

# barcelona

## CHARCUTERIE & CHEESE

7.5 for one | 21 for three

|                                                                                                 |                                                                                                              |                                                                                                             |                                                                                                                            |
|-------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------|
| <b>JAMÓN SERRANO</b><br>Castilla Y León, ES<br>15-20 Months Cured Ham. Tender, Salty, Sweet     | <b>SOBRASADA</b><br>California, US<br>Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón               | <b>VALDEÓN</b><br>Castilla-León, ES<br>Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent   | <b>LAMB SALAMI</b><br><i>Fossil Farms</i> – New Jersey, US<br>Lamb Sausage. Rosemary, Garlic, Aromatic                     |
| <b>SALCHICHÓN DE VIC</b><br>Catalunya, ES<br>Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns | <b>CHORIZO DE PAMPLONA</b><br>País Vasco, ES<br>Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich        | <b>AGED MAHÓN</b><br>Islas Baleares, ES<br>Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp    | <b>QUESO DE TRUFA</b><br>Castilla-La Mancha, ES<br>Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant |
| <b>SORIA CHORIZO</b><br>California, US<br>Pork Sausage. Smoky, Garlic, Pimentón                 | <b>AGED MANCHEGO</b><br>Castilla-La Mancha, ES<br>Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex | <b>CABRA ROMERO</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy    | <b>WAGYU BEEF</b><br><i>Fossil Farms</i> – New Jersey, US<br>Beef Sausage. Garlic, Rich, Complex                           |
| <b>CHORIZO BLANCO</b><br>New Jersey, US<br>Slow Aged Pork Sausage, Garlic                       | <b>MAHÓN</b><br>Islas Baleares, ES<br>Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty                  | <b>DÉLICE DE BOURGOGNE</b><br>Burgundy, FR<br>Triple-Crème, Cow's Milk, Mold Rind, Mushroomy, Smooth, Tangy | <b>APERITIVO BOARD</b><br>An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks                       |
| <b>CHORIZO PICANTE</b><br>La Rioja, ES<br>Pork Sausage. Smoky, Spicy, Pimentón                  | <b>TETILLA</b><br>Galicia, ES<br>Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy                        | <b>IDIAZÁBAL*</b><br>Pais Vasco, ES<br>Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity    | <i>Jamón Serrano, Fuet, Tetilla, Manchego, Patatas Bravas, Olives, Piparras, Marcona Almonds</i>                           |
| <b>FUET</b><br>Catalunya, ES<br>Pork Sausage. Rich, Garlic, Black Pepper                        | <b>DRUNKEN GOAT</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked                  |                                                                                                             |                                                                                                                            |

