

barcelona

CHARCUTERIE & CHEESE

7.5 for one | 21 for three

JAMÓN SERRANO
Castilla Y León, ES
15-20 Months Cured Ham. Tender, Salty, Sweet

SPECK
Alto Adige, IT
Spice-Rubbed Ham. Smoky, Lean

FUET
Catalunya, ES
Pork Sausage. Rich, Garlic, Black Pepper

SALCHICHÓN DE VIC
Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.

SORIA CHORIZO
California, US
Pork Sausage. Smoky, Garlic, Pimentón

CHORIZO PICANTE
La Rioja, ES
Pork Sausage. Smoky, Spicy, Pimentón

CHORIZO BLANCO
New Jersey, US
Slow Aged Pork Sausage, Garlic

SOBRASADA
California, US
Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

AGED MAHÓN
Islas Baleares, ES
Hard, Cow's Milk, Aged 1 Year, EVOO
Rubbed. Salty, Sharp

TETILLA
Galicia, ES
Semi-Soft, Cow's Milk, Aged 15-20 Days.
Mild, Creamy

CAÑA DE CABRA
Murcia, ES
Soft-Ripened, Goat's Milk, Aged 21 Days.
Creamy, Mild

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

VALDEÓN
Castilla-León, ES
Creamy Blue, Cow & Goat's Milk,
Cave-Aged 2 Months. Mildly Pungent

SMOKIN' GOAT
Islas Canarias, ES
Semi-Soft, Goat's Milk, Aged 15 Days
Smoked, Creamy, Mild

BREBIS ESPELETTE
Les Pyrénées, FR
Firm, Sheep's Milk, Aged 90 Days.
Creamy, Nutty, Espelette Rubbed

AGED MANCHEGO
Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months. Buttery,
Nutty, Complex

IDIAZÁBAL
País Vasco, ES
Semi-Firm, Raw Sheep's Milk, Aged 6 Months.
Smoked, Sharp, Fruity

JAMÓN MANGALICA 15
Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture
Fed Mangalica. Marbled, Tender, Nutty

QUESO DE TRUFA 9
Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months,
Black Truffle. Savory, Piquant

LOMO IBÉRICO DE BELLOTA 15
Castilla Y León, ES
Aged 3 Months Ibérico Pork Loin. Mild,
Smoky, Pimentón

DUCK PROSCIUTTO 10
New York, US
Moulard Dark Breast. Spiced, Tender, Sweet

APERITIVO BOARD** 28
An Assortment of Spanish Aperitivo
Snacks to Pair With Your Anytime Drinks

*Marinated Olives, Patatas Bravas,
Pickled Peppers, Jamón Serrano, Fuet,
Tetilla, Aged Manchego, Marcona Almonds*

