	<b>IPANEMA</b> P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon		13

		glass	carafe
	<b>LAIRD'S WAY</b> Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters		14.5

# GINTONICS

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

		glass	carafe
	<b>VALENCIAN</b> Paco Pepe Andalucían Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme		

		glass	carafe
	<b>CATALAN</b> Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary		

		glass	carafe
	<b>GALICIAN</b> Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint		

# SANGRIA

		glass	pitcher
	<b>WHITE OR RED SANGRIA</b> Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	10.5	38

		glass	carafe
	<b>GUNS &amp; ROSÉS</b> Tierra Limpia Brut Rosé, Lillet Rosé Rime Vodka, Peach Nectar, Grapefruit	13	52

# BEER

		caña	doble
	<b>DRAFT</b> 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