

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

JAMÓN SERRANO

Castilla Y León, ES
15-20 Months Cured Ham. Tender, Salty, Sweet

SOBRASADA

California, US
Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

SALCHICHÓN DE VIC

Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

FUET

Catalunya, ES
Pork Sausage. Rich, Garlic, Black Pepper

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

CHORIZO PICANTE

La Rioja, ES
Pork Sausage. Smoky, Spicy, Pimentón

CHORIZO DE PAMPLONA

California, US
Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich

BASQUE SALAMI

Chicago, US
Berkshire Pork, Peppery, Fruity

SPECK

Alto Adige, IT
Spice-Rubbed Ham. Smoky, Lean

NDUJA SALAMI

Chicago, US
Spicy, Spreadable Salami

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

TETILLA

Galicia, ES
Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy

DÉLICE DE BOURGOGNE

Burgundy, FR
Triple-Crème, Cow's Milk, Mold Rind, Mushroomy, Smooth, Tangy

VALDEÓN

Castilla-León, ES
Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months, Pungent

P'TIT BASQUE

Pyrennes, FR
Semi-Firm, Sheep Milk, Aged 70 Days Nutty, Earthy, Sweet

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

DRUNKEN GOAT

Murcia, ES
Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked

QUESO DE OVEJA CON FLORES

La Mancha, ES
Soft-Sheep's Milk, Aged 5 Months, Sweet, Floral, Mild

ALISIOS

Islas Canarias, ES
Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón

CABRA ROMERO

Murcia, ES
Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy

CAÑA DE CABRA

Murcia, ES
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

JAMÓN MANGALICA

Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

QUESO DE TRUFA

Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant

LOMO IBÉRICO DE BELLOTA

Castilla Y León, ES
Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón

APERITIVO BOARD

An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

Marinated Olives, Patatas Bravas, Jamón Serrano, Chorizo Soria, Manchego, Fresh Mahón, Roasted Almonds

WAGYU CECINA

Chicago, US
Aged 12-16 Weeks, Pressed & Cold Smoked, Hickory Pepper, Smokey

TAPAS

MARINATED OLIVES & GIARDINIERA 6
Thyme, Lemon Zest

EGGPLANT CAPONATA 6.5
Bell Peppers, Balsamic, Basil

FOIE GRAS PARFAIT 9.5
Cornichones, Dates, Figs, Pears

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

CHAMPINONES 10.5
Scallions, Sherry

CELERY ROOT 7
Apple Cider, Walnuts, Sage

ROASTED DELICATA SQUASH 8.5
Blue Cheese, Pomegranate, Bacon

MUSHROOM CROQUETTES 10.5
Truffle Aioli

ROASTED CAULIFLOWER 8.5
Za'atar, Labneh

RAINBOW CARROTS 7
Harissa, Maple

BROCCOLINI 8.5
Tahini, Hazelnuts

BRUSSELS SPROUTS 9.5
Migas, Anchovies

PIQUILLO HUMMUS 8.5
Sumac, Lavash

POTATO TORTILLA 7.5
Chive Sour Cream

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

BOQUERONES 6
Endives, Celery Root, Lobster Oil

CRISPY CALAMARI 11.5
Piquillos, Smoked Pepper Aioli

BLUE POINT OYSTERS 15
Baked Nduja, Idiazabal Cheese

MUSSELS 13.5
Chorizo, White Wine

GAMBAS AL AJILLO 10.5
Guindilla Pepper, Scallions, Garlic

PULPO 15.5
Couscous, Chorizo Picante

FIDEOS 16.5
Cuddle Fish, Pulpo, Squid Ink Aioli

CHICKEN PAILLARD 10.5
Kale, Almonds, Cranberries

BACON WRAPPED DATES 8
Valdeón Mousse

CHORIZO W/ SWEET & SOUR FIGS 10.5
Sherry Vinegar, Garlic

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

PORK BELLY 10.5
Cherry Pepper Chimichurri

BIKINI 12.5
Cured Wagyu Beef, Mahon Cheese, Truffle Aioli

GNOCCHI 15.5
Braised Lamb, Cremini Mushroom, Ricotta Salata

HUDSON VALLEY DUCK 19.5
Farro Risotto

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

WAGYU STEAK 19
Roasted Eggplant, Pickled Red Cabbage

SALADS

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

PICKLED BEETS 8.5
Goat Cheese, Chives, Pistachios

RADICCHIO 9.5
Arugula, Pears, Walnuts, Moody Blue Cheese

LARGE PLATES

CHICKEN PIMIENTOS 24.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 28.5
Garlic, Lemon, Arugula Salad, Crispy Potatoes

