

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	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	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	QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	AGED MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks
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	<i>Marinated Olives, Pickled Vegetables, Patatas Bravas, Fuet, Soria Chorizo, Manchego, Mahón Cheese, Roasted Almonds</i>
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	BREBIS D' ESPELETTE Pyrenees Mountains, FR Firm, Sheep's Milk, Aged 3 Months, Fruity, Piquant	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	
CHORIZO DE PAMPLONA California, US Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich			

TAPAS

MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6	POTATO TORTILLA Chive Sour Cream	7.5
SPINACH & CHICKPEA CAZUELA Cumin, Onions, Lemon Zest	8.5	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	6.5	BOQUERONES Radishes, Piquillos	6
CAULIFLOWER Black Truffle Vinaigrette	9	SWORDFISH Piquillo Romesco	15.5
GREEN BEANS Roasted Cherry Tomato, Black Garlic	9.5	MUSSELS Garlic, White Wine, Fresno Peppers	13.5
KALE Garlic, Lemon, Pepper Flakes	9	GAMBAS AL AJILLO Guindilla Peppers, Scallions, Garlic	10.5
CORN Aleppo Pepper, Garlic, Shallots	8.5	CALAMARI Smoked Pepper Aioli	11.5
CHAMPIÑONES Scallions, Pedro Jimenez	12.5	PULPO Cannellini Bean Purée	17
SHAVED BRUSSEL SPROUTS Golden Raisins, Balsamic	9.5	SCALLOPS Acorn Squash Purée, Salsa Verde	16.5
WILD MUSHROOM FIDEOS Lions Mane, Shitake, Sofrito	16.5	POLLO AL AJILLO Aji Amarillo	9.5
CARROTS Walnut Xato	8.5	MORCILLA A LA PLANCHA Red Chimichurri	8.5
CANNELINI BEANS Mojo Verde	10.5	PORK BELLY Quince Agridulce	10.5
MUSHROOM CROQUETTES Black Truffle Aioli	8.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
PIQUILLO HUMMUS Sumac, Lavash	7.5	STEAK PAILLARD* Pepper Vinaigrette, Crispy Potatoes	16
WHIPPED SHEEP'S CHEESE Marjoram Honey, Pimenton, Pistachios	9.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
		SPICED BEEF EMPANADAS Red Pepper Sauce	8.5

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
OAK LEAF Cucumbers, Fennel, Roasted Garlic Vinaigrette	9.5
PICKLED BEETS Goat Cheese, Pistachios	8.5
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, Mussels, Clams, Calamari	29 / 58
PAELLA SALVAJE Gaucho, Chicken, Pork Belly, Chickpeas	28 / 58
PARRILLADA BARCELONA* NY Strip, 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 Apples, Cinnamon	10
ICE CREAM <i>Longford's - Stamford, CT</i> Vanilla, Chocolate, White Chocolate Raspberry	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>	7	14	56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

2024	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2025	Ostatu , Rioja, Spain	<i>Viura, Malvasia</i>	7	14	56
2024	Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2024	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2025	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2024	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	6.5	13	52
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
2023	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2025	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2025	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2024	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2024	Haus Rothenberg, Feinherb , Nahe, Germany	<i>Riesling</i>	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	10	40
2024	Christophe Aví , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2024	No Es Pituko , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	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	12	48
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2024	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2021	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2024	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2023	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2024	La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	5	10	40
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2020	Gota, Bergamota , Dão, Portugal	<i>Touriga Nacional Blend</i>	6	12	48
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
2023	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2021	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2021	Polkura , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2024	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7.25	14.5	58
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2022	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40
2022	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<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>Amontillado</i>	13	52
15 Años , El Maestro Sierra, 375mL	<i>Palo Cortado</i>	8	64
VORS , Bodegas Tradicion, 750mL	<i>Oloroso</i>	12	48
	<i>Oloroso</i>	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 10.5 pitcher 38
GUNS & ROSÉS Tierra Limpia Brut Rosé, Lillet Rosé Rime Vodka, Peach Nectar, Grapefruit	glass 13 carafe 52
BEER	
DRAFT Estrella Galicia, Lager—Spain Two Roads, No Limits Hefeweizen—CT New England, Sea Hag IPA—CT	caña 4.25 doble 8.5 4 8.5
BOTTLES & CANS Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT Peroni, Lager—Italy Narragansett Light Lager (16oz)—RI Estrella Damm, Daura Gluten-Free Lager—Spain Von Trapp, Bohemian Pilsner—VT Two Roads, Passion Fruit Gose (16oz)—CT Half Full, In Pursuit IPA—CT Night Shift, Whirlpool Hazy NE IPA—MA Lagunitas, Maximus IPA—CA Allagash, Tripel—MN Down East Cider, Original Blend Cider—MA Isastegi, Sagardo Natural Cider—Spain (750mL)	8 9 7.5 8.5 8.5 12 8 8.5 9 10.5 9.5 28