

# barcelona

## CHARCUTERIE & CHEESE

7 For one | 19.5 For three

<b>JAMÓN SERRANO</b> Castilla y León, ES 15-20 Month Cured Ham. Tender, Salty, Sweet	<b>CHORIZO PAMPLONA</b> País Vasco, ES Beef & Pork Sausage with Pimentón. Tangy, Salty, Rich	<b>ALISIOS</b> Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón	<b>JAMÓN MANGALICA</b> 14 Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
<b>SOBRASADA</b> California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	<b>CHORIZO BLANCO</b> New Jersey, US Slow Aged Pork Sausage, Garlic	<b>IDIAZÁBAL</b> País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	<b>WAGYU BEEF SAUCISSON</b> 9 <i>Fossil Farms</i> New Jersey, US Black Peppercorn, Truffle, Garlic
<b>SALCHICHÓN DE VIC</b> Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	<b>TETILLA</b> Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy	<b>QUESO DE OVEJA CON FLORES</b> Albacete, ES Soft-Sheep's Milk, Aged 5 Months, Sweet, Floral, Mild	<b>CORSU VECCHIU</b> 9.5 Island of Corsica, FR Semi-Soft, Sheep's Milk, Aged 5 Months. Nutty, Sweet, Smooth, Salty, Herb Aromas
<b>FUET</b> Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	<b>DÉLICE DE BOURGOGNE</b> Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	<b>AGED MANCHEGO</b> Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	<b>APERITIVO BOARD</b> 26 An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks  <i>Marinated Olives, Patatas Bravas, Pickled Peppers, Fuet, Chorizo Soria, Manchego, Aged Mahón, Roasted Almonds</i>
<b>SPECK</b> Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	<b>AGED MAHÓN</b> Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	<b>P'TIT BASQUE</b> Pyrennes, FR Semi-Firm, Sheep Milk, Aged 70 Days Nutty, Earthy, Sweet	
<b>SORIA CHORIZO</b> California, US Pimentón Pork Sausage. Smoky, Garlicky	<b>CAÑA DE CABRA</b> Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild		