PAELLA VERDURAS 18 / 36
Endives, Squash, Green Beans, Celery Root, Herb Aioli

PAELLA SALVAJE 28 / 58
Galleguito, Sausage, Chicken, Chickpeas

PAELLA MARISCOS 29 / 58
Gambas, Calamari, Mussels

PARILLADA BARCELONA* 33 / 66
Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN 8

CHOCOLATE CAKE 10
Coffee Crème Anglaise, Almond Crumble

OLIVE OIL CAKE 11
Sea Salt

GOXUA 9
Lemon Custard, Almond Cake, Meringue

BASQUE BURNT CHEESECAKE 10
Poached Pears

ICE CREAM 7.5
Longford's - Stamford, CT
Vanilla, Chocolate, Coconut Mounds

CREPAS WITH SEASONAL FRUIT 8.5
Pears, Walnuts

SORBET 7.5
Longford's - Stamford, CT
Mango, Lemon, Raspberry

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

WINES BY THE GLASS

SPARKLING

		3oz	6oz	bottle
NV	BarCava, Brut , Penedès, Spain		Xarel-lo Blend	5.25 10.5 42
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain		Macabeo Blend	7 14 56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain		Trepat	6.5 13 52

WHITE

		3oz	6oz	bottle
2023	Columna , Rías Baixas, Spain		Albariño	6.75 13.5 54
2023	Rezabal , Getariako Txakolina, Spain		Hondarribi Zuri	6.5 13 52
2023	Menade , Rueda, Spain		Verdejo	6 12 48
2023	Le Naturel , Navarra, Spain		Garnacha Blanca	5 10 40
2022	Pinord, Diorama , Penedès, Spain		Xarel-lo	4.75 9.5 38
2022	B.R.O.T., Blanc Inicial , Penedès, Spain		Xarel-lo, Riesling	6.25 12.5 50
2021	Orto Vins, Les Argiles , Montsant, Spain		Macabeo	6.5 13 52
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain		Pedro Ximénez	6 12 48
2022	Asnella , Vinho Verde, Portugal		Arinto, Loureiro	5.5 11 44
2020	Capítulo 7 , Mendoza, Argentina		Pedro Ximénez	4.5 9 36
2023	Aylin , San Antonio, Chile		Sauvignon Blanc	5.5 11 44
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay		Chardonnay	5 10 40
2020	1752 Gran Tradicion , Cerro Chapeu, Uruguay		Petit Manseng Blend	6.5 13 52
2023	Iniceri, Abisso , Sicily, Italy		Catarratto	6 12 48
2023	Leitz, Feinherb , Rheingau, Germany		Riesling	6.5 13 52

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2022	Liquid Geography , Bierzo, Spain		Mencia	5.5 11 44
2023	Familia Schroeder, Saurus , Patagonia, Argentina		Pinot Noir	5 10 40
2023	Christophe Avi , Agenais, France		Cabernet Sauvignon	6 12 48
2021	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain		Malvar, Airén	5.5 11 44

