

barcelona

CHARCUTERIE & CHEESE

7 For one | 19.5 For three

JAMÓN SERRANO Castilla y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	LONZA Sardinia, IT Aged 1 Month, Telicherry Pepper, Juniper Berry, Smoky	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	JAMÓN MANGALICA Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	14
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery Mild, Nutty	LOMO IBÉRICO DE BELLOTA Castilla y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón	12
PAMPLONA País Vasco, ES Beef & Pork Sausage with Pimento. Tangy, Salty, Rich	FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	IBORES Extremadura, ES Semi-Firm, Raw Goat's Milk, Ages 2 Months. Pimentón Rubbed	WAGYU TRUFFLE SAUCISSON New Jersey, US Peppery, Garlic, Black Truffle	9
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	VALDEÓN Castilla-León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	BREDBIS ESPELETTE Les Pyrénées, FR Firm, Sheep's Milk, Aged 90 Days. Creamy, Nutty, Espelette Rubbed	QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant	8
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	MAXORATA Islas Canarias, ES Semi-Soft, Goats Milk, Aged 2 Months Buttery, Tangy	9
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 An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks	26

Marinated Olives, Patatas Bravas, Pickled Peppers, Drunken Goat, Mahón, Jamón Serrano, Fuet

TAPAS

HOUSE MARINATED OLIVES Garlic, Thyme, Citrus, Giardiniera	5	FLUKE CRUDO* Coriander Berry, Finger Limes	15
CAPONATA Sweet Peppers, Onions, Basil	5.5	PULPO EN ESCABECHE Dandelion Greens, Watermelon Radishes	15.5
ROASTED CARROTS Sunflower Seeds, Mint	8.5	GAMBAS AL AJILLO Guindilla Peppers, Olive Oil, Garlic	9.5
SPINACH & CHICKPEA CAZUELA Cumin, Roasted Onions, Lemon	8.5	CHICKEN THIGH Aji Amarillo	9.5
CHAMPIÑONES Garlic, Aleppo Pepper	9	LAMB LOIN Olivada, Garnaxta	14.5
BLISTERED OKRA Black Truffle Soubise	9	FIDEOS Sobrasada, Chicken, Cured Chorizo	16.5
BREAKFAST RADISHES Garlic Scape Butter, Albarino	6	PORK BELLY Golden Raisin Mostarda	10.5
WHIPPED SHEEP'S CHEESE Guindilla Honey, Pistachios	8.5	QUAIL Fairytale Eggplant Samfaina	15
QUESO A LA PLANCHA Quince Agridulce	8.5	ALBONDIGAS Spiced Meatballs, Tomato Sauce	9.5
RISOTTO Arugula Pesto, Vidalia Onions	12.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
HUMMUS Oregano, Lavash	8.5	RABBIT RILLETES Marjoram, Saba	9.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8	SPICED BEEF EMPANADAS Red Pepper Sauce	8
POTATO TORTILLA Chive Sour Cream	7	BACON-WRAPPED DATES Valdeón Mousse	8
TAGLIATELLE Squash Blossoms, Zucchini	13	PORK MILANESA Arugula, Red Onions	11
BOQUERONES Queen Olives, Watermelon Radish	6	CHORIZO W/ SWEET & SOUR FIGS Balsamic Reduction	9
MUSSELS Green Garlic, Basque Cider	13		

SALADS

ENSALADA MIXTA Olives, Onions, Tomatoes, Little Gem Lettuce	9
OAK LEAF Sorrel, Black Garlic Vinaigrette	8.5
CUCUMBER Feta, Cherry Tomatoes, Balsamic	7.5
ARUGULA Sunflower Seeds, Sugar Snap Peas, Sherry	9
GOLDEN BEETS Hazelnuts, Preserved Lemon, Calabrian Vinaigrette	7.5

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Cherry Peppers	23
GRILLED WHOLE BRANZINO Carrots, Roasted Potatoes	26.5
PAELLA VERDURAS Vidalia Onions, Asparagus, Carrots	half / full / double 18 / 36 / 64
PAELLA MARISCOS Calamari, Shrimp, Mussels, Clams	28 / 56 / 98
PAELLA SALVAJE Chicken, Chorizo, Gaucho Sausage	28 / 56 / 98
PARILLADA BARCELONA* NY Strip, Chicken, Pork Loin, Gaucho Sausage	31 / 62 / 108

DESSERTS

FLAN CATALÁN	7
LECHE FRITA Pink Peppercorns, Juniper	5
BASQUE BURNT CHEESECAKE Nectarine Confit	9
OLIVE OIL CAKE Sea Salt	10
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
LONGFORDS ICE CREAM STAMFORD, CT Vanilla, Coconut Mounds, Graham Slam, Chocolate	7.5

EXECUTIVE CHEF MISHA RYKLIN SOUS CHEF RONY GARCIA

*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
2021 AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	4.75	9.5	38
2021 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6.5	13	52
		6.25	12.5	50

