

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	SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	LAMB SALAMI <i>Fossil Farms</i> – New Jersey, US Lamb Sausage. Rosemary, Garlic, Aromatic
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	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
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	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	WAGYU BEEF <i>Fossil Farms</i> – New Jersey, US Black Tuffle
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic	VALDEÓN Castilla-León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks
CHORIZO DE PAMPLONA País Vasco, ES Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich	IDIAZÁBAL* País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	<i>Jamón Serrano, Chorizo Picante, Idiazábal, Manchego, Patatas Bravas, Piparras, Almonds</i>
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns			

TAPAS

SERRANO HAM BENEDICT Hollandaise	9.5	ARTICHOKE HUMMUS Fried Capers, Charred Lemon	7.5
VEGATABLE BENEDICT Swiss Chard, Hollandaise	8.5	BURRATA Peaches, Heirloom Tomatoes, Serrano	13
ESTRELLADOS Garlic Aioli, Serrano, Fried Egg	11.5	POTATO TORTILLA Chive Sour Cream	7.5
STEAK & EGGS Red Chimichurri	15.5	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5
FIDEOS Pork Belly, Fried Egg	16.5	BOQUERONES Olive Tapenade	7.5
TORRIJAS Crema Catalana, Peaches	8	FLUKE A LA PLANCHA Charred Romesco	14.5
OLIVE OIL PANCAKES Cultured Butter, Maple Syrup	8.5	GAMBAS AL AJILLO Guindilla Peppers, Sherry, Garlic	10.5
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6	PULPO GALLEGO Red Onions, Celery, Potatoes	15.5
BEETS Arugula, Pepita Dukkah	8.5	GRILLED CHICKEN THIGH Aji Verde	10.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	6.5	FLANK STEAK Shishito Vinaigrette	14.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	SUCKLING PIG Pickled Shallots, Chermoula	11.5
CARROTS Sorak, Sumac	9	PORK BELLY Mojo, Pickled Onions	10.5
GREEN BEANS Romesco	8.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
NAAN BREAD Arugula, Figs, Balsamic Vinegar	8	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
LEEKs Whipped Goat's Cheese, Crispy Serrano	8.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
GRILLED SUMMER SQUASH Tomato, Migas	7		

SALADS

WATERMELON SALAD Cucumbers, Poppy Seed Dressing	9
ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
BIBB Aged Mahón, Almonds, Pink Peppercon Vinaigrette	9

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
WHOLE ROASTED BRANZINO Ensalada Mixta, Lemon, Crispy Potatoes	28.5
	HALF / FULL
PAELLA VERDURAS Leeks, Spring Onions, Asparagus, Carrots	18 / 36
PAELLA MARISCOS Shrimp, Mussels, Calamari, Clams	29 / 58
PAELLA SALVAJE Pork Loin, Chicken, Pork Belly, Gaucho Sausage	28 / 56
PARRILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	33 / 66

DESSERTS

FLAN CATALÁN	8
OLIVE OIL CAKE Sea Salt	10
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
BASQUE BURNT CHEESECAKE Berries Compote	10
ICE CREAM <i>Longford's- Stamford, CT</i> 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	BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2023	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</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>	6.5	13	52
2025	Ostatu , Rioja, Spain	<i>Viura, Malvasia</i>	6	12	48
2023	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	7	14	56
2022	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	5	10	40
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	4.75	9.5	38
2024	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	6.25	12.5	50
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.5	13	52
2023	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	6	12	48
2023	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	4.5	9	36
2024	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	6	12	48
2020	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	5.5	11	44
2023	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6.5	13	52
2024	Haus Rothenberg, Feinherb , Nahe, Germany	<i>Riesling</i>	6	12	48
			6.5	13	52

ROSÉ & SKIN CONTACT

2023	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2023	Christophe Aví , Agenais, France	<i>Cabernet Sauvignon</i>	5	10	40
2025	No Es Pituko , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	6	12	48
			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>	6.5	13	52
2021	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
2017	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, 'Juanito' , Emporda, Spain	<i>Monastrell</i>	5	10	40
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2021	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
2023	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7.25	14.5	58
2021	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
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>Palo Cortado</i>	13	52
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	8	64
Asuncion , Alvear, 375mL	<i>Oloroso</i>	12	48
VORS , Bodegas Tradicion, 750mL	<i>Oloroso</i>	14	56
		19	152

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
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/ Biográfico 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

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	8
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	9
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PASSENGER PRINCESS Prairie Organic Vodka, Strawberry Infused Cappelletti, Lemon, Sparkling Water, Love Potion Bitters	13.5
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GIN & JUS Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger	12
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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 & Bee Pollen Powders	14
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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	12.5
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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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GIN TONICS

Inspired by three of Spain’s most iconic regions.	15
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CATALAN Hayman's London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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VALENCIAN Hayman's London Dry 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

BOTTLES & CANS

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
Hitachino, Nest White—Japan	14
Half Full, In Pursuit IPA—CT	8
New England, Sea Hag IPA—CT	8.5
Night Shift, Whirlpool Hazy NE IPA—MA	8.5
Lagunitas, Maximus IPA—CA	9
Allagash, Tripel—ME	10.5
Isastegi, Sagardo Natural Cider—Spain (750mL)	28

ICE CREAM

Longford's- Stamford, CT

Vanilla, Coconut

ICE CREAM

Longford's- Stamford, CT

Vanilla, Coconut