RED

		3oz	6oz	bottle
2019	Nucerro, Reserva , Rioja, Spain		Tempranillo	6.5 13 52
2020	Marqués de Tomares, Crianza , Rioja, Spain		Tempranillo	6 12 48
2021	Pedro González Mittelbrunn , Castilla Y León, Spain		Prieto Picudo	5 10 40
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain		Tempranillo	6.5 13 52
2022	Glup Glup , Cariñena, Spain		Garnacha	4.5 9 36
2021	Azul y Garanza , Navarra, Spain		Tempranillo	4.75 9.5 (L) 53
2017	Alberto Orte, A Portela , Valdeorras, Spain		Mencia	6.5 13 52
2023	Sotabosc , Montsant, Spain		Garnacha, Cariñena	6 12 48
2013	Laurona , Montsant, Spain		Garnacha, Cariñena	7 14 56
2020	Coster dels Olivers , Priorat, Spain		Cariñena, Garnacha	7.5 15 60
2023	Vins de Pedra, Negre de Folls , Conca De Barberá		Trepat Blend	5.5 11 44
2023	La Vinyeta, Bongo* , Toledo, Spain		Tempranillo, Graciano	5 10 40
2023	Belinda , Mendoza, Argentina – Served Chilled		Bonarda, Pedro Ximénez	4.75 9.5 38
2020	Península, Vino de Montaña , Sierra De Gredos, Spain		Garnacha, Piñuela	6 12 48
2021	Uva de Vida, Biográfico , Toledo, Spain		Tempranillo, Graciano	7 14 56
2022	Bodegas Ponce, Clos Lojen , Manchuela, Spain		Bobal	5.5 11 44
2021	Earth First, Clasico , Mendoza, Argentina		Malbec	4.75 9.5 38
2021	Quieto, Gran Corte , Mendoza, Argentina		Cabernet Franc, Malbec	6.5 13 52
2019	Polkura , Colchagua, Chile		Syrah	6 12 48
2022	Casas del Bosque , Casablanca, Chile		Pinot Noir	7 14 56
2021	Garage Wine Company, Revival , Maule, Chile		País	5.75 11.5 46
2018	Alto de la Ballena , Maldonado, Uruguay		Cabernet Franc Blend	5 10 40
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon		Cabernet Blend	6 12 48

SHERRY

DRY

		3oz	bottle	
	Jarana , Lustau, 750mL		Fino	5.5 44
	La Cigarrera , 375mL		Manzanilla	8 32
	Almacenista , Lustau, 500mL		Manzanilla Amontillada	11 66
	Los Arcos , Lustau, 750mL		Amontillado	6 48
	Carlos VII , Alvear, 375mL		Amontillado	13 52
	Península , Lustau, 750mL		Palo Cortado	8 64
	15 Años , El Maestro Sierra, 375mL		Oloroso	12 48
	Asuncion , Alvear, 375mL		Oloroso	14 56
	VORS , Bodegas Tradicion, 750mL		Oloroso	19 152

SWEET

		3oz	bottle	
	East India Solera , Lustau, 750mL		Oloroso Dulce	8 64
	Nectar , Gonzalez Byass, 375mL		Pedro Ximénez	9 36
	Solera 1927 , Alvear, 375mL		Pedro Ximénez	15 60

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 / Biografico 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

GRENACHE (ON THE ROCKS) Le Naturel / Vino De Montaña / Coster Dels Olivers 17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Llicorella

ACID TRIP Asnella / B.R.O.T. / Negre De Folls 14.5
High. Acid. Wines.

UNTOXICATED Leitz Eins Zwei Zero / Le Naturel Zero Zero Blanco / Le Naturel Zero Zero Tinto 13.5
Non alcoholic wines, all made using the process of dealcoholization



COCKTAILS

BEES & BAYS (No ABV) 7
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

TEA TIME (No ABV) 8
Blue Flower Earl Grey Tea, Blueberry Shrub,
Salted Honey Syrup, Lemon, Aquafaba, Mint

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

PICA PICA 12.5
Tito's Vodka, Cappelletti Aperitivo, Orange,
Lemon, Aquafaba, Jalapeño

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 13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,
Aquafaba, Bee Pollen & Dragonfruit Powder

SIDE HUSTLE 13
Lustau Solera Reserva Brandy, Bénédictine,
Pineapple, Lemon, Barcava

BOURBON SPICE RACK 13
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

WHITE OR RED SANGRIA
Rioja Wine, Elderflower, Citrus Infused 10.5
Dark Rum, Guava Nectar 38

GUNS & ROSÉS
Tierra Limpia Brut Rosé, Lillet Rosé 13
Rime Vodka, Peach Nectar, Grapefruit 52

BEER

DRAFT
Estrella Galicia, Lager—Spain 4.25 8.5
Two Roads, No Limits Hefeweizen—CT 4 8
New England, Sea Hag IPA—CT 4.25 8.5

BOTTLES & CANS

Down East Cider, Original Blend Cider—MA 9.5
Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 7
Narragansett Lager (16oz)—RI 7
Two Roads, Passion Fruit Gose (16oz)—CT 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
Lagunitas, Maximus IPA—CA 8.5
Allagash, Tripel—MN 10.5
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5
Isastegi, Sagardo Natural Cider—Spain (750mL) 28