

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	FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Cream	JAMÓN IBÉRICO Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Ibérico, Marbled, Tender, Nutty, Creamy
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	IBORES Extremadura, ES Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed	QUESO DE OVEJA CON FLORES La Mancha, ES Firm, Sheep's Milk, Aged 120 Days. Earthy, Nutty, Flower Coated
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.	BREDBIS ESPELETTE Les Pyrénées, FR Firm, Sheep's Milk, Aged 90 Days. Creamy, Nutty, Espelette Rubbed	VALDEÓN Castilla-León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	<i>Jamón Serrano, Pamplona, Manchego, Idiazábal, Pickled Guindilla Peppers, Olives, Almonds, Patatas Bravas</i>
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 30 Days. Buttery, Creamy, Tangy	
CHORIZO DE PAMPLONA California, US Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich	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	
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón			

TAPAS

OLIVE OIL PANCAKES Cultured Butter, Maple Syrup	8.5	ROASTED CARROTS Labneh, Pistachio	8
SERRANO BENEDICT Hollandaise	9.5	MUHAMMARA Walnuts, Golden Raisin	7.5
VEGETABLE BENEDICT Fennel, Leeks, Hollandaise	8.5	HUMMUS Roasted Red Pepper, Za'atar	8.5
STEAK & EGGS Red Chimichurri	15.5	PAPAS ARRUGADAS Mojo Rojo	8
TORRIJAS Rhubarb, Lemon	8	POTATO TORTILLA Chive Sour Cream	7.5
FIDEOS Morcilla, Egg	16.5	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5
MIGAS Gaucho, Fried Egg	9.5	BOQUERONES Cucumbers, Radish	6
EGGPLANT CAPONATA Bell Pepper, Balsamic, Basil	6.5	GAMBAS AL AJILLO Guindilla Peppers, Scallions, Garlic	10.5
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6	MUSSELS Chorizo, Sofrito	13.5
LEEKs Tahini, Sunflower Seeds	8.5	SWORDFISH A LA PLANCHA Tabbouleh	15.5
SAUTÉED KALE Garlic, Sherry	8	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
COUSCOUS Sun Dried Tomato, Pesto	8.5	BACON WRAPPED DATES Valdeón Mousse	8
CHAMPIÑONES Aleppo Pepper	10.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
SNAP PEAS Cashew, Basil	8	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
ZUCCHINI Piquillo Pepper, Garlic	9	FLANK STEAK* Vizcaina	15.5

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
WATERCRESS SALAD Pickled Shallot, Radish	8.5
ARUGULA SALAD Cucumbers, Dill, Feta	8.5

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
HALF / FULL	
PAELLA VERDURAS Cauliflower, Snap Peas, Leeks, Asparagus	18 / 36
PAELLA MARISCOS Shrimp, Mussels, Calamari, Clams	29 / 58
PAELLA SALVAJE Pork Belly, Gaucho Sausage, Morcilla, Chicken	28 / 56
PARRILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	33 / 66

DESSERTS

FLAN CATALÁN	8
OLIVE OIL CAKE Sea Salt	10
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
ARROZ CON LECHE	8
BASQUE BURNT CHEESECAKE Rhubarb	10
ICE CREAM <i>Longford's Ice Cream – Stamford, CT</i> Mango Sorbet, Vanilla	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

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

WHITE

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

ROSÉ & SKIN CONTACT

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

RED

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

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

SWEET

Bodegas Gómez Nevado , 750mL	Abocado	3oz	bottle
East India Solera , Lustau, 750mL	Oloroso Dulce	10	80
Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	8	64
Solera 1927 , Alvear, 375mL	Pedro Ximénez	9	36
		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

MIMOSA Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon	11
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BLOODY MARY Tito’s Vodka, Housemade Bloody Mary Mix	11
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BEEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	8
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	9
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GIN & JUS Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger	12
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	14
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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	12.5
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
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MR. ROGERS Fig-Infused Redemption Rye, El Bandarra Vermouth, Los Arcos Amontillado, Lemon	14
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GINTONICS

Inspired by three of Spain’s most iconic regions.	15
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VALENCIAN Paco Pepe Andalucían Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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CATALAN Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
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SANGRIA

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

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

BEER

DRAFT New England, Sea Hag IPA—CT Two Roads, No Limits Hefeweizen—CT	caña	doble
	4.25	8.5
	4	8

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