

barcelona

BRUNCH

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	JAMÓN IBÉRICO Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty	17.5
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy	QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant	9
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	CABRA ROMERO Murcia, ES Seni-Soft, Goat's Milk, Aged 45 Days, Rosemary, Mildly Tart, Creamy	CHORIZO IBÉRICO DE BELLOTA Castilla Y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón	15
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 Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	<i>Marinated Olives, Patatas Bravas, Guindilla Peppers, Jamón Serrano, Fuet, Idiazábal, Tetilla, Roasted Almonds</i>	

TAPAS

SERRANO HAM BENEDICT Hollandaise	9.5	BOQUERONES Olives, Orange	6
VEGETABLE BENEDICT Mushrooms, Hollandaise	8.5	SALMON* Beets, Scallion Gremolata	14
SALMON BENEDICT House Cured Salmon, Hollandaise	12.5	MUSSELS Lemon, Garlic, Green Chorizo	13.5
ESTRELLADOS Garlic Aioli, Chorizo, Fried Egg	11.5	GAMBAS AL AJILLO Guindilla Peppers, Olive Oil, Garlic	10.5
TORRIJAS Crema Catalana	8	MONKFISH A LA PLANCHA Gigante Beans, Pimentón	16.5
STEAK & EGGS* Red Chimichurri	15.5	PORK LOIN Red Pepper Vinaigrette	10.5
OLIVE OIL PANCAKES Cultured Butter, Maple Syrup	8.5	MORCILLA Red Chimichurri	8
FIDEOS Pork Belly, Sofrito, Fried Egg	16.5	CHICKEN THIGH Harissa, Labneh	10.5
CAULILINI Harissa Vinaigrette	8.5	RISOTTO Jamón Ibérico, Corn	15.5
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6	PORK BELLY Huancaína	10.5
PICKLED BEETS Whipped Sheep's Cheese, Lovage	8.5	BIKINI Serrano Ham, Idiazábal, Calabrian	9.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	6.5	PORK LOIN Red Pepper Vinaigrette	10.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
HUMMUS Piquillo Pepper	7.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
POTATO TORTILLA Chive Sour Cream	7.5		

SALADS

ARUGULA SALAD Tahini Vinaigrette	8.5
ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
BABY KALE Boquerones Aioli, Migas	8.5

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
PAELLA VERDURAS Squash, Fennel, Cauliflower, Chickpeas	18 / 36
PAELLA MARISCOS Mussels, Shrimp, Calamari	29 / 58
PAELLA SALVAJE Chicken, Pork Belly, Sausage, Morcilla	28 / 56
PARRILLADA BARCELONA* NY Strip, Chicken, Pork Loin, Gaucho Sausage	33 / 66

DESSERTS

OLIVE OIL CAKE Sea Salt	10
FLAN CATALÁN	8
BASQUE BURNT CHEESECAKE Blueberry	10
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
ICE CREAM <i>J Fosters Creamery – Avon, CT</i> Raspberry Sorbet	8.5

EXECUTIVE CHEF MICHAEL GLAZIER

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

ROSÉ & SKIN CONTACT

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

RED

2020	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
2025	Glup Glup , Cariñena, Spain	<i>Tempranillo</i>	6.5	13	52
2022	Azul y Garanza , Navarra, Spain	<i>Garnacha</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
2022	Peñalolen , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2024	Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	6	12	48
2022	Garage Wine Company, Revival , Maule, Chile	<i>Pinot Noir</i>	7	14	56
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

La Cigarrera , 375mL	<i>Manzanilla</i>	3oz	bottle
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
Asuncion , Alvear, 375mL	<i>Oloroso</i>	12	48
VORS , Bodegas Tradicion, 750mL	<i>Oloroso</i>	14	56
Jarana , Lustau, 750mL	<i>Oloroso</i>	19	152
Almacenista , Lustau, 500mL	<i>Fino</i>	5.5	44
	<i>Manzanilla Amontillada</i>	11	66

SWEET

Bodegas Gómez Nevado , 750mL	<i>Abocado</i>	3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	10	80
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	8	64
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	15	60
		9	36

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
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
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

BLOODY MARY Tito's Vodka, Housemade Bloody Mary Mix	11
---	----

MIMOSA Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon	11
---	----

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 Andalucian Gin, Lime, Green Grape, Pink Peppercorn, Ginger	12
--	----

DOS PENÍNSULAS Libélula Joven Tequila, Peninsula 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
---	----

MR. ROGERS Fig-Infused Redemption Rye, El Bandarra Vermouth, Los Arcos Amontillado, Lemon	14
---	----

GINTONICS

Inspired by three of Spain's most iconic regions.	15
---	----

CATALAN Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
--	--

VALENCIAN Paco Pepe Andalucian Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
---	--

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 Two Roads, No Limits Hefeweizen—CT Half Full, Bright Blonde Pale Ale—CT Jack's Abby, House Lager—MA New England, Sea Hag IPA—CT	caña	doble
	4	8
	3.75	7.5
	3.75	7.5
	4.25	8.5

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT	8
Peroni, Lager—Italy	9
Narragansett 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—ME	10.5
Down East Cider, Original Blend Cider—MA	9.5
Isastegi, Sagardo Natural Cider—Spain (750mL)	28