barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

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

SORIA CHORIZO
California, US
Pork Sausage. Smoky, Garlic, Pimentón

CHORIZO DE PAMPLONA
País Vasco, ES
Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich

SALCHICHÓN DE VIC
Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.

FUET
California, US
Pork Sausage. Rich, Garlic

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

CHORIZO BLANCO
New Jersey, US
Slow Aged Pork Sausage. Garlic

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

SPECK
Alto Aldige,IT
Spice Rubbed Ham, Smoky, Lean

DÉLICE DE BOURGOGNE
Burgundy, FR
Triple-Créme, 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

SMOKIN' GOAT
Murcia, ES
Soft Ripened Goat's Milk, Aged 21 Days, Creamy, Mild

BREBIS 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

IDIAZÁBAL
Pais Vasco, ES
Semi Firm, Raw Sheep's Milk, Aged 6 Months, Smoked, Sharp, Fruity

TALLEGIO
Valtaleggio, IT
Soft, Goat's Milk, Aged 35 Days, Creamy, Tangy, Fruity

CABRA ROMERO
Murcia, ES
Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary Rubbed, Creamy

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

AGED MAHÓN
Islas Baleares, ES
Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp

JAMÓN MANGALICA 15
Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

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

Marinated Olives, Patatas Bravas, Drunken Goat, Manchego, Soria Chorizo, Jamón Serrano, Pickled Peppers, Roasted Almonds

TAPAS

MARINATED OLIVES & GIARDINIERA 6
Thyme, Lemon Zest

EGGPLANT CAPONATA 6.5
Bell Pepper, Balsamic, Basil

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

LACINATO KALE 8
Lemon, Garlic, Red Pepper Flakes

BROCCOLINI 9.5
Black Truffle Vinaigrette

ROASTED CARROTS 8
Citrus Yogurt, Maple, Pimentón

ARTICHOKES 10.5
Green Garlic Romesco

ASPARAGUS 10.5
Roasted Garlic Purée

DRUNKEN GOAT A LA PLANCHA 8.5
Quince Agridulce

CAULIFLOWER 9
Eggplant Pisto

CHAMPIÑONES 11.5
Aleppo Pepper, Garlic, Lemon

WHIPPED SHEEP'S CHEESE 8.5
Herbs De Provence, Almonds, Honey

HUMMUS 7.5
Lavash, Salsa Verde

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

POTATO TORTILLA 7.5
Chive Sour Cream

MUSSELS 13.5
Mangalica, Dry Cider

BROOK TROUT 15
Cannellini Beans

BOQUERONES 8
Olives, Piparras, Black Sturgeon Roe

SQUID INK GNOCHETTI 16.5
Dandelion Green Pesto

GAMBAS AL AJILLO 10.5
Guindilla Pepper, Scallions, Garlic

PULPO ESCABECHE 15.5
Chickpeas, Preserved Lemon, Borage

GRILLED CHICKEN THIGH 9.5
Aji Amarillo

STUFFED PIQUILLO PEPPERS 10.5
Spiced Beef, Caper Aioli

MORCILLA 8
Red Chimichurri

BIKINI 9.5
Serrano Ham, Mahón

FIDEOS 14.5
Chicken, Chorizo, Olive Sofrito

CHORIZO W/ SWEET & SOUR FIGS 10.5
Sherry Vinegar, Garlic

BACON-WRAPPED DATES 8
Valdeón Mousse

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

ALBONDIGAS 9.5
Spiced Meatballs, Tomato Sauce

STEAK PAILLARD* 14.5
Crispy Potatoes, Red Pepper Vinaigrette

SALADS

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

ARUGULA 9
Fava Beans, Piquillo Peppers, White Balsamic

SPRING PEAS 12
House Straciatella, Salsa Verde

LARGE PLATES

CHICKEN PIMIENTOS 24.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 28.5
Asparagus, Pimentón Potatoes

PAELLA VERDURAS HALF / FULL 18 / 36
Peas, Fava Beans, Asparagus, Aioli Verde

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

PAELLA SALVAJE 28 / 56
Chicken, Chorizo, Gaucho

PARRILLADA BARCELONA* 33 / 66
NY Strip, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN 8

