

barcelona

CHARCUTERIE & CHEESE

7 For one | 19.5 For three

JAMÓN SERRANO Castilla y León, ES 15-20 Month Cured Ham. Tender, Salty, Sweet	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	JAMÓN MANGALICA Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	14
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	LOMO IBÉRICO DE BELLOTA Castilla y Leon, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón	12
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	SAN SIMÓN Galicia, ES Semi-Soft, Cow’s Milk, Aged 3 Months. Smoked, Creamy, Mild	VALDEON Castilla-Leon,ES Creamy Blue, Cow & Goat Milk, Cave-Aged 2 Months, Pungent	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks	26
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	TETILLA Galicia, ES Semi-Soft, Cow’s Milk, Aged 15-20 Days. Mild, Creamy	CABRA ROMERO Murcia, ES Semi-Soft, Goat’s Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	<i>Marinated Olives, Patatas Bravas, Pickled Peppers, Fuet, Manchego, Roasted Almonds</i>	
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	MAHÓN Islas Baleares, ES Firm, Cow’s Milk, Aged 4 Months. Buttery Mild, Nutty	ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat’s Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón		
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	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep’s Milk, Aged 6 Months. Smoked, Sharp, Fruity		
CHORIZO PAMPLONA País Vasco, ES Beef & Pork Sausage with Pimentón. Tangy, Salty, Rich	SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days, Smoked, Creamy, Mild	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow’s Milk, Mold Rind. Mushroomy, Smooth, Tangy		

TAPAS

BURRATA Caramalized Fresh Figs, Crispy Serrano, Maldon Salt	12.5	SEAFOOD BUÑUELOS Charred Leek & Squid Ink Aioli	9.5
HOUSE MARINATED OLIVES Garlic, Thyme, Citrus, Giardiniera	5	PULPO ESCABECHE Confit Baby Potatoes, Peppers, Smoke Paprika	15.5
EGGPLANT CAPONATA Sweet Peppers, Onions, Basil	5.5	CRISPY CALAMARI Shishito Peppers, Piquillos, Smoked Pepper Aioli	11.5
SPINACH & CHICKPEA CAZUELA Cumin, Roasted Onions, Lemon	8.5	SKATE Swiss Chard, Bouillabaisse	14.5
ROASTED CAULIFLOWER CANARIAS Mojo Picon	10	BOQUERONES Spiced Pickled Vegetables, Parsley, Olive Oil	7
BROCCOLINI Capers, Lemon, Toasted Pine Nuts	11.5	VENISON TARTARE Vital Farm Egg Yolk, Capers, Maldon Salt	16.5
CHARRED CORN Warm Chorizo Vinaigrette, Leeks	10	ROASTED QUAIL Plum Mostarda	18
CHAMPIÑONES Scallion Confit, Sherry	11	TRUFFLED BIKINI Serrano, Drunken Goat	9
PIQUILLO RELLENOS Goat Cheese, Swiss Chard, Pine Nuts, Golden Raisins, Toasted Baquettes	11.5	BACON-WRAPPED DATES Valdeón Mousse	8
SHISHITO PEPPERS Lemon, Maldon Sea Salt	8	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
ROASTED BABY CARROTS Chili Honey, Lime Crème Fraîche	7	CHORIZO W/SWEET & SOUR FIGS Balsamic Reduction	9
BEETS HUMMUS Zaatar, Lavash	9	SPICED BEEF EMPANADAS Red Pepper Sauce	8
POTATO TORTILLA Chive Sour Cream	7	ALBONDIGAS Spiced Meatballs in Jamon-Tomato Sauce	9.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8	PORK BELLY Rhubarb	10.5
SALPICON DE CAMARONES Chilled Shrimp, Corn Purée, Cucumbers, Tomatoes	9	WILD BOAR RAGU Homemade Tagliatelle, Kale, Idiazábal	18
GAMBAS AL AJILLO Guindilla Peppers, Olive Oil, Garlic	9.5	STEAK PICANHA Grass Fed Sirloin, Smoked Tomato Chimichurri, Potato Sticks	15.5
HUEVOS RELLENOS DE LANGOSTA Aleppo Pepper, Lobster Devil Eggs	10	IBÉRICO COSTILLA A LA PARRILLA St Louis Pork Ribs, Sherry Glaze, Spiced Peppers	15.5
BAY SCALLOPS Carrots, Purée, Charred Scallions	18.5	DUCK CONFIT CROQUETTES Port Reduction	9

SALADS

ENSALADA MIXTA Olives, Onions, Tomatoes, Little Gem Lettuce	9
COUSCOUS AND ARTICHOKE Red Onions, Cucumbers, Chickpeas, Herbs, Sheep’s Cheese	12.5
PICKLED CANDY BEETS Goat Cheese, Chives, Pistachios	7.5
WATERMELON HEIRLOOM TOMATOES Tomato Water Vinaigrette, Feta, Basil, Mint	10
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
WHOLE ROASTED BRANZINO Arugula Salad, Crispy Potatoes	25.5
NEW YORK STRIP STEAK Fries, Chimichurri	33

	half / full / double
PAELLA VERDURAS Carrots, Corn, Fennel, Green Garlic Aioli	18 / 36 / 64
PAELLA SALVAJE Pork Loin, Sausage, Roasted Chicken, Chickpeas	28 / 56 / 98
PAELLA MARISCOS Gambas, Clams, Calamari	28 / 56 / 98
PARILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	31 / 62 / 108

