

# barcelona

## CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

<b>MAHÓN</b> Menorca Raw cow's milk, salty & buttery
<b>CABRA ROMERO</b> Murcia Goat's milk rubbed with rosemary
<b>SAN SIMÓN</b> Galicia Cow milk, semi soft and smoky
<b>VALDEÓN</b> Castilla-León Cow & goat's milk blue, tangy & spicy
<b>CAÑA DE CABRA</b> Murcia Soft-ripened goat's milk, buttery and tangy

<b>SOBRASADA</b> Majorca Spreadable pork sausage
<b>CHORIZO PICANTE</b> La Rioja Dry-cured sausage, smoky and spicy
<b>JAMÓN SERRANO</b> Segovia Dry-cured Spanish ham
<b>SALCHICHÓN DE VIC</b> Catalonia Dry-cured pork sausage & peppercorns

<b>FUET</b> Catalonia Mild, dry-cured sausage
<b>DRUNKEN GOAT</b> Murcia Semi-soft goat's milk soaked in red wine
<b>IDIAZÁBAL</b> Navarra Smoked raw sheep's milk, nutty & robust
<b>6-MONTH MANCHEGO</b> La Mancha Firm, cured sheep's milk, sharp & piquant

<b>MANGALICA</b> Segovia Cured Hungarian Pig	14
<b>APERITIVO BOARD</b> An assortment of Spanish aperitivo snacks to pair with your anytime drinks	22
<i>Marinated Olives, Patatas Bravas, Pickled Peppers, Fuet, Mahón, Roasted Almonds</i>	

## TAPAS

<b>MANCHEGO PISTO</b> Vegetable Medley	7
<b>WHIPPED SHEEPS CHEESE</b> Pistachios, Pimentón, Grilled Bread	8.5
<b>MANCHEGO SOUFFLÉ</b> Piparrada, Lemon Zest	8.5
<b>CHAMPIÑONES</b> Scallion Confitado	8.5
<b>MEDITERRANEAN HUMMUS</b> Olive Verde, Lavash	7.5
<b>PARSNIP GRATINADA</b> Herbed Cream, Aged Mahón, Guindilla Crumb	10
<b>ROASTED CAULIFLOWER CANARIAS</b> Mojo Picon	8.5
<b>STUFFED PIQUILLOS</b> Idiazábal, Crostini	7.5
<b>EGGPLANT CAPONATA</b> Sweet Peppers, Eggplant, Basil	5.5
<b>POTATO TORTILLA</b> Chive Sour Cream	6
<b>ROASTED CARROTS</b> Chili Honey, Citrus Yogurt	7
<b>SPINACH &amp; CHICKPEA CAZUELA</b> Cumin, Roasted Onion, Lemon	8
<b>MUSHROOM CROQUETAS</b> Truffle Aioli	8
<b>PATATAS BRAVAS</b> Salsa Brava, Garlic Aioli	7.5
<b>SHAVED BRUSSEL SPROUTS</b> White Balsamic, Rosemary, Pistachio	8.5
<b>SWEET POTATO IMPORTANCIA</b> Onion Soubise, Chives	8.5

<b>MUSSELS</b> House Made Chorizo, Vino Blanco	11.5
<b>CRISPY CALAMARI</b> Smoked Pepper Aioli	11.5
<b>PINTXO GILDA</b> White Anchovy, Queen Olive, Basque Pepper	8.5
<b>WILD TROUT</b> Salsa Verde	12.5
<b>GAMBAS AL AJILLO</b> Guindilla Pepper, Olive Oil, Garlic	9.5
<b>JAMÓN &amp; MANCHEGO CROQUETAS</b> Garlic Aioli	6.5
<b>BIKINI</b> Cerdo Asado, Serrano, Drunken Goat	9.5
<b>CHORIZO</b> Sweet & Sour Figs, Balsamic Reduction	9
<b>PULPO ALA PLANCHA</b> Tomato, Bean Puree, Chorizo	15.5
<b>SPICED BEEF EMPANADAS</b> Red Pepper Salsa	7
<b>ALBONDIGAS</b> Spiced Meatballs in Jamon-Tomato Sauce	8.5
<b>STEAK PAILLARD*</b> Pepper Vinaigrette, Matchstick Potatoes	14.5
<b>PORK BELLY CANSALADA</b> Cherry Pepper Salsa	9
<b>BERKSHIRE PORK LOMO</b> Granny Smith Romesco	10.5
<b>SHORT RIBS</b> Parsnip Puree, Dark Ale Glaze	19
<b>DELICATA SQUASH BUÑUELOS</b> Marjoram Crema, Smoked Maple	8.5

