

barcelona

CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

SOBRASADA

Mallorca
Soft, spreadable chorizo

SALCHICHÓN DE VIC

Catalonia
Dry-cured pork sausage
with peppercorns

CHORIZO SORIA

United States
Dry-cured pork sausage with garlic

CHORIZO PICANTE

United States
Dry-cured pork sausage
with pimentón

FUET

Catalonia
Mild, dry cured pork sausage

MAHÓN

Minorca
Cow's milk, buttery and mild with
a nutty finish

DRUNKEN GOAT

Murcia
Semi-soft goat's milk cheese, soaked in
red wine

6-MONTH MANCHEGO

La Mancha
Firm, cured sheep's milk, sharp & piquant

IDIAZÁBAL

Basque Country
Smoked raw sheep's milk cheese, nutty &
robust

VALDEÓN

Castilla-León
Cow's & goat's milk blue cheese, tangy &
spicy

TETILLA

Galicia
Mild, buttery cow's milk cheese, soft &
creamy

APERITIVO BOARD

22

An assortment of Spanish
aperitivo snacks to pair with
your anytime drinks

*Marinated Olives, Patatas Bravas,
Guindilla Peppers, Serrano, Fuet,
Manchego, Tetilla, Roasted Almonds*

TAPAS

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon

8

GALICIAN MUSSELS

Garlic, Saffron, Grilled Bread

11

BRUSSELS SPROUTS

Pomegranate, Shallots

8.5

SWORDFISH A LA PLANCHA

Salsa Verde

13.5

EGGPLANT CAPONATA

Sweet Peppers, Basil

5

GAMBAS AL AJILLO*

Guindilla Pepper, Olive Oil, Garlic

9.5

BLISTERED SHISHITO PEPPER

Lime, Sea Salt

8.5

CRISPY CALAMARI

Smoked Pepper Aioli

11.5

ROASTED BEETS

Chives, Valdeón Vinaigrette

8.5

BOQUERONES

Parsley, Garlic, Olive Oil

6

CHARRED BROCCOLINI

Almond Romesco

8.5

SEARED PRAWNS

Chorizo, Fingerling Potatoes, Spicy Tomato

12.5

ROASTED FENNEL HUMMUS

Lemon, Crispy Lavash

8.5

TRUFFLED BIKINI

Jamón Serrano, Mahón

8.5

MUSHROOMS A LA PLANCHA

Garlic, Scallions

8.5

STEAK PAILLARD*

Pepper Vinaigrette, Frites

14.5

DELICATA FRITAS

Aji Amarillo, Pimentón

8.5

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

8.5

RICOTTA MONTADITO

Whipped Ricotta, Olive Oil

7.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

PORK BELLY

Spicy Membrillo

9.5

POTATO TORTILLA

Chive Sour Cream

6

SPICED BEEF EMPANADAS

Red Pepper Sauce

7

WHIPPED SHEEP'S CHEESE

Tomato Rosemary Jam, Sea Salt

8.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.5

PAN CON TOMATE

Olive Oil, Garlic, Sea Salt

4.5

BACON WRAPPED DATES

Valdeón Mousse

9.5

QUESO A LA PLACHA

Pistachios, Pimentón, Honey

7.5

CONFIT DUCK CAZUELA

Butternut Purée, Spicy Chicharones

13.5

HOUSE MARINATED OLIVES

Garlic, Citrus, Thyme

5

PORK TENDERLOIN

Red Chimichurri

7.5

MARCONA ALMONDS

Sea Salt, Pimentón

4.5

SEARED CHICKEN THIGH

Spiced Yogurt, Mint, Cucumber

8.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8

TUSCAN KALE

Boquerón Aioli, Garlic Migas

8.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

21

WHOLE ROASTED BRANZINO

Ensalada, Potatoes

26.5

PAELLA VERDURAS

Butternut Squash, Broccolini, Mushrooms

half / full / double

16 / 32 / 64

PAELLA SALVAJE

Chicken, Pork Belly, Chorizo

24.5 / 49 / 98

PAELLA MARISCOS*

Mussels, Littleneck Clams, Prawns, Calamari

24.5 / 49 / 98

PARILLADA BARCELONA*

NY Strip, Chicken, Pork Loin, Gaucho Sausage

27 / 54 / 108

DESSERTS

FLAN CATALÁN

6.5

OLIVE OIL CAKE

Sea Salt

8

BASQUE BURNT CHEESECAKE

Luxardo Cherries

8

FLOURLESS CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

8

GRAHAM CENTRAL STATION

(J Fosters Creamery Avon, CT)