DESSERTS

FLAN CATALÁN	7
OLIVE OIL CAKE Sea Salt	9
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
BASQUE BURNT CHEESECAKE Maraschino Cherries	9
CREPAS Dulce De Leche, Chocolate Sauce, Hazelnuts	8
LONGFORDS ICE CREAM STAMFORD, CT Vanilla, Chocolate, Coconut Mounds, Olive Oil, Mango Sorbet, Lemon Sorbet, Raspberry Sorbet	7.5

EXECUTIVE CHEF MAXIMINO RIVERA | 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.
Barcelona is a cashless restaurant. Credit and debit accepted.

WINES BY THE GLASS

SPARKLING

NV BarCava, Brut, Penedès, Spain	Xarel-lo Blend	3oz	6oz	bottle
2019 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	Macabeo Blend	4.75	9.5	38
2020 Caves São João, Brut Rosé, Bairrada, Portugal	Baga Blend	6.5	13	52
		6.25	12.5	50

WHITE

2020 Mila, Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2021 Rezabal, Getariako Txakolina, Spain	Hondarribi Zuri	6	12	48
2020 Menade, Rueda, Spain	Verdejo	6.25	12.5	50
2021 Le Naturel, Navarra, Spain	Garnacha Blanca	6	12	48
2020 Pinord, Diorama, Penedès, Spain	Xarel-lo	5	10	40
2021 Orto Vins, Les Argiles, Montsant, Spain	Macabeo	4.75	9.5	38
2019 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	Palomino	6.5	13	52
2020 Asnella, Vinho Verde, Portugal	Arinto, Loureiro	6.25	12.5	50
2019 Capítulo 7, Mendoza, Argentina	Pedro Ximénez	5	10	40
2021 Aylin, San Antonio, Chile	Sauvignon Blanc	4.25	8.5	34
2021 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	Chardonnay	5	10	40
2019 1752 Gran Tradicion, Cerro Chapeu, Uruguay	Petit Manseng Blend	4.5	9	36
2020 Iniceri, ‘Abisso’, Sicily, Italy	Catarratto	6	12	48
2020 Leitz, Feinherb, Rheingau, Germany	Riesling	6	12	48
2020 L’Alpage, Mont-sur-Rolle, Switzerland	Chasselas	5.5	11	44
		6.5	13	52

ROSÉ & SKIN CONTACT

2020 Liquid Geography, Bierzo, Spain	Mencía	3oz	6oz	bottle
2021 Familia Schroeder, Saurus, Patagonia, Argentina	Pinot Noir	5	10	40
2021 Christophe Avi, Agenais, France	Cabernet Sauvignon	4.5	9	36
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	Malvar, Airén	5.5	11	44
		5	10	40

RED

2017 Nucerro, Reserva, Rioja, Spain	Tempranillo	3oz	6oz	bottle
2020 Pedro González Mittelbrunn, Castilla y León, Spain	Prieto Picudo	6.5	13	52
2019 Bardos, Romántica, Ribera del Duero, Spain	Tempranillo	4.5	9	36
2021 Glup Glup, Cariñena, Spain	Garnacha	6	12	48
2020 Azul y Ganza, Navarra, Spain	Tempranillo	4.5	9	36
2019 César Marquez Pérez, Parajes, Bierzo, Spain	Tempranillo	4.25	8.5	(L) 48
2019 Sotabosc, Montsant, Spain	Mencía	6.75	13.5	54
2012 Laurona, Montsant, Spain	Garnacha, Cariñena	6	12	48
2018 Coster dels Olivers, Priorat, Spain	Garnacha, Cariñena	7	14	56
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	Cariñena, Garnacha	7.5	15	60
2020 La Vinyeta, Bongo*, Emporda, Spain	Trepat Blend	4.75	9.5	38
2020 Península, Vino de Montaña, Sierra de Gredos, Spain	Monastrell	4.5	9	36
2020 Uva de Vida, Biográfico, Toledo, Spain	Garnacha, Piñuela	5.5	11	44
2020 Bodegas Ponce, Clos Lojen, Manchuela, Spain	Tempranillo, Graciano	6.5	13	52
2016 Fontes Cunha, ‘Mondeco,’ Dão, Portugal	Bobal	5.25	10.5	42
2020 Earth First, Classic, Mendoza, Argentina	Touriga National Blend	3.5	7	28
2019 Belinda, Mendoza, Argentina - served chilled	Malbec	4.25	8.5	34
2019 Quieto, Gran Corte, Mendoza, Argentina	Bonarda, Pedro Ximénez	4.25	8.5	34
2018 Peñalolen, Maipo, Chile	Cabernet Franc, Malbec	6.25	12.5	50
2017 Polkura, Colchagua, Chile	Cabernet Sauvignon	6.5	13	52
2019 Casas del Bosque, Casablanca, Chile	Syrah	5.75	11.5	46
2018 Alto de la Ballena, Reserva, Maldonado, Uruguay	Pinot Noir	6.75	13.5	54
2020 Domaine Vallot, Côtes-du-Rhône, France	Tannat, Viognier	6	12	48
2019 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	Grenache Blend	7	14	56
	Cabernet Blend	6	12	48