## TAPAS

<b>HOUSE MARINATED OLIVES</b> 5 Garlic, Thyme, Citrus, Giardiniera	<b>OYSTERS</b> 13 Basil, Mint Granita	<b>ENSALADA MIXTA</b> 9 Olives, Onions, Tomatoes, Little Gem Lettuce
<b>EGGPLANT CAPONATA</b> 5.5 Sweet Peppers, Onions, Basil	<b>MUSSELS</b> 13 Chorizo, White Wine	<b>WATERCRESS</b> 8 Peaches, Asparagus, Migas, Shallots, White Balsamic
<b>SPINACH &amp; CHICKPEA CAZUELA</b> 8.5 Cumin, Roasted Onions	<b>SCALLOP SALPICON</b> 16.5 Aji Amarillo, Scallions, Tomatoes	<b>HEIRLOOM TOMATOES</b> 9 Watermelon, Mint, Basil, Moscatel Vinaigrette
<b>HUMMUS</b> 8.5 Green Olive Tapenade, Lavash	<b>GAMBAS AL AJILLO</b> 9.5 Guindilla Peppers, Olive Oil, Garlic	<b>LARGE PLATES</b>
<b>ROASTED RAINBOW CARROTS</b> 7 Harissa, Maple	<b>MAHI MAHI A LA PLANCHA</b> 14.5 Fava Bean Tabouleh, Brown Butter Vinaigrette	<b>CHICKEN PIMIENTOS</b> 23 Potatoes, Lemon, Hot Cherry Peppers
<b>SNAP PEAS</b> 9 Lemon, Ricotta Salata, Nora Peppers	<b>PRAWNS</b> 16 Black Truffles, Arroz Caldoso, Corn	<b>WHOLE ROASTED BRANZINO</b> 26.5 Arugula Salad, Crispy Potatoes
<b>ROASTED CAULIFLOWER</b> 8.5 Za'atar, Labneh	<b>BOQUERONES</b> 6 Fava Beans, Radishes, Shallots, Parsley	<b>NEW YORK STRIP</b> 33 Fries, Red Chimichurri
<b>ASPARAGUS</b> 9.5 Picada	<b>PORK BELLY</b> 10.5 Cherry Pepper Chimichurri	<b>PAELLA VERDURAS</b> <b>half / full / double</b> 18 / 36 / 64 Zucchini, Corn, Radish, Carrots, Herb Aioli
<b>ARTICHOKES</b> 12.5 Lomo Ibérico	<b>CHORIZO W/SWEET &amp; SOUR FIGS</b> 9 Balsamic Reduction	<b>PAELLA SALVAJE</b> 28 / 56 / 98 Pork Loin, Sausage, Chicken, Chickpeas
<b>POTATO TORTILLA</b> 7 Chive Sour Cream	<b>BACON-WRAPPED DATES</b> 8 Valdeón Mousse	<b>PAELLA MARISCOS</b> 28 / 56 / 98 Gambas, Clams, Calamari, Mussels
<b>PATATAS BRAVAS</b> 8 Salsa Brava, Garlic Aioli	<b>LAMB TARTARE</b> 16 Egg Yolk, Mint	<b>PARILLADA BARCELONA*</b> 31 / 62 / 108 Strip Steak, Chicken, Pork Loin, Gaucho Sausage
<b>MUSHROOM CROQUETTES</b> 9 Truffle Aioli	<b>BIKINI</b> 9 Serrano Ham, Drunken Goat	<b>DESSERTS</b>
<b>ZUCCHINI MONTADITO</b> 9.5 Cherry Tomatoes, Stracciatella, Savory, Basil	<b>JAMÓN &amp; MANCHEGO CROQUETTES</b> 7 Garlic Aioli	<b>FLAN CATALÁN</b> 7
<b>PICKLED BEETS</b> 7.5 Goat Cheese, Chives, Pistachios	<b>ALBONDIGAS</b> 9.5 Spiced Meatballs in Jamon-Tomato Sauce	<b>OLIVE OIL CAKE</b> 10 Sea Salt
<b>SQUASH BLOSSOMS</b> 12 Picante, Honey, Idiazabal	<b>SPICED BEEF EMPANADAS</b> 8 Red Pepper Sauce	<b>CHOCOLATE CAKE</b> 9 Coffee Crème Anglaise, Almond Crumble
<b>BROCCOLINI</b> 8.5 Shallot Vinaigrette, Cherry Peppers	<b>SKIRT STEAK</b> 15.5 Mojo Verde, walnuts	<b>BASQUE BURNT CHEESECAKE</b> 9 Rhubarb
<b>CRAB CAKES</b> 16 Corriander Aioli	<b>IBÉRICO RIBS</b> 13.5 Piperada	<b>CREPAS</b> 8 Dulce De Leche, Chocolate Sauce, Hazelnuts
		<b>LONGFORDS ICE CREAM STAMFORD, CT</b> 7.5 Vanilla, Chocolate, Coconut Mounds, Mango Sorbet, Lemon Sorbet, Raspberry Sorbet

## EXECUTIVE CHEF MAXIMINO RIVERA | SOUS CHEF ISAIAS RUIZ

\*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.  
Barcelona is a cashless restaurant. Credit and debit accepted.

# WINES BY THE GLASS

## SPARKLING

		3oz	6oz	bottle
NV <b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2021 <b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2021 <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

## WHITE

		3oz	6oz	bottle
2020 <b>Mila</b> , Rías Baixas, Spain	Albariño	6	12	48
2023 <b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2021 <b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2020 <b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2023 <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>Pedro Ximénez</i>	5.5	11	44
2022 <b>Asnella</b> , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2020 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2023 <b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2020 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2022 <b>Iniceri, 'Abisso'</b> , Sicily, Italy	<i>Catarratto</i>	6	12	48
2023 <b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Riesling</i>	6	12	48
2021 <b>L'Alpage</b> , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2021 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencía</i>	5	10	40
2022 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 <b>Christophe Avi</b> , Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
2021 <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