## SALADS

<b>ENSALADA MIXTA</b> Olives, Onions, Tomatoes, Rolling Hill Gem	8
<b>PICKLED BEET</b> Goat Cheese, Chive, Marcona	7.5
<b>WINTER GRAIN</b> Farro, Cannellini Beans, Roasted Peppers	8.5
<b>KALE</b> Acorn Squash, Pepitas, Valdeón, Citrus Vinaigrette	8.5

## LARGE PLATES

<b>CHICKEN PIMIENTOS</b> Potatoes, Lemon	23
<b>WHOLE ROASTED BRANZINO*</b> Arugula Salad, Crispy Potatoes	25.5
<b>NEW YORK STRIP</b> Truffle Fries, Chimichuri	32
<b>PAELLA VERDURAS</b> Mushrooms, Carrot, Brussel Sprouts, Spanish Onion, Green Garlic Aioli	half / full / double 18 / 37 / 64
<b>PAELLA SALVAJE*</b> Pork Lomo, Sausage, Roasted Chicken, Chickpeas	28 / 56 / 98
<b>PAELLA MARISCOS*</b> Prawns, Prince Edward Mussels, Clams, Calamari	28 / 56 / 98
<b>PARILLADA BARCELONA*</b> NY Strip Steak, Chicken, Pork Lomo, Sausage	31 / 62 / 108

## DESSERTS

<b>CHOCOLATE MIGUELITOS</b> Chocolate Crema, Mulled Sugar, Puff Pastry	7.5
<b>FLAN CATALÁN</b>	7
<b>OLIVE OIL CAKE</b> Sea Salt	9
<b>CHOCOLATE CAKE</b> Coffee Crème Anglaise, Almond Crumble	9
<b>BASQUE BURNT CHEESECAKE</b> Luxardo Cherries	9
<b>CREPAS SALGUERO</b> Dulce De Leche, Hazelnuts	8

## STAMFORD RESTAURANT WEEK

Choose any four tapas & one dessert

45

## EXECUTIVE SOUS 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

		3oz	6oz	bottle
2020 NV BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	4.25	9.5	34
2016 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain	<i>Xarel-lo Blend</i>	6	12	48
2019 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

## WHITE

		3oz	6oz	bottle
2019 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2020 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2019 Menade, Rueda, Spain	<i>Verdejo</i>	5.5	11	44
2019 Azul y Garanza, Navarra, Spain	<i>Viura</i>	3.75	7.5 (L)	42
2019 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2019 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2020 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2019 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2021 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2019 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2018 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2014 Chéreau-Carré, Comte Leloup, Muscadet, France	<i>Melon de Bourgogne</i>	6.25	12.5	50
2018 Marcel Couturier, Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2018 Iniceri, 'Abisso', Sicily, Italy	<i>Catarratto</i>	6	12	48
2020 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	5.25	10.5	42

## ROSÉ

		3oz	6oz	bottle
2019 Liquid Geography, Bierzo, Spain	<i>Mencia</i>	5	10	40
2019 Lafage, 'Miraflores', Roussillon, France	<i>Mourvedre Blend</i>	6	12	48
2020 Rezabal, Rose, Getariako Txakolina, Spain	<i>Hondarribi Beltza</i>	6.25	12.5	50

## RED

		3oz	6oz	bottle
2017 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.25	12.5	50
2018 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	4.75	11	44
2020 Le Naturel, Navarra, Spain	<i>Garnacha</i>	4	8	32
2020 La Vinyeta, Mono 'Bongo' Negre	<i>Monastrell</i>	4.5	9	38
2018 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
2019 Bodegas Lanzaga, LZ, Rioja Spain	<i>Tempranillo</i>	6	12	48
2019 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	7.75	13.5	54
2018 La Fanfarria, Asturias, Spain	<i>Mencia, Albarín Negro</i>	5.5	11	44
2018 Joan d'Anguera, Finca L'Argatá, Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepal Blend</i>	4.75	9.5	38
2018 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2019 Sotabosc, Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2011 Laurona, Montsant, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2019 Los Conejos Malditos, Toledo, Spain	<i>Tempranillo</i>	4.5	9	36
2018 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2019 Bodegas Ponce, La Casilla, Manchuela, Spain	<i>Bobal</i>	6	12	48
2017 Vara y Pulgar, Cadiz, Spain	<i>Tintilla</i>	6.5	13	52
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2020 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2018 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2019 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2016 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2017 Polkura, Colchagua, Chile	<i>Syrah</i>	5.75	11.5	46
2015 Alto de la Ballena, Reserva, Maldonado, Uruguay	<i>Tannat, Viognier</i>	6	12	48
2019 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	6	12	48