CHOCOLATE CAKE** 9
Coffee Crème Anglaise, Almond Crumble

OLIVE OIL CAKE 10
Olive Oil Ice Cream, Sea Salt

CHURROS 6.5
Spiced Chocolate Sauce

BASQUE BURNT CHEESECAKE 10
Luxardo Cherries

ICE CREAM 7.5
Longford's - Stamford, CT
Chocolate, Coconut Mounds, Graham Slam, Olive Oil, Lemon Sorbet

EXECUTIVE CHEF MISHA RYKLIN | SOUS CHEF CHRISTIAN ORTIZ

*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

			3oz	6oz	bottle
NV	**BarCava, Brut,** Penedès, Spain	*Xarel-lo Blend*	5.25	10.5	42
2022	**AT Roca, Reserva, Brut Nature,** Classic Penedès, Spain	*Macabeo Blend*	7	14	56
NV	**Tierra Limpia, Brut Rosé** Penedès, Spain	*Trepat*	6.5	13	52

WHITE

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

ROSÉ & SKIN CONTACT

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

RED

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

SHERRY

DRY

			3oz	bottle
Jarana, Lustau, 750mL		*Fino*	5.5	44
La Cigarrera, 375mL		*Manzanilla*	8	32
Almacenista, Lustau, 500mL		*Manzanilla Amontillada*	11	66
Los Arcos, Lustau, 750mL		*Amontillado*	6	48
Carlos VII, Alvear, 375mL		*Amontillado*	13	52
Península, Lustau, 750mL		*Palo Cortado*	8	64
15 Años, El Maestro Sierra, 375mL		*Oloroso*	12	48
Asuncion, Alvear, 375mL		*Oloroso*	14	56
VORS, Bodegas Tradicion, 750mL		*Oloroso*	19	152

SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	*Oloroso Dulce*	8	64
Solera 1927, Alvear, 375mL	*Pedro Ximénez*	15	60
Nectar, Gonzalez Byass, 375mL	*Pedro Ximénez*	9	36

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut — 13.5
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

BIO-CURIOUS Diorama / Abisso / Biográfico — 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

ACID TRIP Asnella / B.R.O.T. / Baga Novo — 16
High. Acid. Wines.

NEW WORLD, OLD SCHOOL Cerro Chapeu Chardonnay / Saurus Rosé / Revival País — 14.5
Blurring the lines between the old and new worlds. South American wines with a classic, traditional style.

COCKTAILS

BEES & BAYS (No ABV) — 7
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

TEA TIME (No ABV) — 8
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** — 11
Hayman's London Dry Gin, Lime, Green Grape, Pink Peppercorn,
Ginger

DOS PENÍNSULAS — 13
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

ALEBRIJES — 13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,
Aquafaba, Dragonfruit & Tangerine Powders

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

BOURBON SPICE RACK — 13
Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

IPANEMA — 13
Aguaviva 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

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

CATALAN
Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit,
Lime, Rosemary

VALENCIAN
Paco Pepe Andalucían Gin, Fever Tree Indian Tonic,
Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN
Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

SANGRIA

	glass	pitcher
WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	11	38.5

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

BEER

DRAFT

	caña	doble
Estrella Galicia, Lager—Spain	4.25	8.5
Two Roads, No Limits Hefeweizen—CT	4	8
Space Cat, The Bees Knees Honey Blonde Ale—CT	3.75	7.5
New England, Sea Hag IPA—CT	4.25	8.5

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT	7
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
Troegs, Dreamweaver Wheat—PA	8
Half Full, In Pursuit IPA—CT	8
Night Shift, Whirlpool Hazy NE IPA—Japan	8.5
Lagunitas, Maximus IPA—CA	8.5
Jack's Abby, Hoponius Union IPL—MA	7
Allagash, Tripel—MN	10.5
Kentucky Ale, Bourbon Barrel Ale—KY	10
Down East Cider, Original Blend Cider—MA	9.5
Isastegi, Sagardo Natural Cider—Spain (750mL)	28