

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 PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy	JAMÓN MANGALICA 15 Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	BREBIS ESPELETTE Les Pyrénées, FR Firm, Sheep's Milk, Aged 90 Days. Creamy, Nutty, Espelette Rubbed	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	LOMO IBÉRICO DE BELLOTA 15 Castilla Y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	QUESO DE TRUFA 9 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	SMOKIN GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days Smoked, Creamy, Mild	APERITIVO BOARD** 28 An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	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, Manchego, Tetilla, Roasted Almonds</i>
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild		
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper			

TAPAS

OLIVE OIL PANCAKES 8.5 Cultured Butter, Maple Syrup	PATATAS BRAVAS 8.5 Salsa Brava, Garlic Aioli
SERRANO HAM BENEDICT 9.5 Hollandaise	POTATO TORTILLA 7.5 Chive Sour Cream
VEGETABLE BENEDICT 8.5 Mushrooms, Hollandaise	BOQUERONES 6 Cucumbers, Pickled Onions
ESTRELLADOS 11.5 Garlic Aioli, Chorizo, Fried Egg	SALMON* 14 Baby Kale, Pickled Onions
STEAK & EGGS* 15.5 Red Chimichurri	BLACK BASS 14.5 Chickpeas
TORRIJAS 8 Crema Catalana, Peaches	PULPO 15.5 Roasted Potatoes
MONTADITO 9.5 Crispy Serrano, Egg, Tomato	MUSSELS 13.5 House Chorizo
MARINATED OLIVES & GIARDINIERA 6 Thyme, Lemon Zest	CRISPY CALAMARI 11.5 Piquillos, Smoked Pepper Aioli
PICKLED BEETS 8.5 Whipped Sheep's Cheese, Lovage	GAMBAS AL AJILLO 10.5 Guindilla Peppers, Olive Oil, Garlic
SUMMER SQUASH 7.5 Dill Vinaigrette, Sea Salt	BIKINI 9.5 Serrano Ham, Idiazábal, Calabrian
SEACOAST MUSHROOMS 11.5 Scallions, Sherry	RISOTTO 15.5 Mangalica, Scallions
EGGPLANT CAPONATA 6.5 Bell Peppers, Balsamic, Basil	JAMÓN & MANCHEGO CROQUETAS 7.5 Garlic Aioli
GREEN BEANS 8.5 Romesco	STEAK PAILLARD* 14.5 Crispy Potatoes, Red Pepper Vinaigrette
SWISS CHARD 8 Garlic, White Wine	SPICED BEEF EMPANADAS 8.5 Red Pepper Sauce
CARROTS 8.5 Za'atar, Crème Fraîche	ALBONDIGAS 9.5 Spiced Meatballs In Jamón-Tomato Sauce
SPINACH & CHICKPEA CAZUELA 8.5 Lemon Zest, Cumin, Onions	MORCILLA 8 Red Chimichurri
PIQUILLO HUMMUS 7.5 Lavash	

SALADS

ENSALADA MIXTA 11 Olives, Onions, Giardiniera, Gem Lettuce	ARUGULA SALAD 8.5 Cucumbers, Tahini Vinaigrette
TUSCAN KALE 8.5 Boqueron Aioli, Migas	
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, Shrimp, Clams
PAELLA SALVAJE 28 / 56 Chicken, Chorizo, Pork Loin	PARRILLADA BARCELONA* 33 / 66 NY Strip, Chicken, Pork Loin, Sausage

DESSERTS

FLAN CATALÁN 8	OLIVE OIL CAKE 10 Sea Salt
BASQUE BURNT CHEESECAKE 10 Peaches	CHOCOLATE CAKE** 9 Coffee Crème Anglaise, Almond Crumble
GRAHAM CENTRAL STATION 8.5 <i>J Fosters Creamery – Avon, CT</i>	VANILLA 8.5 <i>J Fosters Creamery – Avon, CT</i>
RASPBERRY SORBET 7.5 <i>J Fosters Creamery – Avon, CT</i>	

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>	5.25	10.5	42
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

2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2023	Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2023	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2023	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2023	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.5	11	44
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
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
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>	5.5	11	44
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>	6.5	13	52
2020	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40
2020	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
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
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	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
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
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

SHERRY

DRY

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

SWEET

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

WINE FLIGHTS

3 Half Glasses				
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	
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 Bodegas Cerro Chapeu/ Saurus Rosé / Revival País Blurring the lines between the old and new worlds, South American wines with a classic, traditional style			14.5	

COCKTAILS

BLOODY MARY Tito’s Vodka, Housemade Bloody Mary Mix	11
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MIMOSA Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon	11
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BEES & 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 Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11
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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	13
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	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 threee of Spain’s most iconic regions.	15
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CATALAN Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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VALENCIAN Paco Pepe Andalucían Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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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 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	7
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