barcelona

CHARCUTERIE & CHEESE

7.5 for one | 21 for three

JAMÓN SERRANO
Castilla Y León, ES
15-20 Months Cured Ham. Tender, Salty, Sweet

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

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

CHORIZO DE PAMPLONA
Pais Vasco, ES
Beef & Pork Sausage With Pimenton. Tangy, Salty, Rich

SALCHICHÓN DE VIC
Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.

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

CHORIZO BLANCO
New Jersey, US
Slow Aged Pork Sausage, Garlic

SORIA CHORIZO
California, US
Pork Sausage. Smoky, Garlic, Pimentón

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

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

AGED MAHÓN
Islas Baleares, ES
Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp

CABRA ROMERO
Murcia, ES
Seni-Soft, Goat's Milk, Aged 45 Days, Rosemary, Mildly Tart, Creamy

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

DÉLICE DE BOURGOGNE
Burgundy, FR
Triple-Créme, Cow's Milk, Mold Rind, Mushroomy, Smooth, Tangy

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

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

JAMÓN IBÉRICO 17.5
Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty, Creamy

CHORIZO IBÉRICO DE BELLOTA 15
Castilla Y León, ES
Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón

QUESO DE TRUFA 9
Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant

APERITIVO BOARD 28
An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

Marinated Olives, Patatas Bravas, Pickled Peppers, Jamón Serrano, Fuet, Tetilla, Manchego, Marcona Almonds

TAPAS

MARINATED OLIVES & GIARDINIERA 6
Thyme, Lemon Zest

ZUCCHINI 8.5
Chimichurri Verde

SWISS CHARD 8
Garlic, White Wine

MARINATED CUCUMBERS 8.5
Mint, Fennel

SNAP PEAS 8
Horseradish, Piquillo Peppers

CAULILINI 8.5
Harissa Vinaigrette

SEACOAST MUSHROOMS 12.5
Sherry, Scallions

SPINACH & CHICKPEA CAZUELA 8.5
Cumin, Onions, Lemon Zest

EGGPLANT CAPONATA 6.5
Bell Peppers, Balsamic, Basil

CANTALOUPE MELON 9.5
Serrano, Sherry Vinegar

BROCCOLINI 8.5
Romesco, Almonds

ASPARAGUS 9.5
Gribiche

PICKLED BEETS 8.5
Sheep's Cheese, Celery

HUMMUS 7.5
Piquillo Peppers

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

POTATO TORTILLA 7.5
Chive Sour Cream

BOQUERONES 6
Olives, Orange

GAMBAS AL AJILLO 10.5
Guindilla Pepper, Scallions, Garlic

SALMON* 14
Beets, Scallion Gremolata

MONKFISH A LA PLANCHA 16.5
Gigante Beans, Pimentón

MUSSELS 13.5
Green Chorizo

SALT COD MONTADITO 11.5
Scallions, Pimenton

CHICKEN THIGH 10.5
Harissa, Labneh

MORCILLA 8
Red Chimichurri

PORK BELLY 10.5
Huancaina

FLANK STEAK* 15.5
Chermoula

PORK LOIN* 10.5
Red Pepper Vinaigrette

RISOTTO 15.5
Jamón Ibérico, Asparagus

BIKINI 9.5
Jamón Serrano, Idiazábal, Calabrian Oil

JAMON & MANCHEGO CROQUETAS 7.5
Garlic Aioli

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

SALADS

ARUGULA SALAD 8.5
Tahini Vinaigrette

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

BABY KALE 8.5
Boquerones Aioli, Migas

LARGE PLATES

CHICKEN PIMIENTOS 24.5
Potatoes, Lemon, Hot Cherry Peppers

FIDEOS 19.5
Pork Belly, Fennel, Pickled Red Onions

HALF / FULL

PAELLA VERDURAS 18 / 36
Asparagus, Fennel, Snap Peas, Zucchini

PAELLA MARISCOS 29 / 58
Mussels, Clams, Shrimp, Squid

PAELLA SALVAJE 28 / 56
Chicken, Pork Belly, Sausage, Morcilla

PARRILLADA BARCELONA* 33 / 66
NY Strip, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN 8

OLIVE OIL CAKE 10
Sea Salt

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE 10
Blueberry Compote

ICE CREAM 8.5
J Fosters Creamery – Avon, CT
Graham Central Station

EXECUTIVE CHEF MICHAEL GLAZIER

*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.
Some items may contain allergens, please inform your server if a person in your party has a food allergy.

