

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO Castilla y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	CHORIZO PAMPLONA Pais Vasco, ES Beef & Pork Sausage with Plmenton. Tangy, Salty, Rich	SAN SIMÓN Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild	JAMÓN MANGALICA Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	14
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	LOMO IBÉRICO DE BELLOTA Castilla y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón	12
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery Mild, Nutty	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks	26
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	IBORES Extremadura, ES Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	<i>Marinated Olives, Patatas Bravas, Piquillo Peppers, Assorted Meats & Cheeses</i>	
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic	VALDEÓN Castilla y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked		
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón				

TAPAS

HOUSE MARINATED OLIVES Citrus, Garlic, Thyme, Giardiniera	5	GAMBAS AL AJILLO Guindilla Peppers, Olive Oil, Garlic	9.5
EGGPLANT CAPONATA Sweet Peppers, Onions, Basil	5.5	MAHI-MAHI A LA PLANCHA Marinated Cherry Tomatoes, Green Onion Gremolata	16.5
HEIRLOOM TOMATOES Whipped Ricotta, Garden Herbs <i>Rolling Hill Farm -Freehold, NY</i>	9	PULPO Sobrasada Sofrito, Fennel Pollen <i>Barcelona Wine Bar -Fairfield, CT</i>	15.5
SAUTÉED LOCAL KALE Garlic, Golden Raisins <i>Farmer Joel -Newtown, CT</i>	8	TUNA Piquillo Mojo	15.5
GARBANZO SALAD Roasted Tomatoes, Fresh Herbs, Cumin	8.5	SCALLOPS Butternut Squash, Pepita Dukkah	18.5
SPINACH & CHICKPEA CAZUELA Cumin, Roasted Onions, Lemon	8.5	RICOTTA GNOCCHI Sweet Sausage, Braised Kale	12
BLISTERED SHISHITO PEPPERS Sea Salt <i>Farmer Joel -Newtown, CT</i>	8.5	WAGYU BEEF CARPACCIO Arugula, Cremini, Truffle Pecorino	14.5
LOCAL LEEKS Whipped Sheep's Cheese, Crispy Serrano <i>Farmer Joel -Newtown, CT</i>	8.5	CHICKEN PINTXOS Manchego Huancaína	9.5
GRILLED CAULILINI Almond and Red Pepper Romesco, Lemon	9.5	CHICKEN & CHORIZO FIDEOS Sofrito, Catalanian Noodles	16.5
MUSHROOMS & GOAT CHEESE Balsamic Reduction	8.5	SIRLOIN BAVETTE Mushrooms, Sherry	16.5
QUESO A LA PLANCHA Quince Agridulce	10.5	STUFFED PIQUILLOS Rice, Spiced Beef, Aioli Verde	8.5
BURRATA Grilled Eggplant, Calabrian Chili, Honey	12	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
MEDITERRANEAN HUMMUS Red Onions, Crumbled Feta, Pita Chips	9	BIKINI Jamón Serrano, Manchego	9
POTATO TORTILLA Chive Sour Cream	7	IBÉRICO SECRETO Acorn- Fed Pork Shoulder, Peach Conserva	15.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8	SPICED BEEF EMPANADAS Red Pepper Sauce	8
LOCAL POTATOES Chimichurri, Corn Purée <i>Farmer Joel -Newtown, CT</i>	9	BEEF TARTARE* Capers, Quail Egg	14.5
BOQUERONES Piquillo and Shishito Relish	7.5	PORK BELLY Red Chimichurri	10.5
		CHORIZO W/ SWEET & SOUR FIGS Balsamic Reduction	9
		ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	9.5

SALADS

ENSALADA MIXTA Onions, Tomatoes, Little Gem Lettuce <i>Rolling Hill Farm -Freehold, NY</i>	9
FRISÉE Radicchio, Grapes, Goat Cheese, Red Wine Vinaigrette	8.5
BIBB Aged Mahón, Pink Peppercorns, Pistachios	9
ENDIVE Pear, Candied Pecans, Valdeón	9

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
WHOLE BRANZINO Mixta Salad, Potatoes	26.5
PAELLA VERDURAS Seasonal Vegetables	half / full / double 18 / 36 / 64
PAELLA MARISCOS Shrimp, Calamari, Mussels, Clams	28 / 56 / 98
PAELLA SALVAJE Chicken, Chorizo, Pork Loin	28 / 56 / 98
PARILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	31 / 62 / 108

DESSERTS

OLIVE OIL CAKE Sea Salt	9
BASQUE BURNT CHEESECAKE Strawberry Compota	9
FLAN CATALÁN	7
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
CREPAS SALGUERO Dulce de Leche, Whipped Cream, Chocolate Sauce	9