WHITE

2022 Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2021 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2022 Menade , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2022 Le Naturel , Navarra, Spain	<i>Verdejo</i>	6	12	48
2022 Pinord, Diorama , Penedès, Spain	<i>Garnacha Blanca</i>	5	10	40
2021 Orto Vins, Les Argiles , Montsant, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Macabeo</i>	6.5	13	52
2022 Asnella , Vinho Verde, Portugal	<i>Pedro Ximénez</i>	5.5	11	44
2020 Capítulo 7 , Mendoza, Argentina	<i>Arinto, Loureiro</i>	5	10	40
2022 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Pedro Ximénez</i>	4.25	8.5	34
2023 Aylin , San Antonio, Chile	<i>Chardonnay</i>	4.5	9	36
2020 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Sauvignon Blanc</i>	5	10	40
2021 Leitz, Feinherb , Rheingau, Germany	<i>Petit Manseng Blend</i>	6	12	48
2021 L'Alpage , Mont-sur-Rolle, Switzerland	<i>Riesling</i>	6	12	48
	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2022 Liquid Geography , Bierzo, Spain	<i>Mencia</i>	3oz	6oz	bottle
2022 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2021 Christophe Avi , Agenais, France	<i>Pinot Noir</i>	4.5	9	36
2021 Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Cabernet Sauvignon</i>	5.5	11	44
	<i>Malvar, Airén</i>	5	10	40

RED

2018 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2021 Pedro González Mittelbrunn , Castilla y León, Spain	<i>Prieto Picudo</i>	6.5	13	52
2020 Bardos, Romántica , Ribera del Duero, Spain	<i>Prieto Picudo</i>	4.5	9	36
2022 Glup Glup , Cariñena, Spain	<i>Tempranillo</i>	6	12	48
2020 Azul y Garanza , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2020 Sotabosc , Montsant, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2013 Laurona , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2020 Coster dels Olivers , Priorat, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2022 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Cariñena, Garnacha</i>	7.5	15	60
2022 La Vinyeta, Bongo* , Emporda, Spain	<i>Trepas Blend</i>	4.75	9.5	38
2020 Península, Vino de Montaña , Sierra de Gredos, Spain	<i>Monastrell</i>	4.5	9	36
2020 Uva de Vida, Biográfico , Toledo, Spain	<i>Garnacha, Piñuela</i>	4.5	9	36
2022 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2018 Fontes Cunha, 'Mondeco' , Dão, Portugal	<i>Bobal</i>	5.25	10.5	42
2021 Earth First, Classic , Mendoza, Argentina	<i>Touriga National Blend</i>	3.5	7	28
2020 Belinda , Mendoza, Argentina - <i>served chilled</i>	<i>Malbec</i>	4.25	8.5	34
2021 Quieto, Gran Corte , Mendoza, Argentina	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2020 Peñalolen , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2019 Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2022 Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	5.75	11.5	46
2022 Garage Wine Company, Revival , Maule, Chile	<i>Pinot Noir</i>	6.75	13.5	54
2018 Alto de la Ballena, Reserva , Maldonado, Uruguay	<i>Pais</i>	5.75	11.5	46
2021 Chat. du Morre du Tendre, Cuvée Paul , Côtes-du-Rhône	<i>Tannat, Viognier</i>	6	12	48
2021 Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Grenache Blend</i>	7	14	56
	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
Tradicion , Bodegas Tradicion, 750mL	<i>Fino</i>	5	40
Carlos VII , Alvear, 500mL	<i>Fino</i>	9	72
La Cigarrera , 375mL	<i>Amontillado</i>	9.5	55
Península , Lustau, 750mL	<i>Manzanilla</i>	8	32
Los Arcos , Lustau, 750mL	<i>Manzanilla</i>	7.5	60
15 Años , El Maestro Sierra, 375mL	<i>Palo Cortado</i>	5	40
Almacenista , Lustau, 500mL	<i>Amontillado</i>	11.5	46
VORS , Bodegas Tradicion, 750mL	<i>Oloroso</i>	11	66
	<i>Oloroso</i>	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
	<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 / Pedro González Mittelbrunn / Biográfico 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

GRENACHE (ON THE ROCKS) Le Naturel / Vino de Montaña / Cuvée Paul 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

BEEES & BAYS (No ABV) 6
Lime, Salted Honey Syrup, Cardamom Bitters
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
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup,
Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder

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

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

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

RED OR WHITE SANGRIA glass pitcher
Rioja Wine, Citrus Infused 9.5 34
Dark Rum, Guava Nectar

GUNS & ROSÉS glass carafe
Sao Joao Rosé, Lilet Rosé, Rime Vodka, 12.5 50
Peach Nectar, Lemon, Grapefruit Bitters

BEER

DRAFT caña doble
Estrella Galicia, Lager - Spain 4.25 8.5
Two Roads, No Limits Hefeweizen - CT 4 8
Half Full, Bright Blonde Pale Ale - CT 3.75 7.5
New England, Seahag, IPA - CT 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 - CT (16 oz.) 12
Troegs, Dreamweaver Wheat - PA 8
Hitachino, Nest White - Japan 14
Half Full, In Pursuit IPA - CT 8
Night Shift, Whirlpool Hazy NE IPA - MA 8.5
Jack's Abby, Hoponius Union IPL - MA 7
Lagunitas, Maximus IPA - CA 8.5
Allagash, Tripel - MN 10.5
Kentucky Ale, Bourbon Barrel Ale - KY 10

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