## TAPAS

|                                                                                              |     |                                                                                  |      |                                                                                               |             |
|----------------------------------------------------------------------------------------------|-----|----------------------------------------------------------------------------------|------|-----------------------------------------------------------------------------------------------|-------------|
| <b>MARINATED OLIVES &amp; GIARDINIERA</b><br>Thyme, Lemon Zest                               | 6   | <b>SWEET POTATOES</b><br>Dill Aioli                                              | 9    | <b>WATERMELON SALAD</b><br><i>Ambler Farm</i><br>Cucumbers, Poppy Seed Dressing               | 9           |
| <b>SPINACH &amp; CHICKPEA CAZUELA</b><br>Lemon Zest, Cumin, Onions                           | 8.5 | <b>PATATAS BRAVAS</b><br>Salsa Brava, Garlic Aioli                               | 8.5  | <b>ENSALADA MIXTA</b><br><i>Rolling Hill Farm</i><br>Olives, Onions, Giardiniera, Gem Lettuce | 11          |
| <b>EGGPLANT CAPONATA</b><br>Bell Peppers, Balsamic, Basil                                    | 6.5 | <b>POTATO TORTILLA</b><br>Chive Sour Cream                                       | 7.5  | <b>BIBB</b><br>Mahón, Pistachios, Pink Peppercorn Vinaigrette                                 | 9           |
| <b>RAINBOW SWISS CHARD</b><br><i>Rolling Hill Farm</i><br>Garlic, White Wine, Golden Raisins | 8.5 | <b>GAMBAS AL AJILLO</b><br>Guindilla Pepper, Sherry, Garlic                      | 10.5 |                                                                                               |             |
| <b>BEETS</b><br>Arugula, Pistachio Dukkah                                                    | 8.5 | <b>BOQUERONES</b><br>Olive Tapenade                                              | 7.5  |                                                                                               |             |
| <b>HEIRLOOM TOMATOES</b><br><i>Rolling Hill Farm</i><br>Grilled Eggplant, Saba               | 9   | <b>SALMON A LA PLANCHA</b><br>Lemon Vinaigrette, Purple Potato, Roasted Garlic   | 14.5 | <b>CHICKEN PIMIENTOS</b><br>Potatoes, Lemon, Hot Cherry Peppers                               | 24.5        |
| <b>CARROTS</b><br>Sorak, Sumac                                                               | 9   | <b>PULPO GALLEGO</b><br>Red Onions, Celery, Potatoes                             | 15.5 | <b>WHOLE ROASTED BRANZINO</b><br>Arugula Salad, Lemon, Green Beans                            | 28.5        |
| <b>GRILLED CORN</b><br><i>Ambler Farm</i><br>Salsa Verde                                     | 7.5 | <b>PRAWNS</b><br>Summer Succotash                                                | 11   |                                                                                               | HALF / FULL |
| <b>GREEN BEANS</b><br><i>Garden To Table Farm</i><br>Romesco                                 | 8.5 | <b>MUSSELS AL DIABLO</b><br>Garlic, White Wine                                   | 13.5 | <b>PAELLA VERDURAS</b><br>Leeks, Fall Squash, Cauliflower, Brussels                           | 18 / 36     |
| <b>SHISHITO PEPPERS</b><br><i>Ambler Farm</i><br>Charred Scallion Vinaigrette                | 9.5 | <b>GRILLED CHICKEN THIGH</b><br>Aji Verde                                        | 10.5 | <b>PAELLA MARISCOS</b><br>Shrimp, Squid, Clams, Mussels                                       | 29 / 58     |
| <b>LEEKS</b><br><i>Garden To Table Farm</i><br>Whipped Goat's Cheese, Crispy Serrano         | 8.5 | <b>SUCKLING PIG</b><br>Pickled Shallots, Chermoula                               | 11.5 | <b>PAELLA SALVAJE</b><br>Pork Loin, Chicken, Gaucho Sausage                                   | 28 / 56     |
| <b>BRUSSEL SPROUTS</b><br>Calabrian Pepper Honey                                             | 9.5 | <b>FLANK STEAK</b><br>Shishito Vinaigrette                                       | 14.5 | <b>PARRILLADA BARCELONA*</b><br>NY Strip, Chicken, Pork Loin, Gaucho Sausage                  | 33 / 66     |
| <b>PAN CON TOMATE</b><br><i>Ambler Farm</i><br>Chives, Garlic, Olive Oil                     | 7   | <b>PORK RIBS</b><br>Huancaína, Escabeche                                         | 14   |                                                                                               |             |
| <b>NAAN BREAD</b><br>Arugula, Figs, Balsamic Vinegar                                         | 8   | <b>PIEDMONTESE CARPACCIO*</b><br>Arugula, Manchego, Carrots, Truffle Vinaigrette | 14.5 | <b>FLAN CATALÁN</b>                                                                           | 8           |
| <b>ARTICHOKE HUMMUS</b><br>Fried Capers, Charred Lemon                                       | 7.5 | <b>PORK BELLY</b><br>Plum Mustarda                                               | 10.5 | <b>OLIVE OIL CAKE</b><br>Sea Salt                                                             | 10          |
| <b>BURRATA</b><br>Peaches, Heirloom Tomatoes                                                 | 13  | <b>JAMÓN &amp; MANCHEGO CROQUETAS</b><br>Garlic Aioli                            | 7.5  | <b>CHOCOLATE CAKE</b><br>Coffee Crème Anglaise, Almond Crumble                                | 9           |
|                                                                                              |     | <b>ALBONDIGAS</b><br>Spiced Meatballs In Jamón-Tomato Sauce                      | 9.5  | <b>BASQUE BURNT CHEESECAKE</b><br>Peach Compote                                               | 10          |
|                                                                                              |     | <b>SPICED BEEF EMPANADAS</b><br>Red Pepper Sauce                                 | 8.5  | <b>ICE CREAM</b><br><i>Longford's- Stamford, CT</i><br>Vanilla, Coconut                       | 7.5         |