7.5

CHOCOLATE INDULGENCE

Coconut Mounds Ice Cream, Raspberry

9

CIDER SORBET

(J Fosters Creamery Avon, CT)

7.5

*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

		3oz	6oz	bottle
NV BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	4.25	8.5	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
2019 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
2019 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
2020 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
2017 Marcel Couturier , Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2018 Iniceri, 'Abisso' , Sicily, Italy	<i>Catarratto</i>	6	12	48
2017 Wegeler , Mosel, Germany	<i>Riesling</i>	4.75	9.5	38

ROSÉ

		3oz	6oz	bottle
2019 Liquid Geography , Bierzo, Spain	<i>Mencía</i>	5	10	40
2019 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2020 Lafage, 'Miraflores' , Roussillon, France	<i>Mourvedre Blend</i>	6	12	48

RED

		3oz	6oz	bottle
2014 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	5.75	11.5	46
2019 La Maldita , Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2019 Bodegas Lanzaga, LZ , Rioja Spain	<i>Tempranillo</i>	6	12	48
2018 Bardos, Romántica , Ribera del Duero, Spain	<i>Tempranillo</i>	4.75	9.5	38
2020 Le Naturel , Navarra, Spain	<i>Garnacha</i>	4	8	32
2018 César Marquez Pérez, Parajes , Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2018 La Fanfarria , Asturias, Spain	<i>Mencía, Albarín Negro</i>	5.5	11	44
2011 Laurona , Montsant, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2019 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepal Blend</i>	4.75	9.5	38
2018 La Vinyeta, Bea* , Emporda, Spain	<i>Monastrell</i>	4.5	9	36
2018 Camino de Navaherreros , Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
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
2018 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 - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2018 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	5.75	11.5	46
2017 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6	12	48
2016 Polkura , Colchagua, Chile	<i>Syrah</i>	5.75	11.5	46
2018 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	6.25	12.5	50
2015 Alto de la Ballena, Reserva , Maldonado, Uruguay	<i>Tannat, Viognier</i>	5	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
Península , Lustau, 750mL	<i>Palo Cortado</i>	7.5	60
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	11.5	46
Marques de Poley , Toro Albala, 500mL	<i>Oloroso</i>	8.5	51

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	
GRENA CHE (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	
ACID TRIP Asnella / Comte Leloup / Belinda	14.5
High. Acid. Wines.	

COCKTAILS

BEES & BAYS (No ABV*)	5
Lime, Salted Honey Syrup, Cardamom Sparkling Water, Torched Bay Leaf	
SUMMER STREET SLING	9.5
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	
DOS PENÍNSULAS	10
Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	
WHISKEY ROOT	10
Four Roses Bourbon, Byrrh Quinquina Ginger, Basil, Lemon Juice	
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	

GINTONICS

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

Fever Tree Grapefruit, Fever Tree Elderflower,
Strawberry, Lemon, Pink Peppercorn

LEAF

Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves

FLOWER

Fever Tree Elderflower, Rosebud, Lime, Cucumber

ROOT

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

CLASSIC BARCELONA GINTONIC

Fever Tree Mediterranean, Grapefruit, Lime, Jasmine

SANGRIA

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

GUNS & ROSÉS

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

BEER

	7oz	14oz
DRAFT		
Black Hog, Granola Brown Ale - CT	3.75	7.5
Half Full, Bright Blonde Pale Ale - CT	3.5	7
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
Narragansett (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
Hitachino, Nest White - Japan	13
Half Full, In Pursuit IPA - CT	8
Jack's Abby, Hoponius Union IPL - MA	7
Lagunitas, Maximus IPA - CA	8.5
Rodenbach, Grand Cru Sour Ale - Belgium	13
Allagash, Tripel Reserve - MN	11
Kentucky Ale, Bourbon Barrel Ale - KY	10

CIDERS

Down East Cider, Pineapple Seasonal - MA	8.5
Pomarina Brut Sidra (750mL) - Spain	42