TAPAS

MARINATED OLIVES & GIARDINIERA 6
Thyme, Lemon Zest

EGGPLANT CAPONATA 6.5
Bell Peppers, Balsamic, Basil

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

SEACOAST MUSHROOMS 11.5
Sherry, Scallions

CARROTS 8.5
Za'atar, Crème Fraîche

WATERMELON** 9
Halloumi, Pistachios

TOMATOES 8.5
Olive Oil, Basil

SWISS CHARD 8
Garlic, White Wine

PICKLED BEETS 8.5
Sheep's Cheese, Lovage

SUMMER SQUASH 7.5
Dill Vinaigrette, Sea Salt

PAN CON TOMATE 7
Olive Oil

BLOOD PEACHES 7.5
Crème Fraîche, Serrano

GREEN BEANS 8.5
Romesco

PIQUILLO HUMMUS 7.5
Lavash

QUESO A LA PLANCHA** 9.5
Membrillo, Peaches, Almonds

SWEET POTATOES 8.5
Black Garlic Aioli

POTATO TORTILLA 7.5
Chive Sour Cream

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

BOQUERONES 6
Parsley Oil, Aleppo Pepper

SALMON 14
Baby Kale, Pickled Onions

BLACK BASS 14.5
Chickpeas

GAMBAS AL AJILLO 10.5
Guindilla Pepper, Scallions, Garlic

CRISPY CALAMARI 11.5
Piquillos, Smoked Pepper Aioli

PULPO 15.5
Roasted Potatoes

MUSSELS 13.5
House-Made Chorizo, Corn

CHICKEN PINTXOS 9
Aji Amarillo, Labneh

FIDEOS 19.5
Shrimp, Green Onions

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

STEAK PAILLARD 14.5
Crispy Potatoes, Red Pepper Vinaigrette

JAMON & MANCHEGO CROQUETAS 7.5
Garlic Aioli

BIKINI 9.5
Jamón Serrano, Idiazábal, Calabrian

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

RISOTTO 15.5
Mangalica, Corn, Scallions

MORCILLA 8
Red Chimichurri

SALADS

ARUGULA SALAD 8.5
Cucumbers, Tomatoes, Tahini Vinaigrette

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

TUSCAN KALE 8.5
Boquerones Aioli, Migas

LARGE PLATES

CHICKEN PIMIENTOS 24.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 28.5
Arugula, Potatoes

PAELLA VERDURAS HALF / FULL 18 / 36
Summer Squash, Mushrooms, Chickpeas

PAELLA MARISCOS 29 / 58
Mussels, Clams, Squid, Shrimp

PAELLA SALVAJE 28 / 56
Chicken, Gaucho, Pork

PARRILLADA BARCELONA* 33 / 66
NY Strip, Chicken, Pork Loin, Sausage

DESSERTS

FLAN CATALÁN 8

OLIVE OIL CAKE 10
Sea Salt

CHOCOLATE CAKE** 9
Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE 10
Peaches

GRAHAM CENTRAL STATION 8.5
J Fosters Creamery – Avon, CT

VANILLA 8.5
J Fosters Creamery – Avon, CT

RASPBERRY SORBET 7.5
J Fosters Creamery – Avon, CT

EXECUTIVE CHEF NICK SOUZA

*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
2021	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	7	14	56
NV	Tierra Limpia, Brut Rosé Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

2023	Menade , Rueda, Spain	<i>Verdejo</i>	3oz	6oz	bottle
2024	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2023	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2023	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	6.5	13	52
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2023	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
2020	Capítulo 7 , Beiras,, Argentina	<i>Pedro Ximenez</i>	4.5	9	36
2023	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.5	11	44
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2023	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2023	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	4.75	9.5	38

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2024	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2022	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2023	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	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	12	48
2023	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2023	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2013	Laurona , Montsant, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2020	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2020	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2023	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
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2022	Filipe Ferreira , Douro, Portugal	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2021	Polkura , Colchagua, Chile	<i>Syrah</i>	6	12	48
2023	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2020	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40

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
Asuncion , Alvear, 375mL	<i>Oloroso</i>	12	48
VORS , Bodegas Tradicion, 750mL	<i>Oloroso</i>	14	56
	<i>Oloroso</i>	19	152

SWEET

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

WINE FLIGHTS

3 Half Glasses			
ACID TRIP Asnella / B.R.O.T. / Baga Novo High. Acid. Wines.			16
BIO-CURIOUS Diorama / Abisso / Biografico 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

BEEES & 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 Andalucian 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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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	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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VALENCIAN Paco Pepe Andalucian Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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CATALAN Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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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	pitcher
	10.5	38

GUNS & ROSÉS Tierra Limpia Brut Rosé, Lillet Rosé Rime Vodka, Peach Nectar, Grapefruit	glass	carafe
	13	52

BEER

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

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT	7
Peroni, Lager—Italy	8.5
Narragansett Lager (16oz)—RI	7
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Von Trapp, Bohemian Pilsner—VT	8
Two Roads, Passion Fruit Gose (16oz)—CT	12
Half Full, In Pursuit IPA—CT	8
Lagunitas, Maximus IPA—CA	8.5
Allagash, Tripel—MN	10.5
Down East Cider, Original Blend Cider—MA	9.5
Isastegi, Sagardo Natural Cider—Spain (750mL)	28