## RED

		3oz	6oz	bottle
2018 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2020 <b>Marqués de Tomares, Crianza</b> , Rioja, Spain	<i>Tempranillo</i>	6	12	48
2021 <b>Pedro González Mittelbrunn</b> , Castilla y León, Spain	<i>Prieto Picudo</i>	4.5	9	36
2020 <b>Bardos, Viñedos de Altura</b> , Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2022 <b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2021 <b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	48
2019 <b>Alberto Orte, A Portela</b> , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2020 <b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2013 <b>Laurona</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2020 <b>Coster dels Olivers</b> , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2022 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Trepal Blend</i>	4.75	9.5	38
2023 <b>La Vinyeta, Bongo*</b> , Emporda, Spain	<i>Monastrell</i>	4.5	9	36
2020 <b>Península, Vino de Montaña</b> , Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	5.5	11	44
2021 <b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2022 <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Bobal</i>	5.25	10.5	42
2021 <b>Earth First, Classic</b> , Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2021 <b>Belinda</b> , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2021 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2020 <b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2021 <b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	5.75	11.5	46
2022 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	6.75	13.5	54
2022 <b>Garage Wine Company, Revival</b> , Maule, Chile	<i>País</i>	5.75	11.5	46
2018 <b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	4	8	32
2021 <b>Chat. du Morre du Tendre, Cuvée Paul</b> , Côtes-du-Rhône	<i>Grenache Blend</i>	7	14	56
2011 <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	40
<b>Tradicion</b> , Bodegas Tradicion, 750mL	<i>Fino</i>	9	72
<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>	5	40
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	7.5	60
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	11.5	46
<b>VORS</b> , Bodegas Tradicion, 750mL	<i>Oloroso</i>	19	152

## SWEET

		3oz	bottle
<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>	13.5	54

# 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

**GRENACHE (ON THE ROCKS)** Le Naturel / Vino de Montaña / Cuvée Paul 17.5  
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

**ACID TRIP** Asnella / L'Alpage / Belinda 14.5  
High. Acid. Wines.



# COCKTAILS

**BEES & BAYS** (No ABV) 6  
Lime, Salted Honey Syrup, Cardamom  
Sparkling Water, Torched Bay Leaf

**FLOR DE SAL** (Low ABV) 12  
La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif  
Luxardo Maraschino, Lime, Lemon, Black Lava Salt  
**Porrón for the Table** 48

**SUMMER STREET SLING** 12  
Chamomile Infused Tito's Vodka  
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

**TYGRA** 13  
Cachaça, Quevedo White Port, Ginger Beer,  
Lime, Angostura Bitters, Cucumber

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

**ALEBRIJES** 13  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup,  
Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder

**BOURBON SPICE RACK** 12  
Four Roses Bourbon, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

**SMOKED SHERRY MANHATTAN** 15  
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,  
Lustau Amontillado, Angostura, Luxardo Cherry

**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**  
Hayman's London Dry Gin, Fever Tree Mediterranean Tonic,  
Grapefruit, Lime, Rosemary

**VALENCIAN**  
Hayman's London Dry 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** glass pitcher  
Rioja Wine, Elderflower, Citrus Infused 9.5 34  
Dark Rum, Guava Nectar

**GUNS & ROSÉS** glass carafe  
São João Brut Rosé, Lillet Rosé, Rime Vodka, 12.5 50  
Peach Nectar, Lemon, Grapefruit Bitters

# BEER

**DRAFT** caña doble  
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 – CT (16 oz.) 12  
Troegs, Dreamweaver Wheat - PA 8  
Hitachino, Nest White - Japan 14  
Half Full, In Pursuit IPA - CT 8  
Night Shift, Whirlpool Hazy NE IPA - MA 8.5  
Jack's Abby, Hoponius Union IPL - MA 7  
Lagunitas, Maximus IPA - CA 8.5  
Allagash, Tripel - MN 10.5  
Kentucky Ale, Bourbon Barrel Ale - KY 10  
Left Hand, Milk Stout - CO 9.5

**CIDERS**  
Down East Cider, Original Blend Cider – MA 9.5  
Isastegi, Sagardo Natural Cider (750mL) – Spain 28