

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	BASQUE SALAMI Illinois, US Berkshire Pork, Peppery, Fruity	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	GARROTXA Catalunya, ES Semi-Firm, Goat's Milk, Aged 75 Days, Natural Mold Rind. Herbaceous, Nutty	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind, Mushroomy, Smooth, Tangy	QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	WAGYU CECINA Illinois, US Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	LOMO IBÉRICO DE BELLOTA Castilla Y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón	QUESO DE OVEJA CON FLORES La Mancha, ES Soft-Sheep's Milk, Aged 5 Months, Sweet, Floral, Mild	APERITIVO BOARD** An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks
CHORIZO DE PAMPLONA California, US Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich	VALDEÓN Castilla-León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months, Pungent	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 12 Months. Buttery, Nutty, Complex	<i>Marinated Olives, Patatas Bravas, Jamón Serrano, Soria Chorizo, Manchego, Aged Mahón, Roasted Almonds</i>
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic	TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean			
SOBRASADA Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl			

TAPAS

MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6	TUNA TARTAR* Harissa, Pea Shoots	15.5
ROASTED CORN Harissa, Corriander, Mint	7	MUSSELS Chorizo, White Wine	13.5
PICKLED BEETS** Goat Cheese, Chives, Pistachios	8.5	SOFTSHELL CRAB** Fregola, Almond Romesco, Dill	18.5
SALMOREJO Chilled Tomato Soup, Serrano Ham, Crispy Quinoa	7.5	COPPS ISLAND OYSTERS Barcava Granita	14
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	6.5	PULPO Escabache	15.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	10.5
ROASTED MUSHROOMS Scallions, Madeira	11.5	KING SALMON A LA PLANCHA Tomato Fondue, Tarragon Nage	14.5
ROASTED CAULIFLOWER Za'atar, Black Truffle Purée	8.5	POLLO AL AJILLO Marinated Chicken Thigh, Aji Amarillo	9.5
ROASTED ZUCCHINI** Almond Picada	6	PORK BELLY Peach Mostarda	10.5
MUSHROOM CROQUETTES Truffle Aioli	8.5	BIKINI Aged Wagyu Beef, Mahón Cheese, Truffle Aioli	12.5
CARROTS Citrus Tahini, Sesame	7	MORCILLA PINTXOS Caramelized Shallots, Whipped Caña De Cabra	9.5
SWISS CHARD Shallots, Garlic, Sumac	7.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
FIDEOS Yellow Squash, Peas, Poached Egg, Tomato Aioli	16.5	BACON WRAPPED DATES Valdeón Mousse	8
HUMMUS Espelette Pepper, Leek Oil, Lavash	8.5	CHORIZO W/ SWEET & SOUR FIGS Sherry Vinegar, Garlic	10.5
POTATO TORTILLA Chive Sour Cream	7.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5	LAMB SLIDER Pickled Onions, Cornichons, Pepper Aioli	10.5
BOQUERONES Peas, Watermelon Radish, Squash, Lobster Oil	6	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
		WAGYU STEAK Carrots, Pickled Red Cabbage	19

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
GOOSEBERRIES & LEAF LETTUCE Cucumbers, Tomato, Corn, Fig Vinaigrette	9
KALE Piquillo Vinaigrette, Manchego, Migas	8.5
HEIRLOOM TOMATOES Watermelon, Ricotta Salata, Cava Rose Vinaigrette	9.5

LARGE PLATES

WHOLE ROASTED BRANZINO Arugula Salad, Crispy Potatoes	28.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
PAELLA VERDURAS Asparagus, Corn, Squash, Turnips, Carrots, Herb Aioli	HALF / FULL 18 / 36
PAELLA SALVAJE Chorizo, Gaucho Sausage, Chicken, Chickpeas	28 / 58
PAELLA MARISCOS Gambas, Calamari, Mussels, Clams	29 / 58
PARRILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	33 / 66