## EXECUTIVE CHEF VICTOR CANALES | EXECUTIVE 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.  
Please inform your server if a person in your party has a food allergy

# WINES BY THE GLASS

## SPARKLING

|      |                                                               |                       |      |      |        |
|------|---------------------------------------------------------------|-----------------------|------|------|--------|
| NV   | <b>BarCava, Brut</b> , Penedès, Spain                         | <i>Xarel-lo Blend</i> | 3oz  | 6oz  | bottle |
| 2023 | <b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain | <i>Xarel-lo</i>       | 5.25 | 10.5 | 42     |
| NV   | <b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain              | <i>Trepat</i>         | 7    | 14   | 56     |
|      |                                                               |                       | 6.5  | 13   | 52     |

## WHITE

|      |                                                    |                                    |      |      |        |
|------|----------------------------------------------------|------------------------------------|------|------|--------|
| 2024 | <b>Mila</b> , Rías Baixas, Spain                   | <i>Albariño</i>                    | 3oz  | 6oz  | bottle |
| 2024 | <b>Menade</b> , Rueda, Spain                       | <i>Verdejo</i>                     | 6.5  | 13   | 52     |
| 2025 | <b>Ostatu</b> , Rioja, Spain                       | <i>Viura, Malvasia</i>             | 6    | 12   | 48     |
| 2025 | <b>Le Naturel</b> , Navarra, Spain                 | <i>Garnacha Blanca</i>             | 7    | 14   | 56     |
| 2023 | <b>Pinord, Diorama</b> , Penedès, Spain            | <i>Xarel-lo</i>                    | 5    | 10   | 40     |
| 2023 | <b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain    | <i>Xarel-lo, Riesling</i>          | 4.75 | 9.5  | 38     |
| 2024 | <b>Orto Vins, Les Argiles</b> , Montsant, Spain    | <i>Macabeo</i>                     | 6.25 | 12.5 | 50     |
| 2020 | <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain | <i>Pedro Ximénez</i>               | 6.5  | 13   | 52     |
| 2023 | <b>Bico Amarelo</b> , Vinho Verde, Portugal        | <i>Loureiro, Alvarinho, Avesso</i> | 6    | 12   | 48     |
| 2024 | <b>Aylin</b> , San Antonio, Chile                  | <i>Loureiro, Alvarinho, Avesso</i> | 4.5  | 9    | 36     |
| 2025 | <b>Bodega Cerro Chapeu</b> , Cerro Chapeu, Uruguay | <i>Sauvignon Blanc</i>             | 6    | 12   | 48     |
| 2024 | <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay | <i>Chardonnay</i>                  | 5.5  | 11   | 44     |
| 2024 | <b>Iniceri, Abisso</b> , Sicily, Italy             | <i>Petit Manseng Blend</i>         | 6.5  | 13   | 52     |
| 2024 | <b>Haus Rothenberg, Feinherb</b> , Nahe, Germany   | <i>Catarratto</i>                  | 6    | 12   | 48     |
|      |                                                    | <i>Riesling</i>                    | 6.5  | 13   | 52     |

## ROSÉ & SKIN CONTACT

|      |                                                         |                           |     |     |        |
|------|---------------------------------------------------------|---------------------------|-----|-----|--------|
| 2023 | <b>Liquid Geography</b> , Bierzo, Spain                 | <i>Mencía</i>             | 3oz | 6oz | bottle |
| 2025 | <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina | <i>Pinot Noir</i>         | 5.5 | 11  | 44     |
| 2024 | <b>Christophe Avi</b> , Agenais, France                 | <i>Pinot Noir</i>         | 5   | 10  | 40     |
| 2025 | <b>No Es Pituko</b> , Curicó Valley, Chile              | <i>Cabernet Sauvignon</i> | 6   | 12  | 48     |
|      |                                                         | <i>Sauvignon Blanc</i>    | 5.5 | 11  | 44     |

