

# 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

#### SOBRASADA

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

#### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

#### SALCHICHÓN DE VIC

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

#### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

#### FUET

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

#### SPECK

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

#### CHORIZO PICANTE

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

#### BREBIS ESPELETTE

Les Pyrénées, FR  
Firm, Sheep's Milk, Aged 90 Days. Creamy, Nutty, Espelette Rubbed

#### IDIAZÁBAL

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

#### AGED MAHÓN

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

#### AGED MANCHEGO

Castilla-La Mancha, ES  
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

#### TETILLA

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

#### SMOKIN GOAT

Islas Canarias, ES  
Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild

#### DRUNKEN GOAT

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

#### VALDEÓN

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

#### DÉLICE DE BOURGOGNE

Burgundy, FR  
Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy

#### JAMÓN MANGALICA

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

#### QUESO DE TRUFA

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

#### LOMO IBÉRICO DE BELLOTA

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

#### APERITIVO BOARD

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

*Marinated Olives, Patatas Bravas, Guindilla Peppers, Jamón Serrano, Fuet, Manchego, Tetilla, Roasted Almonds*

### TAPAS

#### OLIVE OIL PANCAKES

Cultured Butter, Maple Syrup

8.5

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

#### SERRANO HAM BENEDICT

Hollandaise

9.5

#### POTATO TORTILLA

Chive Sour Cream

7.5

#### VEGETABLE BENEDICT

Mushrooms, Hollandaise

8.5

#### SALMON\*

Baby Kale, Pickled Onions

14

#### ESTRELLADOS

Garlic Aioli, Chorizo, Fried Egg

11.5

#### BOQUERONES

Radish, Pickled Onions

6

#### STEAK & EGGS

Red Chimichurri

15.5

#### MUSSELS

House Chorizo

13.5

#### MONTADITO

Crispy Serrano, Egg, Ricotta

9.5

#### CRISPY CALAMARI

Piquillos, Smoked Pepper Aioli

11.5

#### TORRIJAS

Crema Catalana, Strawberries

8

#### PULPO

Fingerling Potatoes

15.5

#### SAUTÉED KALE

Garlic, White Wine

8

#### BLACK BASS

Chickpeas

14.5

#### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6

#### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

10.5

#### ARTICHOKES

Kalamata Olives, Sunflower Seeds

9.5

#### CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

10.5

#### SNAP PEAS

Black Garlic Butter

8

#### BIKINI

Serrano Ham, Idiazábal, Calabrian

9.5

#### SEACOAST MUSHROOMS

Scallions, Sherry

12.5

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

#### CARROTS

Za'atar, Crème Fraîche

8.5

#### RISOTTO

Mangalica, Spring Onions

15.5

#### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

6.5

#### STEAK PAILLARD\*

Crispy Potatoes, Red Pepper Vinaigrette

14.5

#### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

#### PIQUILLO HUMMUS

Lavash

7.5

#### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

#### MORCILLA

Red Chimichurri

8

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

#### ARUGULA SALAD

Asparagus, Tahini Vinaigrette

8.5

#### TUSCAN KALE

Boqueron Aioli, Migas

8.5

### LARGE PLATES

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

24.5

#### WHOLE ROASTED BRANZINO

Arugula, Potatoes

28.5

#### PAELLA VERDURAS

Asparagus, Fennel, Mushrooms, Peas

HALF / FULL  
18 / 36

#### PAELLA MARISCOS

Mussels, Shrimp, Clams

29 / 58

#### PAELLA SALVAJE

Chicken, Chorizo, Pork Loin

28 / 56

#### PARRILLADA BARCELONA\*

NY Strip, Chicken, Pork Loin, Sausage

33 / 66

### DESSERTS

#### FLAN CATALÁN

Sea Salt

8

#### OLIVE OIL CAKE

Sea Salt

10

#### CHOCOLATE CAKE\*\*

Coffee Crème Anglaise, Almond Crumble

9

#### BASQUE BURNT CHEESECAKE

Strawberry

10

#### VANILLA

*J Fosters Creamery – Avon, CT*

8.5

#### GRAHAM CENTRAL STATION

*J Fosters Creamery – Avon, CT*

8.5

#### RASPBERRY SORBET

*J Fosters Creamery – Avon, CT*

7.5

### EXECUTIVE CHEF NICK SOUZA

\*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   | <b>BarCava, Brut</b> , Penedès, Spain                         | <i>Xarel-lo Blend</i> | 5.25 | 10.5 | 42 |
| 2021 | <b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain | <i>Macabeo Blend</i>  | 7    | 14   | 56 |
| NV   | <b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain              | <i>Trepát</i>         | 6.5  | 13   | 52 |

## WHITE

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

## ROSÉ & SKIN CONTACT

|      |   |                           |     |    |    |
|------|---|---------------------------|-----|----|----|
| 2022 | <b>Liquid Geography</b> , Bierzo, Spain                       | <i>Mencia</i>             | 5.5 | 11 | 44 |
| 2024 | <b>Christophe Avi</b> , Agenais, France                       | <i>Cabernet Sauvignon</i> | 6   | 12 | 48 |
| 2022 | <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina       | <i>Pinot Noir</i>         | 5   | 10 | 40 |
| 2023 | <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain | <i>Malvar, Airén</i>      | 5.5 | 11 | 44 |

## RED

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

# SHERRY

## DRY

|   |                               |     |     |
|---|-------------------------------|-----|-----|
| <b>Jarana</b> , Lustau, 750mL             | <i>Fino</i>                   | 5.5 | 44  |
| <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>            | 6   | 48  |
| <b>Carlos VII</b> , Alvear, 375mL         | <i>Amontillado</i>            | 13  | 52  |
| <b>Península</b> , Lustau, 750mL          | <i>Palo Cortado</i>           | 8   | 64  |
| <b>15 Años</b> , El Maestro Sierra, 375mL | <i>Oloroso</i>                | 12  | 48  |
| <b>Asuncion</b> , Alvear, 375mL           | <i>Oloroso</i>                | 14  | 56  |
| <b>VORS</b> , Bodegas Tradicion, 750mL    | <i>Oloroso</i>                | 19  | 152 |
| <b>Almacenista</b> , Lustau, 500mL        | <i>Manzanilla Amontillada</i> | 11  | 66  |

## SWEET

|  |                      |    |    |
|--|----------------------|----|----|
| <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> | 15 | 60 |

# 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)

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

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

**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

**BLOODY MARY** 11  
Tito's Vodka, Housemade Bloody Mary Mix

**MIMOSA** 11  
Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon

**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  
Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn, Ginger

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

**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

**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 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** glass pitcher  
Rioja Wine, Elderflower, Citrus Infused 10.5 38  
Dark Rum, Guava Nectar

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

# BEER

**DRAFT** caña doble  
Two Roads, No Limits Hefeweizen—CT 4 8  
Half Full, Bright Blonde Pale Ale—CT 3.75 7.5  
Jack's Abby, House Lager—MA 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  
Peroni, Lager—Italy 8.5  
Narragansett Lager (16oz)—RI 7  
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5  
Von Trapp, Bohemian Pilsner—VT 8  
Night Shift, Whirlpool Hazy NE IPA—MA 8.5  
Two Roads, Passion Fruit Gose (16oz)—CT 12  
Troegs, Dreamweaver Wheat—PA 8  
Half Full, In Pursuit IPA—CT 8  
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