

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	CORN RIBS Pimenton, Idiazábal	9
STEAK & EGGS Red Chimichurri	15.5	HUMMUS Roasted Red Pepper, Za'atar	8.5
VEGETABLE BENEDICT Fennel, Leeks, Hollandaise	8.5	PAPAS ARRUGADAS Mojo Verde	8
TORRIJAS Blueberry, Lemon	8	POTATO TORTILLA Chive Sour Cream	7.5
FIDEOS Chicken, 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	PULPO Aji Amarillo	15.5
LEEKs Tahini, Sunflower Seeds	8.5	MUSSELS Chorizo, Sofrito	13.5
SAUTÉED KALE Garlic, Sherry	8	SWORDFISH A LA PLANCHA Tabbouleh	15.5
CHAMPIÑONES Aleppo Pepper	10.5	CHICKEN THIGH Pipian Verde	10.5
SNAP PEAS Cashew, Basil	8	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
BEETS Ricotta Salata, Mint	7.5	BACON WRAPPED DATES Valdeón Mousse	8
ZUCCHINI Piquillo Pepper, Garlic	9	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
		ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5

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
WHOLE ROASTED MACKEREL Haricot Vert, Roasted Potatoes	28.5
HALF / FULL	
PAELLA VERDURAS Leeks, Fennel, Snap Peas, Haricot Verts	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 Blueberry	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	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2023	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	<i>Xarel-lo</i>	5.25	10.5	42
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	7	14	56
			6.5	13	52

WHITE

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

ROSÉ & SKIN CONTACT

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

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2021	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2024	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2021	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2023	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2024	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2024	La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	5	10	40
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2020	Gota, Bergamota , Dão, Portugal	<i>Touriga Nacional Blend</i>	6	12	48
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	62
2023	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2022	Polkura , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2024	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7.25	14.5	58
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2022	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
Almacenista , Lustau, 500mL	<i>Manzanilla Amontillada</i>	8	32
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	11	66
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	6	48
Península , Lustau, 750mL	<i>Amontillado</i>	13	52
15 Años , El Maestro Sierra, 375mL	<i>Palo Cortado</i>	8	64
VORS , Bodegas Tradicion, 750mL	<i>Oloroso</i>	12	48
	<i>Oloroso</i>	19	152

SWEET

Bodegas Gómez Nevado , 750mL	<i>Abocado</i>	3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	10	80
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	8	64
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	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.		18.5
SHERRY SPECTRUM La Cigarrera / Los Arcos / 15 Años A progression of dry style sherries, from bright and saline to rich and oxidative.		14
BIO-CURIOUS Diorama / Abisso / Biografico Many of our wines use Biodynamic farming practices, here are three incredible examples		16
HELLO, OLD FRIEND BarCava / 1752 Gran Tradicion / Quieto Gran Corte Some relationships are worth celebrating. Wines and people who helped shape our list.		17.5

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 Andalucian Gin, Lime, Green Grape, Pink Peppercorn, Ginger	12
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PASSENGER PRINCESS Prairie Organic Vodka, Strawberry Infused Cappelletti, Lemon, Sparkling Water, Love Potion Bitters	13.5
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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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IPANEMA P-51 Cachaça, Cocchi Americano, Fino Jarana, Lemon	13
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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 Andalucian Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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CATALAN Paco Pepe Andalucian 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 Estrella Galicia, Lager—Spain New England, Sea Hag IPA—CT Half Full, Bright Blonde Pale Ale—CT Two Roads, No Limits Hefeweizen—CT	caña	doble
	4.25	8.5
	4.25	8.5
	3.75	7.5
	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