

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage. Garlic	IDIAZÁBAL Pais Vasco, ES Semi Firm, Raw Sheep's Milk, Aged 6 Months, Smoked, Sharp, Fruity	JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	15
SPECK Alto Adige,IT Spice Rubbed Ham, Smoky, Lean	VALDEON Murcia,Castilla-Leon, ES ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary Rubbed, Creamy	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	APERITIVO BOARD** An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28
CHORIZO DE PAMPLONA Pais Vasco, ES Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary Rubbed, Creamy	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind, Mushroomy, Smooth, Tangy	<i>Marinated Olives, Patatas Bravas, Drunken Goat, Manchego, Pamplona, Soria Chorizo, Pickled Peppers, Roasted Almonds</i>	
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	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp		
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	SMOKIN' GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 21 Days, Creamy, Mild			
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.				

TAPAS

MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	POTATO TORTILLA Chive Sour Cream	7.5
EGGPLANT CAPONATA Bell Pepper, Balsamic, Basil	6.5	BOQUERONES Olives, Piparras	6
HEIRLOOM GAZPACHO Sorrel, Smoked Sea Salt	8.5	SQUID INK GNOCHETTI Dandelion Green Pesto	16.5
FRENCH BEANS Mojo Picon	9	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	10.5
BREAKFAST RADISHES Garlic Scape Butter	8.5	GRILLED CHICKEN THIGH Cucumber Tzatziki	9.5
SNAP PEAS Guindillas, Charred Lime	9	FIDEOS Chicken, Chorizo, Olive Sofrito	14.5
ARTICHOKES Piquillo Romesco	11.5	BIKINI Serrano Ham, Mahón	9.5
SWEET CORN CAZUELA Kale Picada	9	BACON-WRAPPED DATES Valdeón Mousse	8
BLISTERED OKRA Mustard Vinaigrette, Thyme	10.5	CHORIZO W/ SWEET & SOUR FIGS Sherry Vinegar, Garlic	10.5
CARROTS Pimentón, Maple	9.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
FREGULA Golden Raisins, Mint	10	STEAK PAILLARD Pepper Vinaigrette, Frites	16
MUSHROOM CROQUETAS Truffle Aioli	9	STUFFED PIQUILLO PEPPERS Spiced Beef, Sorrel Aioli	10.5
WHIPPED SHEEP'S CHEESE Herbs De Provence, Honey	8.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
HUMMUS Lavash, Salsa Verde	7.5	ALBONDIGAS Spiced Meatballs, Tomato Sauce	9.5
QUESO A LA PLANCHA Golden Raisin Mostarda	8.5		

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
ARUGULA Purslane, Piquillo Peppers, White Balsamic	9
HEIRLOOM TOMATOES House Straciatella, Salsa Verde	12
WATERMELON Feta, Sunflower Seeds, Saba	8.5

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
WHOLE ROASTED BRANZINO Carrots, Pimentón Potatoes	28.5
PAELLA VERDURAS Snap Peas, Haricot Verts, Okra, Aioli Verde	HALF / FULL 18 / 36
PAELLA MARISCOS Calamari, Shrimp, Mussels, Clams	29 / 58
PAELLA SALVAJE Chicken, Pork Loin, Chorizo	28 / 56
PARRILLADA BARCELONA* NY Strip, Chicken, Pork Loin, Gaucho	33 / 66

DESSERTS

FLAN CATALÁN	8
CHOCOLATE CAKE** Coffee Crème Anglaise, Almond Crumble	9
BASQUE BURNT CHEESECAKE Luxardo Cherries	10
OLIVE OIL CAKE Olive Oil Ice Cream, Sea Salt	10
CHURROS Spiced Chocolate Sauce	6.5
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

2022	Liquid Geography,	Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2023	Familia Schroeder, Saurus,	Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
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	12	48
2021	Bardos, Viñedos de Altura,	Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2022	Glup Glup,	Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2021	Azul y Garanza,	Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2017	Alberto Orte, A Portela,	Valdeorras, Spain	<i>Mencía</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
2019	Polkura,	Colchagua, Chile	<i>Syrah</i>	6	12	48
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>	8	32
Los Arcos,	Lustau, 750mL	<i>Amontillado</i>	6	48
Carlos VII,	Alvear, 375mL	<i>Amontillado</i>	13	52
Península,	Lustau, 750mL	<i>Palo Cortado</i>	8	64
15 Años,	El Maestro Sierra, 375mL	<i>Oloroso</i>	12	48
Asuncion,	Alvear, 375mL	<i>Oloroso</i>	14	56
VORS,	Bodegas Tradicion, 750mL	<i>Oloroso</i>	19	152

SWEET

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

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		

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

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

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 Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger	

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	

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

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
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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

SANGRIA

WHITE OR RED SANGRIA	glass	pitcher
Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	11	38.5

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

BEER

DRAFT	caña	doble
Two Roads, No Limits Hefeweizen—CT	4	8
Space Cat, Whistleville Pils—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
Lagunitas, Maximus IPA—CA	8.5
Night Shift, Whirlpool Hazy NE IPA—MA	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