SHERRY

DRY

Jarana, Lustau, 750mL	Fino	3oz	bottle
Tradicion, Bodegas Tradicion, 750mL	Fino	5	40
La Cigarrera, 375mL	Manzanilla	9	72
Almacenista, Lustau, 500mL	Manzanilla Amontillada	8	32
Los Arcos, Lustau, 750mL	Amontillado	11	66
Península, Lustau, 750mL	Palo Cortado	5	40
15 Años, El Maestro Sierra, 375mL	Oloroso	7.5	60
Marques de Poley, Toro Albala, 500mL	Oloroso	11.5	46
		8.5	51

SWEET

East India Solera, Lustau, 750mL	Oloroso Dulce	3oz	bottle
Nectar, Gonzalez Byass, 375mL	Pedro Ximénez	8	64
Solera 1927, Alvear, 375mL	Pedro Ximénez	9	36
		13.5	54

WINE FLIGHTS

3 Half Glasses		
APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut		13.5
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)		
BIO-CURIOUS Diorama / Abisso / Biográfico		16
Many of our wines use Biodynamic farming practices, here are three incredible examples		
GRENACHE (ON THE ROCKS) Le Naturel / Vino de Montaña / Finca L’Argatá		17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone		
ACID TRIP Asnella / L’Alpage / Belinda		14.5
High. Acid. Wines.		

COCKTAILS

BEES & BAYS (No ABV)	6
Lime, Salted Honey Syrup, Cardamom	
Sparkling Water, Torched Bay Leaf	
FLOR DE SAL (Low ABV)	12
La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif	
Luxardo Maraschino, Lime, Lemon, Black Lava Salt	
Porrón for the Table 48	
SUMMER STREET SLING	12
Chamomile Infused Tito’s Vodka	
Grapefruit, Lemon, Grapefruit Bitters, Peychaud’s	
TYGRA	13
Cachaça, Quevedo White Port, Ginger Beer,	
Lime, Angostura Bitters, Cucumber	
DOS PENÍNSULAS	13
Libélula Joven Tequila, Lustau Palo Cortado	
Lemon, Agave, Nutmeg	

ALEBRIJES	13
Bañez Mezcal, Byrrh Quinquina, Salted Honey Syrup,	
Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder	

BOURBON SPICE RACK	12
Four Roses Bourbon, Cardamaro, Maple Syrup,	
Lemon, Cardamom & Lavender Bitters	

SMOKED SHERRY MANHATTAN	15
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,	
Lustau Amontillado, Angostura, Luxardo Cherry	

LAIRD’S WAY	14.5
Monkey Shoulder Scotch, Dolin Rouge Vermouth,	
Sfumato Rhubarb Amaro, Orange, Walnut Bitters	

GINTONICS

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	

VALENCIAN	
Hayman’s London Dry 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	glass	pitcher
Rioja Wine, Elderflower, Citrus Infused	9.5	34
Dark Rum, Guava Nectar		

GUNS & ROSÉS	glass	carafe
São João Brut Rosé, Lillet Rosé, Rime Vodka,	12.5	50
Peach Nectar, Lemon, Grapefruit Bitters		

BEER

DRAFT	caña	doble
Estrella Galicia, Lager - Spain	4.25	8.5
Sea Hag, New England IPA - CT	4.25	8.5
Half Full, Bright Blonde Pale Ale - CT	3.75	7.5
Black Hog, Rotating Selection Brown Ale - CT	3.75	7.5

BOTTLES & CANS	
Run Wild , Non-Alcoholic IPA-CT	7
Half Full, In Pursuit IPA - CT	8
Estrella Damm, Daura Gluten-Free Lager - Spain	8.5
Hitachino, Nest White - Japan	14
Von Trapp, Bohemian Pilsner - VT	8
Jack’s Abby, Hoponius Union IPL - MA	7
Whirlpool, Hazy Pale Ale-MA	8.5
Lagunitas, Maximus IPA - CA	8.5
Allagash, Tripel Reserve - MN	10.5
Kentucky Ale, Bourbon Barrel Ale - KY	10
Duclaw, Sweet Baby Jesus Porter - MD	8
Atlantic, Light Lager-RI	7
Left Hand Nitro, Milk Stout-CO	9.5

CIDERS	
Down East Cider, Original Blend- MA	9.5
Isastegi, Sagardo Natural Cider (750mL) - Spain	28