## RED

|      |                                                                        |                               |      |      |        |
|------|------------------------------------------------------------------------|-------------------------------|------|------|--------|
| 2020 | <b>Nucerro, Reserva</b> , Rioja, Spain                                 | <i>Tempranillo</i>            | 3oz  | 6oz  | bottle |
| 2021 | <b>Marqués de Tomares, Crianza</b> , Rioja, Spain                      | <i>Tempranillo</i>            | 6.5  | 13   | 52     |
| 2022 | <b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain             | <i>Tempranillo</i>            | 6.5  | 13   | 52     |
| 2024 | <b>Glup Glup</b> , Cariñena, Spain                                     | <i>Garnacha</i>               | 4.5  | 9    | 36     |
| 2022 | <b>Azul y Garanza</b> , Navarra, Spain                                 | <i>Tempranillo</i>            | 4.75 | 9.5  | (L) 53 |
| 2017 | <b>Alberto Orte, A Portela</b> , Valdeorras, Spain                     | <i>Mencía</i>                 | 6.5  | 13   | 52     |
| 2024 | <b>Sotabosc</b> , Montsant, Spain                                      | <i>Garnacha, Cariñena</i>     | 6    | 12   | 48     |
| 2023 | <b>Coster dels Olivers</b> , Priorat, Spain                            | <i>Cariñena, Garnacha</i>     | 7.5  | 15   | 60     |
| 2024 | <b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá                | <i>Trepat Blend</i>           | 5.5  | 11   | 44     |
| 2024 | <b>La Vinyeta, 'Juanito'</b> , Emporda, Spain                          | <i>Monastrell</i>             | 5    | 10   | 40     |
| 2021 | <b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain            | <i>Garnacha, Piñuela</i>      | 6    | 12   | 48     |
| 2021 | <b>Uva de Vida, Biográfico</b> , Toledo, Spain                         | <i>Tempranillo, Graciano</i>  | 7    | 14   | 56     |
| 2020 | <b>Gota, Bergamota</b> , Dão, Portugal                                 | <i>Tempranillo, Graciano</i>  | 6    | 12   | 48     |
| 2023 | <b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled | <i>Touriga Nacional Blend</i> | 6    | 12   | 48     |
| 2023 | <b>Quieto, Gran Corte</b> , Mendoza, Argentina                         | <i>Baga</i>                   | 5.5  | 11   | (L) 62 |
| 2021 | <b>Peñalolen</b> , Maipo, Chile                                        | <i>Cabernet Franc, Malbec</i> | 6.5  | 13   | 52     |
| 2021 | <b>Polkura</b> , Colchagua, Chile                                      | <i>Cabernet Sauvignon</i>     | 7    | 14   | 56     |
| 2025 | <b>Casas del Bosque</b> , Casablanca, Chile                            | <i>Syrah</i>                  | 7.5  | 15   | 60     |
| 2021 | <b>Alto de la Ballena</b> , Maldonado, Uruguay                         | <i>Pinot Noir</i>             | 7.25 | 14.5 | 58     |
| 2022 | <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon         | <i>Cabernet Franc Blend</i>   | 5    | 10   | 40     |
|      |                                                                        | <i>Cabernet Blend</i>         | 6    | 12   | 48     |

# SHERRY

## DRY

|                                           |                               |     |        |
|-------------------------------------------|-------------------------------|-----|--------|
| <b>Jarana</b> , Lustau, 750mL             | <i>Fino</i>                   | 3oz | bottle |
| <b>La Cigarrera</b> , 375mL               | <i>Manzanilla</i>             | 5.5 | 44     |
| <b>Almacenista</b> , Lustau, 500mL        | <i>Manzanilla Amontillada</i> | 8   | 32     |
| <b>Los Arcos</b> , Lustau, 750mL          | <i>Amontillado</i>            | 11  | 66     |
| <b>Carlos VII</b> , Alvear, 375mL         | <i>Amontillado</i>            | 6   | 48     |
| <b>Península</b> , Lustau, 750mL          | <i>Amontillado</i>            | 13  | 52     |
| <b>15 Años</b> , El Maestro Sierra, 375mL | <i>Palo Cortado</i>           | 8   | 64     |
| <b>Asuncion</b> , Alvear, 375mL           | <i>Oloroso</i>                | 12  | 48     |
| <b>VORS</b> , Bodegas Tradicion, 750mL    | <i>Oloroso</i>                | 14  | 56     |
|                                           | <i>Oloroso</i>                | 19  | 152    |

