

# 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

#### CHORIZO PICANTE

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

#### FUET

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

#### SOBRASADA

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

#### SALCHICHÓN DE VIC

Catalunya, ES  
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

#### SPECK

Alto Adige, IT  
Spice-Rubbed Ham. Smoky, Lean

#### CHORIZO DE PAMPLONA

California, US  
Beef & Pork Sausage With Pimentón.  
Tangy, Salty, Rich

#### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

#### VALDEÓN

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

#### 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

#### MAHÓN

Islas Baleares, ES  
Firm, Cow's Milk, Aged 4 Months. Buttery,  
Mild, Nutty

#### IDIAZÁBAL

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

#### AGED MANCHEGO

Castilla-La Mancha, ES  
Firm, Sheep's Milk, Aged 12 Months. Buttery,  
Nutty, Complex

#### TETILLA

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

#### DRUNKEN GOAT

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

#### CABRA ROMERO

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

#### JAMÓN IBÉRICO

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

#### LOMO IBÉRICO DE BELLOTA

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

#### QUESO DE TRUFA

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

#### RED WINE BRESAOLA

NE,US  
Aged Minum 4months, Dry-Cured  
Piedmontese Beef, Sweet & Aromatic

#### APERITIVO BOARD

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

*Marinated Olives, Patatas Bravas,  
Jamón Serrano, Soria Chorizo, Manchego,  
Mahón Cheese, Roasted Almonds*

### TAPAS

#### HUEVOS ROTOS

Chorizo, Potatoes, Sunny Side Up Egg

9.5

#### STEAK & EGGS

Red Chimichurri

15.5

#### OLIVE OIL PANCAKES

Cinnamon Brown Butter, Maple Syrup

8.5

#### JAMÓN SERRANO BENEDICT

Hollandaise

9.5

#### TORRIJAS

Crema Catalana, Strawberries

8

#### ESTRELLADOS

Jamón Ibérico, Sunny Side Up Egg

11.5

#### ASPARAGUS

Picada

9.5

#### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

#### ROASTED MUSHROOMS

Scallions, Sherry

11.5

#### FIDDLEHEADS

Charred Lemon, Calabrian Chiles

11.5

#### CARROTS

Coriander, Mint, Walnuts, Red Onions, Date Honey

8.5

#### CASTELFRANCO RADICCHIO

Green Grapes, Almonds, Fig Vinaigrette

9.5

#### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

6.5

#### CAULIFLOWER

Black Garlic, Truffle Mushroom

8.5

#### PADRON PEPPERS

Whipped Feta, Dukkah Spice

9.5

#### BURRATA

Mint Pesto, Grilled Peaches, Almonds

12.5

#### PIQUILLO HUMMUS

Lavash Chips, Sumac

8.5

#### POTATO TORTILLA

Chive Sour Cream

7.5

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

#### BOQUERONES

Radish, Pearl Barley, Piquillo Peppers, Ramp Oil

6

#### BLUE POINT OYSTERS

Meyer Lemon Granita, Mojo Picon

13.5

#### MUSSELS

Tomato, Fresno Peppers

13.5

#### PULPO

Muhammara

15.5

#### GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

10.5

#### NORWEGIAN MOUNTAIN TROUT

Cherry Tomatoes, Cucumber Gazpacho

14.5

#### BRANDADE

Whipped Potato, Hake, Bay Scallops, Piquillo Sauce

13

#### CALAMARI

Chipotle Aioli

11.5

#### POLLO AL AJILLO

Marinated Chicken Thigh, Aji Amarillo

9.5

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

#### BACON WRAPPED DATES

Valdeón Mousse

8

#### PORK BELLY

Rhubarb, Strawberries, Cherry Pepper

10.5

#### BIKINI

Serrano Ham, Mahón Cheese, Truffle Aioli

12.5

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

#### HANGER STEAK

Yellow Pepper Romesco

16

#### LAMB TARTAR

Black Harissa, Labneh Yogurt, Urfa Vinaigrette

13.5

#### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

#### PICKLED BEETS

Goat Cheese, Chives, Pistachios

8.5

#### WATERCRESS

Pearl Barley, Carrots, Hazelnut Dukkah, Mojo Verde

9.5

### LARGE PLATES

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

24.5

#### WHOLE ROASTED BRANZINO

Arugula Salad, Lemon, Carrots

28.5

#### PAELLA MARISCOS

Gambas, Calamari, Mussels

HALF / FULL  
29 / 58

#### PAELLA VERDURAS

Turnips, Ramps, Pea Tendrils, Squash, Snap Peas

18 / 36

#### PAELLA SALVAJE

Gaucho Sausage, Chicken, Chickpeas

28 / 58

#### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin

33 / 66

### DESSERTS

#### FLAN CATALÁN

8

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

10

#### OLIVE OIL CAKE

Sea Salt

11

#### BASQUE BURNT CHEESECAKE

Strawberries

10

#### ICE CREAM

*Longford's - Stamford, CT*  
Vanilla, Chocolate, Olive Oil, Coconut Mounds,  
Raspberry White Chocolate

