

# barcelona

## BRUNCH

### CHARCUTERIE & CHEESE

7 For one | 19.5 for three

**JAMÓN SERRANO**  
Castilla y León, ES  
15-20 Months Cured Ham. Tender,  
Salty, Sweet

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

**SALCHICHÓN DE VIC**  
Catalunya, ES  
Pork Sausage. Nutmeg, Oregano,  
Garlic, Peppercorns

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

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

**CHORIZO BLANCO**  
New Jersey, US  
Slow Aged Pork Sausage, Garlic

**SORIA CHORIZO**  
California, US  
Pimentón Pork Sausage. Smoky,  
Garlicky

**CHORIZO DE PAMPLONA**  
País Vasco, ES  
Beef & Pork Sausage With Pimentón.  
Tangy, Salty, Rich

**CHORIZO PICANTE**  
La Rioja, ES  
Pork Sausage. Smoky, Spicy,  
Pimentón

**IDIAZÁBAL**  
País Vasco, ES  
Semi-Firm, Raw Sheep's Milk, Aged 6  
Months. Smoked, Sharp, Fruity

**CABRA ROMERO**  
Murcia, ES  
Semi-Soft, Goat's Milk, Aged 45  
Days, Rosemary. Mildly Tart, Cream

**AGED MANCHEGO**  
Castilla-La Mancha, ES  
Firm, Sheep's Milk, Aged 6 Months.  
Buttery, Nutty, Complex

**DÉLICE DE BOURGOGNE**  
Burgundy, FR  
Triple-Crème, Cow's Milk, Mold  
Rind, Mushroomy, Smooth, Tangy

**IBORES**  
Extremadura, ES  
Semi-Firm, Raw Goat's Milk, Aged 2  
Months. Pimentón Rubbed

**QUESO DE OVEJA CON FLORES**  
La Mancha, ES  
Firm, Sheep's Milk, Aged 120 Days.  
Earthy, Nutty, Flower Coated

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

**AGED MAHÓN**  
Islas Baleares, ES  
Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed.  
Salty, Sharp

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

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

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

**SAN SIMÓN**  
Galicia, ES  
Semi-Soft, Cow's Milk, Aged 3 Months.  
Smoked, Creamy, Mild

**BREDBIS ESPELETTE**  
Les Pyrénées, FR  
Firm, Sheep's Milk, Aged 90 Days. Creamy,  
Nutty, Espelette Rubbed

**MANGALICA** 14

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

**LOMO IBÉRICO DE BELLOTA** 14

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

**APERITIVO BOARD** 26

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

*Jamón Serrano, Pamplona, Manchego,  
Idiazábal, Guindilla Peppers, Olives,  
Almonds, Patatas Bravas*

