

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	FUET California, US Pork Sausage. Rich, 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
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	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	LOMO IBÉRICO DE BELLOTA Castilla Y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón
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	BREBIS ESPELETTE Les Pyrénées, FR Firm, Sheep's Milk, Aged 90 Days. Creamy, Nutty, Espelette Rubbed	APERITIVO BOARD** An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	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 DE PAMPLONA Pais Vasco, ES Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich	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	ALISIOS Murcia, ES Firm, Goat's Milk, Aged 21 Days. Creamy, Mild	
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.			

TAPAS

SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	POTATO TORTILLA Chive Sour Cream	7.5
EGGPLANT CAPONATA Bell Pepper, Balsamic, Basil	6.5	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6	BOQUERONES Olives, Piparras	6
CUCUMBER BLOSSOMS Dill, Avocado, Banyuls Vinaigrette	10	SALT COD BUÑUELOS Saffron Rouille	12.5
LACINATO KALE <i>Ambler Farm, Wilton, CT</i> Lemon, Garlic, Red Pepper Flakes	8	SKATE WING Shaved Radishes, Aji Amarillo	15
ROASTED CAULIFLOWER Fairytale Eggplant Pisto	9	MUSSELS Arrabbiata Sauce	13.5
HEIRLOOM GAZPACHO <i>Rolling Hills Farm, Freeport, NY</i> Sorrel, Smoked Sea Salt	8.5	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	10.5
SUMMER BEANS <i>Rolling Hills Farm, Freeport, NY</i> Royal Burgundy, Green & Wax Beans, Mojo Picon	9	GRILLED CHICKEN THIGH Cucumber Tzatziki, Sesame	9.5
LEEEKS A LA PLANCHA Piquillo Romesco	8.5	FIDEOS Chicken, Morcilla, Olive Sofrito	14.5
BLISTERED SHISHITO PEPPERS <i>Rolling Hills Farm, Freeport, NY</i> Coarse Sea Salt	10	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
CHAMPIÑONES Aleppo Pepper, Garlic, Lemon	11.5	STUFFED PIQUILLO PEPPERS Spiced Beef, Sorrel Aioli	10.5
GRILLED ZUCHINNI <i>Rolling Hill Farms, Freeport, NY</i> House Sobrasada	9.5	BACON-WRAPPED DATES Valdeón Mousse	8
OKRA Mustard Vinaigrette	10.5	CHORIZO W/ SWEET & SOUR FIGS Sherry Vinegar, Garlic	10.5
SWEET CORN CAZUELA Swiss Chard Pesto	9	MORCILLA A LA PLANCHA Red Chimichurri	9
GIGANTE BEANS Mojo Verde	9.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
WHIPPED SHEEP'S CHEESE Herbs De Provence, Honey	8.5	ALBONDIGAS Spiced Meatballs, Tomato Sauce	9.5
HUMMUS Lavash, Salsa Verde	7.5	STEAK PAILLARD Pepper Vinaigrette, Frites	16

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
ARUGULA <i>Ambler Farm, Wilton, CT</i> Purslane, Piquillo Peppers, White Balsamic	9
WATERMELON Feta, Sunflower Seeds, Saba	8.5
HEIRLOOM TOMATOES <i>Rolling Hills Farm, Freeport, NY</i> House Straciarella, Salsa Verde	12

LARGE PLATES

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

DESSERTS

FLAN CATALÁN	8
OLIVE OIL CAKE Olive Oil Ice Cream, Sea Salt	10
CHOCOLATE CAKE** Coffee Crème Anglaise, Almond Crumble	9
BASQUE BURNT CHEESECAKE Luxardo Cherries	10
CHURROS Spiced Chocolate Sauce	6.5
ICE CREAM <i>Longford's - Stamford, CT</i> Chocolate, Graham Slam, Olive Oil	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>	5.25	10.5	42
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	7	14	56
			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>Garnacha Blanca</i>	6	12	48
2022	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	5	10	40
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	4.75	9.5	38
2021	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	6.25	12.5	50
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.5	13	52
2023	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2023	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2023	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6	12	48
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	6.5	13	52
			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 Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5	10	40
2021	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	6	12	48
			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>Garnacha</i>	6.5	13	52
2021	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.5	9	36
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2023	Sotabosc , Montsant, Spain	<i>Mencía</i>	6.5	13	52
2013	Laurona , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2020	Coster dels Olivers , Priorat, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Cariñena, Garnacha</i>	7.5	15	60
2023	La Vinyeta, Bongo* , Emporda, Spain	<i>Trepat Blend</i>	5.5	11	44
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Tempranillo, Graciano</i>	5	10	40
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2022	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2022	Filipe Ferreira , Douro, Portugal	<i>Bobal</i>	5.5	11	44
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Baga</i>	5.5	11	(L) 62
2020	Peñalolen , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	Casas del Bosque , Casablanca, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2019	Polkura , Colchagua, Chile	<i>Pinot Noir</i>	7	14	56
2021	Garage Wine Company, Revival , Maule, Chile	<i>Syrah</i>	6	12	48
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

			3oz	bottle
Jarana , Lustau, 750mL	<i>Fino</i>		5.5	44
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

			3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>		8	64
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 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 / Biográfico Many of our wines use Biodynamic farming practices, here are three incredible examples		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
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
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PICA PICA Tito's Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
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GIN & JUS** Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11
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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	13.5
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
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IPANEMA Aguaviva Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	13
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LAIRD'S WAY** Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5
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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	
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VALENCIAN Paco Pepe Andalucían Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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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 11	pitcher 38.5
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GUNS & ROSÉS Tierra Limpia Brut Rosé, Lillet Rosé Rime Vodka, Peach Nectar, Grapefruit	glass 13	carafe 52
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BEER

DRAFT	caña	doble
Estrella Galicia, Lager—Spain	4.25	8.5
Two Roads, No Limits Hefeweizen—CT	4	8
Space Cat, Whistleville Pils—CT	3.75	7.5

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