

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage. Garlic	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary Rubbed, Creamy	JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	15
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	LOMO IBÉRICO DE BELLOTA Castilla Y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón	
FUET California, US Pork Sausage. Rich, Garlic	ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months,Toasted, Creamy, Sweet Pimentón	BREBIS ESPELETTE Les Pyrénées, FR Firm, Sheep's Milk, Aged 90 Days. Creamy, Nutty, Espelette Rubbed	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28
CHORIZO DE PAMPLONA País Vasco, ES Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich	SMOKIN' GOAT Murcia, ES Soft Ripened Goat's Milk, Aged 21 Days, Creamy, Mild	IDIAZÁBAL País Vasco, ES Semi Firm, Raw Sheep's Milk, Aged 6 Months, Smoked, Sharp, Fruity	<i>Marinated Olives, Patatas Bravas, Drunken Goat, Manchego, Soria Chorizo, Lomo Ibérico, Pickled Peppers, Roasted Almonds</i>	
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex		
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	PETIT BASQUE Murcia, ES Semi-Soft, Goat's Milk, Aged 35 Days, Creamy, Tangy, Fruity	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp		
SPECK Alto Adige,IT Spice Rubbed Ham, Smoky, Lean				

TAPAS

MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6	SQUID INK GNOCHETTI Kale Pesto	16.5
GAZPACHO Roasted Garlic, Smoked Sea Salt	8.5	BROOK TROUT Cannellini Beans	15
EGGPLANT CAPONATA Bell Pepper, Balsamic, Basil	6.5	MUSSELS Mangalica, White Wine	13.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	CHAMPIÑONES Aleppo Pepper, Garlic, Lemon	11.5
BLISTERED OKRA Mustard Vinaigrette, Thyme	10.5	FREGULA Golden Raisins, Goat Cheese, Mint	10
LEEKs A LA PLANCHa Whipped Sheep's Cheese, Sunflower Gremolata	8.5	BOQUERONES Olives, Piparras	8
HARICOT VERT Mojo Picon	9	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	10.5
BREAKFAST RADISHES Scallion Butter	8.5	GRILLED CHICKEN THIGH Aji Amarillo	9.5
KALE Lemon, Garlic, Red Pepper Flakes	8	BACON-WRAPPED DATES Valdeón Mousse	8
CARROTS Citrus Yogurt, Spiced Maple	9.5	CHORIZO W/ SWEET & SOUR FIGS Sherry Vinegar, Garlic	10.5
HUMMUS Lavash, Salsa Verde	7.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
QUESO A LA PLANCHa Moscatel Grape Mostarda	8.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
POTATO TORTILLA Chive Sour Cream	7.5	ALBONDIGAS Spiced Meatballs, Tomato Sauce	9.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5	STEAK PAILLARD* Crispy Potatoes, Red Pepper Vinaigrette	14.5
WHIPPED SHEEP'S CHEESE Herbs De Provence, Almonds, Honey	8.5	FIDEOS Chicken,Chorizo, Olive Sofrito	14.5

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
ARUGULA Fava Beans, Piquillo Peppers, White Balsamic	9
HEIRLOOM TOMATOES House Straciatella, Kale Pesto	12
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
WHOLE ROASTED BRANZINO Carrots, Pimentón Potatoes	28.5
PAELLA VERDURAS Broccolini, Asparagus, Aioli Verde	HALF / FULL 18 / 36
PAELLA MARISCOS Calamari, Shrimp, Mussels, Clams	29 / 58
PAELLA SALVAJE Chicken, Guacho, Chorizo	28 / 56
PARRILLADA BARCELONA* NY Strip, Chicken, Pork Loin, Gaucho Sausage	33 / 66

DESSERTS

FLAN CATALÁN	8
CHOCOLATE CAKE** Coffee Crème Anglaise, Almond Crumble	9
CHURROS Spiced Chocolate Sauce	6.5
OLIVE OIL CAKE Olive Oil Ice Cream, Sea Salt	10
ICE CREAM <i>Longford's - Stamford, CT</i> Chocolate, Graham Slam, Olive Oil, Cranberry Sorbet	7.5

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

NV	BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	7	14	56
NV	Tierra Limpia, Brut Rosé Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2023	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2023	Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2023	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2022	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2021	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	6.5	13	52
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
2022	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.5	11	44
2023	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2020	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2023	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2023	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	4.75	9.5	38

ROSÉ & SKIN CONTACT

2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	3oz	6oz	bottle
2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2021	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5.5	11	44

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6	12	48
2022	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	6.5	13	52
2021	Azul y Garanza , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2023	Sotabosc , Montsant, Spain	<i>Mencia</i>	6.5	13	52
2023	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2013	Laurona , Montsant, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2020	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2023	La Vinyeta, Bongo* , Emporda, Spain	<i>Tempranillo, Graciano</i>	5	10	40
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2022	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2022	Filipe Ferreira , Douro, Portugal	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2020	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2022	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2021	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2018	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

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

SWEET

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

WINE FLIGHTS

3 Half Glasses		
APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)		13.5
BIO-CURIOUS Diorama / Abisso / Biográfico Many of our wines use Biodynamic farming practices, here are three incredible examples		16
ACID TRIP Asnella / B.R.O.T. / Baga Novo High. Acid. Wines.		16
NEW WORLD, OLD SCHOOL Cerro Chapeu Chardonnay / Saurus Rosé / Revival País Blurring the lines between the old and new worlds. South American wines with a classic, traditional style.		14.5

COCKTAILS

BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf		7
TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint		8
PICA PICA Tito’s Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño		12.5
GIN & JUS** Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger		11
DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg		13
ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders		13.5
SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava		13
BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters		13
IPANEMA Aguaviva Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon		13
LAIRD’S WAY** Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters		14.5
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		
WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass 11	pitcher 38.5
GUNS & ROSÉS Tierra Limpia Brut Rosé, Lillet Rosé Rime Vodka, Peach Nectar, Grapefruit	glass 13	carafe 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
Peroni, Lager—Italy		8.5
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