

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 Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	VALDEÓN Castilla-León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months, Pungent	JAMÓN IBÉRICO Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty, Creamy
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	VENISON WAGYU Fossil Farms – Boonton, NJ Venison & Wagyu Beef Chorizo, Smoked Pimenton, Garlic, Chili Flakes, Red Wine
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	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	RED WINE BRESAOLA Nebraska, US Aged Minimum 4 Months, Dry-Cured Piedmontese Beef, Sweet & Aromatic
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	QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	GARROTXA Catalunya, ES Semi-Firm, Goat's Milk, Aged 75 Days, Natural Mold Rind. Herbaceous, Nutty	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	<i>Marinated Olives, Patatas Bravas, Jamón Serrano, Soria Chorizo, Manchego, Mahón Cheese, Roasted Almonds</i>
CHORIZO DE PAMPLONA California, US Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich			

TAPAS

MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5
PICKLED BEETS Goat Cheese, Pistachios	8.5	BURRATA Mint Pesto, Grilled Peaches, Almonds	12.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	6.5	BOQUERONES Radishes, Piquillos	6
GREEN BEANS <i>Organic, Norwich Meadows Farm</i> Roasted Cherry Tomato, Black Garlic	9.5	CALAMARI Smoked Pepper Aioli	11.5
CORN ON THE COB Parsley, Mahon Reserva	8.5	NORWEGIAN MOUNTAIN TROUT Cucumber Ajo Blanco	14.5
RAINBOW CHARD <i>Organic, Lancaster Farm</i> Lemon, Migas	9	GAMBAS AL AJILLO Guindilla Peppers, Scallions, Garlic	10.5
CAULIFLOWER Black Truffle Vinaigrette	9	PULPO Cannellini Bean Purée	17
CARROTS Walnuts, Date Honey	8.5	MUSSELS Garlic, White Wine, Fresno Peppers	13.5
BROCOLLINI Charred Lemon, Calabrian	10.5	POLLO AL AJILLO Aji Amarillo	9.5
CHAMPIÑONES <i>Flowering Sun Farm</i> Scallions, Madeira Wine	12.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
SPINACH & CHICKPEA CAZUELA Cumin, Onions, Lemon Zest	8.5	BACON WRAPPED DATES Valdeón Mousse	8.5
HEIRLOOM TOMATOES Watermelon, Mint, Basil	10.5	BIKINI Serrano Ham, Mahón	12.5
MUSHROOM CROQUETTES Black Truffle Aioli	8.5	PORK BELLY Rhubarb, Cherry Peppers	10.5
PIQUILLO HUMMUS Sumac, Lavash	7.5	FLAT IRON STEAK* Yellow Pepper Romesco	16
POTATO TORTILLA Chive Sour Cream	7.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
RESTAURANT WEEK 3 Tapas + 1 Dessert	45	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
OAK LEAF LETTUCE Cucumbers, Fennel, Roasted Garlic Vinaigrette	9.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
WHOLE ROASTED BRANZINO Arugula Salad, Lemon, Carrots	28.5
PAELLA VERDURAS Zucchini, Corn, Carrots, Radishes	HALF / FULL 18 / 36
PAELLA MARISCOS Gambas, Calamari, Mussels, Clams	29 / 58
PAELLA SALVAJE Gaucho, Chicken, Pork Belly, Chickpeas	28 / 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 Strawberries	10
ICE CREAM <i>Longford's - Stamford, CT</i> Vanilla, Chocolate, Caramel Sea Salt	7.5
SORBET <i>Longford's - Stamford, CT</i> Mango, Raspberry	7.5

EXECUTIVE CHEF MISHA RYKLIN | SOUS CHEF ADILSAR GALEANO

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

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 Aví , Agenais, France	<i>Cabernet Sauvignon</i>	5	10	40
2024	No Es Pituko , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	6	12	48
			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	12	48
2024	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	6.5	13	52
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.5	9	36
2021	Alberto Orte, A Portela , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2024	Sotabosc , Montsant, Spain	<i>Mencía</i>	6.5	13	52
2023	Coster dels Olivers , Priorat, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Cariñena, Garnacha</i>	7.5	15	60
2024	La Vinyeta, Bongo* , Emporda, Spain	<i>Trepat Blend</i>	5.5	11	44
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Monastrell</i>	5	10	40
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2020	Gota, Bergamota , Dão, Portugal	<i>Tempranillo, Graciano</i>	7	14	56
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Touriga Nacional Blend</i>	6	12	48
2023	Quieto, Gran Corte , Mendoza, Argentina	<i>Baga</i>	5.5	11	(L) 62
2021	Peñalolen , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2021	Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2024	Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	7.5	15	60
2022	Garage Wine Company, Revival , Maule, Chile	<i>Pinot Noir</i>	7.25	14.5	58
2022	Alto de la Ballena , Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
2022	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>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>Palo Cortado</i>	13	52
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	8	64
VORS , Bodegas Tradicion, 750mL	<i>Oloroso</i>	12	48
		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

BEEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf		8
TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint		9
PASSENGER PRINCESS Prairie Organic Vodka, Strawberry Infused Cappelletti, Lemon, Sparkling Water, Love Potion Bitters		13.5
GIN & JUS Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger		12
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		14
SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava		12.5
BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters		13
IPANEMA P-51 Cachaça, Cocchi Americano, 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
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		
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	caña	doble
	4.25	8.5
Two Roads, No Limits Hefeweizen—CT	4	8
New England, Sea Hag IPA—CT	4.25	8.5
BOTTLES & CANS Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT		8
Peroni, Lager—Italy		9
Narragansett Light Lager (16oz)—RI		7.5
Estrella Damm, Daura Gluten-Free Lager—Spain		8.5
Von Trapp, Bohemian Pilsner—VT		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
Lagunitas, Maximus IPA—CA		9
Allagash, Tripel—MN		10.5
Down East Cider, Original Blend Cider—MA		9.5
Isastegi, Sagardo Natural Cider—Spain (750mL)		28