WINES BY THE GLASS

SPARKLING

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

WHITE

			3oz	6oz	bottle
2023	**Mila,** Rías Baixas, Spain	*Albariño*	6.5	13	52
2023	**Menade,** Rueda, Spain	*Verdejo*	6	12	48
2025	**Ostatu,** Rioja, Spain	*Viura, Malvasia*	7	14	56
2024	**Le Naturel**, Navarra, Spain	*Garnacha Blanca*	5	10	40
2023	**Pinord, Diorama**, Penedès, Spain	*Xarel-lo*	4.75	9.5	38
2022	**B.R.O.T., Blanc Inicial**, Penedès, Spain	*Xarel-lo, Riesling*	6.25	12.5	50
2024	**Orto Vins, Les Argiles**, Montsant, Spain	*Macabeo*	6.5	13	52
2021	**Alvear, 3 Miradas,** Montilla-Moriles, Spain	*Pedro Ximénez*	6	12	48
2023	**Bico Amarelo,** Vinho Verde, Portugal	*Loureiro, Alvarinho, Avesso*	4.5	9	36
2023	**Aylin,** San Antonio, Chile	*Sauvignon Blanc*	6	12	48
2024	**Bodega Cerro Chapeu,** Cerro Chapeu, Uruguay	*Chardonnay*	5.5	11	44
2023	**1752 Gran Tradicion**, Cerro Chapeu, Uruguay	*Petit Manseng Blend*	6.5	13	52
2023	**Iniceri, Abisso,** Sicily, Italy	*Catarratto*	6	12	48
2023	**Leitz, Feinherb,** Rheingau, Germany	*Riesling*	6.5	13	52

ROSÉ & SKIN CONTACT

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

RED

			3oz	6oz	bottle
2019	**Nucerro, Reserva**, Rioja, Spain	*Tempranillo*	6.5	13	52
2020	**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
2023	**Glup Glup**, Cariñena, Spain	*Garnacha*	4.5	9	36
2022	**Azul y Garanza**, Navarra, Spain	*Tempranillo*	4.75	9.5	(L) 53
2017	**Alberto Orte, A Portela**, Valdeorras, Spain	*Mencía*	6.5	13	52
2023	**Sotabosc**, Montsant, Spain	*Garnacha, Cariñena*	6	12	48
2024	**Coster dels Olivers,** Priorat, Spain	*Cariñena, Garnacha*	7.5	15	60
2024	**Vins de Pedra, Negre de Folls**, Conca De Barberá	*Trepat Blend*	5.5	11	44
2023	**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	(L) 62
2022	**Quieto, Gran Corte**, Mendoza, Argentina	*Cabernet Franc, Malbec*	6.5	13	52
2020	**Peñalolen,** Maipo, Chile	*Cabernet Sauvignon*	7	14	56
2019	**Polkura,** Colchagua, Chile	*Syrah*	7.5	15	60
2022	**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
2020	**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

		3oz	bottle
La Cigarrera, 375mL	*Manzanilla*	8	32
Almacenista, Lustau, 500mL	*Manzanilla Amontillada*	11	66
Los Arcos, Lustau, 750mL	*Amontillado*	6	48
Carlos VII, Alvear, 375mL	*Amontillado*	13	52
Península, Lustau, 750mL	*Palo Cortado*	8	64
15 Años, El Maestro Sierra, 375mL	*Oloroso*	12	48
VORS, Bodegas Tradicion, 750mL	*Oloroso*	19	152
Asuncion, Alvear, 375mL	*Oloroso*	14	56

SWEET

		3oz	bottle
Bodegas Gómez Nevado, 750mL	*Abocado*	10	80
East India Solera, Lustau, 750mL	*Oloroso Dulce*	8	64
Solera 1927, Alvear, 375mL	*Pedro Ximénez*	15	60

WINE FLIGHTS

3 Half Glasses

TRUST FALL 18.5
Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.

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)

HELLO, OLD FRIEND BarCava / 1752 Gran Tradicion / Quieto Gran Corte 17.5
Some relationships are worth celebrating. Wines and people who helped shape our list.

COCKTAILS



BEES & BAYS (No ABV) 8
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

TEA TIME (No ABV) 9
Blue Flower Earl Grey Tea, Blueberry Shrub,
Salted Honey Syrup, Lemon, Aquafaba, Mint

PASSENGER PRINCESS 13.5
Prairie Organic Vodka, Strawberry Infused Cappelletti,
Lemon, Sparkling Water, Love Potion Bitters

GIN & JUS 12
Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn,
Ginger

DOS PENÍNSULAS 13
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

ALEBRIJES 14
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,
Aquafaba, Dragonfruit & Tangerine Powders

SIDE HUSTLE 12.5
Lustau Solera Reserva Brandy, Bénédictine,
Pineapple, Lemon, Barcava

BOURBON SPICE RACK 13
Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

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

VALENCIAN
Paco Pepe Andalucían Gin, Fever Tree Indian Tonic,
Orange Blossom Water, Lemon, Orange, Thyme

CATALAN
Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic,
Grapefruit, Lime, Rosemary

GALICIAN
Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

SANGRIA

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

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

BEER

DRAFT

	caña	doble
Jack's Abby, House Lager—MA	3.75	7.5
New England, Sea Hag IPA—CT	4.25	8.5
Two Roads, No Limits Hefeweizen—CT	4	8
Half Full, Bright Blonde Pale Ale—CT	3.75	7.5

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
Half Full, In Pursuit IPA—CT	8
Lagunitas, Maximus IPA—CA	8.5
Allagash, Tripel—ME	10.5
Down East Cider, Original Blend Cider—MA	9.5
Isastegi, Sagardo Natural Cider—Spain (750mL)	28