# SHERRY

## DRY

		3oz	bottle
Jarana, Lustau, 750mL	<i>Fino</i>	5.5	44
Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	9	72
La Cigarrera, 375mL	<i>Manzanilla</i>	8	32
Equipo Navazos, 375mL	<i>Manzanilla en Rama</i>	8	32
Almacenista, Lustau, 500mL	<i>Manzanilla Amontillada</i>	11	66
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	5	40
Carlos VII, Alvear, 500ml	<i>Amontillado</i>	9.5	55
Península, Lustau, 750mL	<i>Palo Cortado</i>	7.5	60
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	11.5	46
VORS, Bodegas Tradicion, 750mL	<i>Oloroso</i>	19	152

## SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	8	64
Nectar, Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>	9	72
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	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

**GRENAICHE (ON THE ROCKS)** Le Naturel / Camino de Navaherreros / Domaine Vallot 15.5  
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

# COCKTAILS

**BEEES & BAYS** (NO ABV\*) 5  
Lime, Salted Honey Syrup, Cardamom  
Sparkling Water, Torched Bay Leaf

**SUMMER STREET SLING** 10  
Chamomile Infused Tito's Vodka  
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

**RICHMOND GIMLET** 9  
Greenall's Gin, Lime, Mint

**TYGRA** 13  
Cachaça, Quevedo White Port, Ginger Beer,  
Lime, Angostura Bitters, Cucumber

**ALEBRIJES** 13  
Mezcal, Byrrh Quinquina, Lemon, Aquafaba, Agave, Bee Pollen,  
Dragon Fruit

**LAIRD'S WAY** 14.5  
Monkey Shoulder, Sfumato, Sweet Vermouth, Black Walnut Bitters

**DOS PENÍNSULAS** 11  
Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

**BOURBON SPICE RACK** 12  
Redemption Rye, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

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

**EL FUEGO PEQUENO** 12.5  
Patron XO Café, Ancho Reyes, Espresso

# GINTONICS

Inspired by the Biodynamic calendar, featuring 14  
Hayman's London Dry Gin.

**FRUIT**  
Fever Tree Grapefruit, Fever Tree Elderflower,  
Dried Strawberries, Lemon, Pink Peppercorn

**LEAF**  
Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves

**FLOWER**  
Fever Tree Elderflower, Lime, Cucumber

**ROOT**  
Fever Tree Mediterranean, Q Ginger Beer, Cardamom,  
Ginger, Lime

# SANGRIA

**WHITE OR RED SANGRIA** glass pitcher 9 30  
Rioja Wine, Elderflower, Citrus Infused  
Dark Rum, Guava Nectar

**GUNS & ROSÉS** glass carafe 11.5 46  
São João Brut Rosé, Lillet Rosé, Rime Vodka,  
Peach Nectar, Lemon, Grapefruit Bitters

# BEER

**DRAFT** 7oz 14oz  
Half Full, Bright Blonde Pale Ale - CT 3.5 7  
Black Hog, Granola Brown Ale - CT 3.75 7.5  
Jack's Abby, House Lager - MA 3.75 7.5  
Troegs, Perpetual IPA - PA 4.25 8.5

**BOTTLES & CANS**  
Clausthaler, Non-Alcoholic - Germany 5  
Peroni, Lager - Italy 7.5  
Estrella Galicia, Lager - Spain 7.5  
Narragansett Lager (16oz.) - RI 6  
Estrella Damm, Daura Gluten-Free Lager - Spain 7.5  
Von Trapp, Bohemian Pilsner - VT 7.5  
Troegs, Dreamweaver Wheat - PA 6.5  
Estrella Damm, Inedit - Spain 9.5  
Two Roads, Honeyspot Road IPA - CT 6.5  
Half Full, In Pursuit IPA - CT 8  
Jack's Abby, Hoponius Union IPL - MA 7  
Allagash, Tripel Reserve - MN 11  
Kentucky Ale, Bourbon Barrel Ale - KY 10  
Duclaw, Sweet Baby Jesus Porter - MD 7

**CIDERS**  
Down East Cider, Winter Blend - MA 8.5  
Isastegi, Basque, Segardo Naturala - Spain 28