## SWEET

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

# WINE FLIGHTS

3 Half Glasses

|                                                                                                                                                                     |      |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>TRUST FALL</b><br>Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.                                                | 18.5 |
| <b>SHERRY SPECTRUM</b> La Cigarrera / Los Arcos / 15 Años<br>A progression of dry style sherries, from bright and saline to rich and oxidative.                     | 14   |
| <b>BIO-CURIOUS</b> Diorama / Abisso / Biográfico<br>Many of our wines use Biodynamic farming practices, here are three incredible examples                          | 16   |
| <b>HELLO, OLD FRIEND</b> BarCava / 1752 Gran Tradicion / Quieto Gran Corte<br>Some relationships are worth celebrating. Wines and people who helped shape our list. | 17.5 |

# COCKTAILS

|                                                                                                                                    |                          |
|------------------------------------------------------------------------------------------------------------------------------------|--------------------------|
| <b>BEES &amp; BAYS</b> (No ABV)<br>Lime, Salted Honey Syrup, Cardamom Bitters<br>Sparkling Water, Torched Bay Leaf                 | 8                        |
| <b>TEA TIME</b> (No ABV)<br>Blue Flower Earl Grey Tea, Blueberry Shrub,<br>Salted Honey Syrup, Lemon, Aquafaba, Mint               | 9                        |
| <b>PASSENGER PRINCESS</b><br>Prairie Organic Vodka, Strawberry Infused Cappelletti,<br>Lemon, Sparkling Water, Love Potion Bitters | 13.5                     |
| <b>GIN &amp; JUS</b><br>Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn,<br>Ginger                                    | 12                       |
| <b>DOS PENÍNSULAS</b><br>Libélula Joven Tequila, Lustau Palo Cortado<br>Lemon, Agave, Nutmeg                                       | 13                       |
| <b>ALEBRIJES</b><br>Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,<br>Aquafaba, Dragonfruit & Bee Pollen Powders       | 14                       |
| <b>SIDE HUSTLE</b><br>Lustau Solera Reserva Brandy, Bénédictine,<br>Pineapple, Lemon, Barcava                                      | 12.5                     |
| <b>BOURBON SPICE RACK</b><br>Henry McKenna Bourbon, Cardamaro, Maple Syrup,<br>Lemon, Cardamom & Lavender Bitters                  | 13                       |
| <b>IPANEMA</b><br>Aguaviva Cachaça, Cocchi Americano, Fino Jarana, Lemon                                                           | 13                       |
| <b>LAIRD’S WAY</b><br>Monkey Shoulder Scotch, Dolin Rouge Vermouth,<br>Sfumato Rhubarb Amaro, Orange, Walnut Bitters               | 14.5                     |
| <b>GINTONICS</b><br>Inspired by three of Spain’s most iconic regions.                                                              | 15                       |
| <b>VALENCIAN</b><br>Paco Pepe Andalucían Gin, Fever Tree Indian Tonic,<br>Orange Blossom Water, Lemon, Orange, Thyme               |                          |
| <b>CATALAN</b><br>Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic,<br>Grapefruit, Lime, Rosemary                          |                          |
| <b>GALICIAN</b><br>Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint                                                   |                          |
| <b>SANGRIA</b>                                                                                                                     |                          |
| <b>WHITE OR RED SANGRIA</b><br>Rioja Wine, Elderflower, Citrus Infused<br>Dark Rum, Guava Nectar                                   | glass pitcher<br>10.5 38 |
| <b>GUNS &amp; ROSÉS</b><br>Tierra Limpia Brut Rosé, Lillet Rosé<br>Rime Vodka, Peach Nectar, Grapefruit                            | glass carafe<br>13 52    |
| <b>BEER</b>                                                                                                                        |                          |
| <b>BOTTLES &amp; CANS</b>                                                                                                          |                          |
| Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT                                                                                   | 8                        |
| Peroni, Lager—Italy                                                                                                                | 9                        |
| Narragansett Lager (16oz)—RI                                                                                                       | 7.5                      |
| Yuengling, Lager—PA                                                                                                                | 8                        |
| 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                        |
| New England, Sea Hag IPA—CT                                                                                                        | 8.5                      |
| Lagunitas, Maximus IPA—CA                                                                                                          | 9                        |
| Allagash, Tripel—ME                                                                                                                | 10.5                     |
| Isastegi, Sagardo Natural Cider—Spain (750mL)                                                                                      | 28                       |