DESSERTS

FLAN CATALÁN	8
CHOCOLATE CAKE** Coffee Crème Anglaise, Almond Crumble	10
OLIVE OIL CAKE Sea Salt	11
BASQUE BURNT CHEESECAKE Strawberry Preserve	10
SORBET <i>Longford's - Stamford, CT</i> Mango, Lemon, Raspberry	7.5
CREPAS** Dulce De Leche, Hazelnuts	8.5
ICE CREAM <i>Longford's - Stamford, CT</i> Chocolate, Coconut Mounds	7.5

EXECUTIVE CHEF MAXIMINO RIVERA | SOUS CHEF ISAIAS RUIZ

*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>	5.25	10.5	42
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>	3oz	6oz	bottle
2023	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2023	Menade , Rueda, Spain	<i>Verdejo</i>	6.5	13	52
2023	Le Naturel , Navarra, 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>	5.5	11	44
2023	Christophe Aví , Agenais, France	<i>Pinot Noir</i>	5	10	40
2023	Christophe Aví , 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>	6.5	13	52
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6	12	48
2022	Glup Glup , Cariñena, Spain	<i>Tempranillo</i>	4.5	9	36
2021	Azul y Garanza , Navarra, Spain	<i>Garnacha</i>	4.75	9.5	(L) 53
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Tempranillo</i>	6.5	13	52
2020	Coster dels Olivers , Priorat, Spain	<i>Mencía</i>	6.5	13	52
2023	Sotabosc , Montsant, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2013	Laurona , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Garnacha, Cariñena</i>	7	14	56
2023	La Vinyeta, Bongo* , Emporda, Spain	<i>Trepat Blend</i>	5.5	11	44
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Monastrell</i>	5	10	40
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Tempranillo, Graciano</i>	7	14	56
2022	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Baga</i>	5.5	11	(L) 62
2021	Filipe Ferreira , Douro, Portugal	<i>Bobal</i>	5.5	11	44
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2020	Peñalolen , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2019	Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2022	Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	6	12	48
2021	Garage Wine Company, Revival , Maule, Chile	<i>Pinot Noir</i>	7	14	56
2018	Alto de la Ballena , Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Franc Blend</i>	5	10	40
		<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 375mL	<i>Fino</i>	5.5	44
Almacenista , Lustau, 500mL	<i>Manzanilla</i>	8	32
Los Arcos , Lustau, 750mL	<i>Manzanilla Amontillada</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
Asuncion , Alvear, 375mL	<i>Palo Cortado</i>	8	64
VORS , Bodegas Tradicion, 750mL	<i>Oloroso</i>	12	48
	<i>Oloroso</i>	14	56
	<i>Oloroso</i>	19	152

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar , Gonzalez Byass, 375mL	<i>Oloroso Dulce</i>	8	64
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	9	36
	<i>Pedro Ximénez</i>	15	60

WINE FLIGHTS

3 Half Glasses		
APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)		13.5
BIO-CURIOUS Diorama / Abisso / Biografico Many of our wines use Biodynamic farming practices, here are three incredible examples		16
ACID TRIP Asnella / B.R.O.T. / Baga Novo High. Acid. Wines.		16
NEW WORLD, OLD SCHOOL Cerro Chapeu Chardonnay / Saurus Rosé / Revival País Blurring the lines between the old and new worlds. South American wines with a classic, traditional style.		14.5



COCKTAILS

BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
PICA PICA Tito’s Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
GIN & JUS** Paco Pepe Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11
DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13

ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	13.5
SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	13
BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
IPANEMA P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	13
LAIRD’S WAY** Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5

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

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	caña	doble
Estrella Galicia, Lager—Spain	4.25	8.5
Two Roads, No Limits Hefeweizen—CT	4	8
New England, Sea Hag IPA—CT	4.25	8.5
BOTTLES & CANS		
Narragansett Lager (16oz)—RI		7
Estrella Damm, Daura Gluten-Free Lager—Spain		8.5
Two Roads, Passion Fruit Gose (16oz)—CT		12
Half Full, In Pursuit IPA—CT		8
Night Shift, Whirlpool Hazy NE IPA—MA		8.5
Allagash, Tripel—MN		10.5
Down East Cider, Original Blend Cider—MA		9.5
Isastegi, Sagardo Natural Cider—Spain (750mL)		28