EXECUTIVE CHEF THEODORE GOLA | SOUS CHEF VICTOR CANALES

*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
2020 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
2022 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	48
2021 Menade, Rueda, Spain	<i>Verdejo</i>	6	12	50
2022 Le Naturel, Navarra, Spain	<i>Garnacha Blanca</i>	6	12	48
2020 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	5	10	40
2021 Orto Vins, Les Argiles, Montsant, Spain	<i>Macabeo</i>	4.75	9.5	38
2021 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	<i>Palomino</i>	6.5	13	52
2022 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	6.25	12.5	50
2020 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	5	10	40
2022 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	4.25	8.5	34
2022 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2020 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	4.5	9	36
2021 Iniceri, ‘Abisso’, Sicily, Italy	<i>Catarratto</i>	6	12	48
2021 Leitz, Feinherb, Rheingau, Germany	<i>Reisling</i>	6	12	48
2021 L’Alpage, Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	5.5	11	44
		6.5	13	44

ROSÉ & SKIN CONTACT

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

RED

2018 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020 Marqués de Tamares, Crianza, Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2021 Pedro González Mittelbrunn, Castilla y León, Spain	<i>Prieto Picudo</i>	6	12	48
2021 Glup Glup, Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2020 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	4.5	9	36
2020 Azul y Ganza, Navarra, Spain	<i>Tempranillo</i>	6	12	48
2021 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Tempranillo</i>	4.25	8.5	(L)48
2019 Sotabosc, Monstant, Spain	<i>Mencia</i>	6.75	13.5	54
2013 Laurona, Monstant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2019 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>Trepat Blend</i>	4.75	9.5	38
2020 Península, Vino de Montaña, Sierra de Gredos, Spain	<i>Monastrell</i>	4.75	9.5	38
2020 Uva de Vida, Biográfico, Toledo, Spain	<i>Garnacha, Piñuela</i>	5.5	11	44
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 Quieto, Gran Corte, Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2019 Belinda, Mendoza, Argentina - served chilled	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2019 Peñalolen, Maipo, Chile	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2022 Casas del Bosque, Casablanca, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2018 Alto de la Ballena, Reserva, Maldonado, Uruguay	<i>Syrah</i>	5.75	11.5	46
2021 Domaine Vallot, Côtes-du-Rhône, France	<i>Pinot Noir</i>	6.75	13.5	54
2020 Dom. Des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<i>Tannat, Viognier</i>	6	12	48
	<i>Grenache Blend</i>	7	14	56
	<i>Cabernet Blend</i>	6	12	56

SHERRY

DRY

Jarana, Lustau, 750mL	<i>Fino</i>	3oz	bottle
Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	5	40
Carlos VII, Alvear, 375mL	<i>Amontillado</i>	9	72
La Cigarrera, 375mL	<i>Manzanilla</i>	9.5	55
Almacenista, Lustau, 500mL	<i>Manzanilla Amontillada</i>	8	32
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	11	66
Península, Lustau, 750mL	<i>Palo Cortado</i>	5	40
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	7.5	60
VORS, Bodegas Tradicion, 750mL	<i>Oloroso</i>	11.5	46
		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
		13.5	54

WINE FLIGHTS

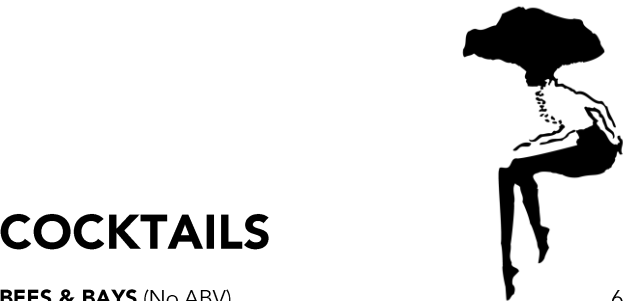
3 Half Glasses

APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut	13.5
Start like a Spaniard: half pours of sparkling wine, dry sherry, & 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 / Domaine Vallot	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
Bañez Mezcal, Byrrh Quinquina	
Salted Honey Syrup, Aquafaba, Lemon Juice,	
Bee Pollen & Dragonfruit Powder	

BOURBON SPICE RACK	12
Four Roses, 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, Sfumato Rhubarb Amaro	
Dolin Rouge Vermouth, 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	cãna	doble
Estrella Galicia, Lager – Spain	4.25	8.5
Black Hog, Granola Brown-CT	3.75	7.5
Half Full, Bright Blonde Pale Ale – CT	3.75	7.5
New England Brewing, Sea Hag, IPA	4.25	8.5

BOTTLES & CANS	
Athletic Brewing, Non-Alcoholic, Run Wild, IPA	7
Peroni, Lager - Italy	8.5
Narragansett Light 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
Estrella Damm, Inedit - Spain	9.5
Hitachino, Nest White - Japan	14
Half Full, In Pursuit IPA - CT	8
Jack’s Abby, Hoponius Union IPL - MA	7
Lagunitas, Maximus IPA - CA	8.5
Kentucky Ale, Bourbon Barrel Ale - KY	10
Allagash, Tripel Reserve - MN	10.5
Duclaw, Sweet Baby Jesus Porter - MD	8

CIDERS	
Isastegi, Sagardo Natural Cider (750mL) - Spain	28