7.5

#### CREPAS

Dulce De Leche, Hazelnuts

8.5

#### SORBET

*Longford's - Stamford, CT*  
Mango, Raspberry

7.5

## 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	Xarel-lo Blend	5.25	10.5	42
2022	<b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain	Xarel-lo	7.5	15	60
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain	Trepat	6.5	13	52

## WHITE

2023	<b>Mila</b> , Rías Baixas, Spain	Albariño	6	12	48
2025	<b>Ostatu</b> , Rioja, Spain	Viura, Malvasia	7	14	56
2023	<b>Menade</b> , Rueda, Spain	Verdejo	6	12	48
2023	<b>Le Naturel</b> , Navarra, Spain	Garnacha Blanca	5	10	40
2022	<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
2021	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	Macabeo	6.5	13	52
2020	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	Pedro Ximénez	6	12	48
2023	<b>Bico Amarelo</b> , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	4.5	9	36
2023	<b>Aylin</b> , San Antonio, Chile	Sauvignon Blanc	5.5	11	44
2024	<b>Bodega Cerro Chapeu</b> , Cerro Chapeu, Uruguay	Chardonnay	5	10	40
2020	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13	52
2024	<b>Haus Rothenberg, Feinherb</b> , Nahe, Germany	Riesling	6.5	13	52

## ROSÉ & SKIN CONTACT

2022	<b>Liquid Geography</b> , Bierzo, Spain	Mencía	5.5	11	44
2023	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	Pinot Noir	5	10	40
2023	<b>Christophe Aví</b> , Agenais, France	Cabernet Sauvignon	6	12	48
2023	<b>No Es Pituko</b> , Curicó Valley, Chile	Sauvignon Blanc	5.5	11	44

## RED

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
2021	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	Tempranillo	6.5	13	52
2021	<b>Azul y Garanza</b> , Navarra, Spain	Tempranillo	4.75	9.5 (L)	53
2022	<b>Glup Glup</b> , Cariñena, Spain	Garnacha	4.5	9	36
2017	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	Mencía	6.5	13	52
2023	<b>Sotabosc</b> , Montsant, Spain	Garnacha, Cariñena	6	12	48
2020	<b>Coster dels Olivers</b> , Priorat, Spain	Cariñena, Garnacha	7.5	15	60
2023	<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
2020	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	Garnacha, Piñuela	6	12	48
2021	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	Tempranillo, Graciano	7	14	56
2023	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled	Baga	5.5	11 (L)	62
2020	<b>Gota, Bergamota</b> , Dão, Portugal	Touriga Nacional Blend	6	12	48
2020	<b>Peñalolen</b> , Maipo, Chile	Cabernet Sauvignon	6.5	13	52
2019	<b>Polkura</b> , Colchagua, Chile	Syrah	6	12	48
2022	<b>Casas del Bosque</b> , Casablanca, Chile	Pinot Noir	7	14	56
2021	<b>Garage Wine Company, Revival</b> , Maule, Chile	País	5.75	11.5	46
2021	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13	52
2018	<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

<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>VORS</b> , Bodegas Tradicion, 750mL	Oloroso	19	152

## SWEET

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

**ACID TRIP** Asnella / 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.

# COCKTAILS

## BLOODY MARY

Tito's Vodka, Housemade Bloody Mary Mix

## MIMOSA

Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon

## BEES & BAYS (No ABV)

Lime, Salted Honey Syrup, Cardamom Bitters  
Sparkling Water, Torched Bay Leaf

## TEA TIME (No ABV)

Blue Flower Earl Grey Tea, Blueberry Shrub,  
Salted Honey Syrup, Lemon, Aquafaba, Mint

## PICA PICA

Tito's Vodka, Cappelletti Aperitivo, Orange,  
Lemon, Aquafaba, Jalapeño

## GIN & JUS

Hayman's London Dry Gin, Lime, Green Grape,  
Pink Peppercorn, Ginger

## DOS PENÍNSULAS

Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

## ALEBRIJES

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

## SIDE HUSTLE

Lustau Solera Reserva Brandy, Bénédictine,  
Pineapple, Lemon, Barcava

## BOURBON SPICE RACK

Four Roses Bourbon, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

## IPANEMA

P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

## LAIRD'S WAY

Monkey Shoulder Scotch, Dolin Rouge Vermouth,  
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

# GINTONICS

Inspired by three of Spain's most iconic regions.

## 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

## WHITE OR RED SANGRIA

Rioja Wine, Elderflower, Citrus Infused  
Dark Rum, Guava Nectar

## GUNS & ROSÉS

Tierra Limpia Brut Rosé, Lillet Rosé  
Rime Vodka, Peach Nectar, Grapefruit

# BEER

## DRAFT

Estrella Galicia, Lager—Spain	caña	doble
4.25		8.5
Two Roads, No Limits Hefeweizen—CT	4	8
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
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—MA	8.5
Lagunitas, Maximus IPA—CA	8.5
Allagash, Tripel—MN	10.5
Down East Cider, Original Blend Cider—MA	9.5
Isastegi, Sagardo Natural Cider—Spain (750mL)	28