### TAPAS

**MARCONA ALMONDS** 5

**OLIVE OIL PANCAKES** 8  
Cultured Butter, Maple Syrup

**SERRANO HAM BENEDICT** 8.5  
Hollandaise

**VEGGIE BENEDICT** 7.5  
Kale, Leeks, Hollandaise

**GRANOLA** 8.5  
Gooseberry, Honey

**TORRIJAS** 7.5  
Oranges, Crema Catalana

**MIGAS** 9.5  
Chorizo, Pickled Onions, Fried Egg

**STEAK & EGGS** 14.5  
Red Chimichurri

**MORCILLA SCRAMBLE** 8  
Salsa Verde

**FRITTATA** 10.5  
Mangalica Ham, Scallions, Manchego

**FIDEOS** 14  
Pork Belly, Egg, Salmorreta

**BRUNCH BOCADILLO** 9.5  
Egg Salad, Speck

**EGGPLANT CAPONATA** 5.5  
Sweet Peppers, Onions, Basil

**SPINACH & CHICKPEA CAZUELA** 8.5  
Cumin, Roasted Onions, Lemon

**SAUTÉED KALE** 8  
Anchovy Breadcrumbs

**CHAMPIÑONES** 9  
Aleppo Pepper

**PICKLED PERSIAN CUCUMBERS** 7.5  
Labneh

**COUSCOUS** 8.5  
Ramps, Asparagus

**HUMMUS** 8.5  
White Beans, Za'atar

**POTATO TORTILLA** 7  
Chive Sour Cream

**PATATAS BRAVAS** 8  
Salsa Brava, Garlic Aioli

**BOQUERONES** 6  
Olives, Orange, Shallot

**MAHI MAHI A LA PLANCHA** 14.5  
Pea Tendrils, Asparagus

**GAMBAS AL AJILLO** 9.5  
Guindilla Peppers, Olive Oil, Garlic

**FABADA** 11.5  
Gigante Beans, Kale, Calamari

**SPICED BEEF EMPANADAS** 8  
Red Pepper Sauce

**ALBONDIGAS** 9.5  
Spiced Meatballs in Jamón-Tomato Sauce

**JAMÓN & MANCHEGO CROQUETAS** 7  
Garlic Aioli

**CHORIZO W/SWEET & SOUR FIGS** 9  
Balsamic Reduction

**PORK BELLY** 10.5  
Gooseberry, Vermouth

**TXISTORRA BOCADILLOS** 13.5  
Idiazábal

### SALADS

**ENSALADA MIXTA** 9  
Olives, Onions, Tomatoes, Little Gem Lettuce

**ARUGULA SALAD** 8.5  
Radish, Mint

**BIB SALAD** 8.5  
Red Pepper Vinaigrette, Sundried Tomatoes

### LARGE PLATES

**CHICKEN PIMIENTOS** 23  
Potatoes, Lemon, Hot Cherry Peppers

**WHOLE BRANZINO** 26.5  
Arugula, Radish, Fingerling Potatoes

**PAELLA VERDURAS** **half / full / double**  
Peas, Asparagus, Leeks, Nettles 18 / 36 / 64

**PAELLA MARISCOS** 28 / 56 / 98  
Shrimp, Calamari, Mussels, Clams

**PAELLA SALVAJE** 28 / 56 / 98  
Pork Belly, Gaucho, Morcilla, Chickpeas

**PARILLADA BARCELONA\*** 31 / 62 / 108  
NY Strip, Chicken, Gaucho, Pork Loin

### DESSERTS

**FLAN CATALÁN** 7

**OLIVE OIL CAKE** 9  
Sea Salt

**BASQUE BURNT CHEESECAKE** 9  
Rhubarb

**CHOCOLATE CAKE** 9  
Coffee Crème Anglaise, Almond Crumble

**LONGFORDS ICE CREAM STAMFORD, CT** 7.5  
Lemon Sorbet

### EXECUTIVE CHEF MATT KNEELAND

\*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  
2021 **AT Roca, Reserva**, Brut Nature, Classic Penedès, Spain  
2021 **Caves São João, Brut Rosé**, Bairrada, Portugal

*Xarel-lo Blend* 4.75 9.5 38  
*Macabeo Blend* 6.5 13 52  
*Baga Blend* 6.25 12.5 50

### WHITE

2022 **Mila**, Rías Baixas, Spain  
2022 **Rezabal**, Getariako Txakolina, Spain  
2022 **Menade**, Rueda, Spain  
2021 **Le Naturel**, Navarra, Spain  
2019 **Pinord, Diorama**, Penedès, Spain  
2021 **Orto Vins, Les Argiles**, Montsant, Spain  
2019 **Alvear, 3 Miradas**, Montilla-Moriles, Spain  
2021 **Viña Callejuela, Blanco de Hornillos**, Jerez, Spain  
2022 **Asnella**, Vinho Verde, Portugal  
2020 **Capítulo 7**, Mendoza, Argentina  
2023 **Aylin**, San Antonio, Chile  
2022 **Bodegas Cerro Chapeu**, Cerro Chapeu, Uruguay  
2020 **1752 Gran Tradicion**, Cerro Chapeu, Uruguay  
2021 **Inicri, 'Abisso'**, Sicily, Italy  
2021 **Leitz, Feinherb**, Rheingau, Germany  
2020 **L'Alpage**, Mont-sur-Rolle, Switzerland

3oz 6oz bottle  
*Albariño* 6 12 48  
*Hondarribi Zuri* 6.25 12.5 50  
*Verdejo* 6 12 48  
*Garnacha Blanca* 5 10 40  
*Xarel-lo* 4.75 9.5 38  
*Macabeo* 6.5 13 52  
*Pedro Ximénez* 5.5 11 44  
*Palomino* 6.25 12.5 50  
*Arinto, Loureiro* 5 10 40  
*Pedro Ximénez* 4.25 8.5 34  
*Sauvignon Blanc* 5 10 40  
*Chardonnay* 4.5 9 36  
*Petit Manseng Blend* 6 12 48  
*Catarratto* 6 12 48  
*Riesling* 6 12 48  
*Chasselas* 6.5 13 52

### ROSÉ & SKIN CONTACT

2022 **Liquid Geography**, Bierzo, Spain  
2021 **Familia Schroeder, Saurus**, Patagonia, Argentina  
2021 **Christophe Avi**, Agenais, France  
2021 **Los Conejos Malditos, Blanco Con Madre**, Toledo, Spain

3oz 6oz bottle  
*Mencía* 5 10 40  
*Pinot Noir* 4.5 9 36  
*Cabernet Sauvignon* 5.5 11 44  
*Malvar, Airén* 5 10 40

### RED

2018 **Nucerro, Reserva**, Rioja, Spain  
2020 **Marqués de Tomares**, Crianza, Rioja, Spain  
2022 **Pedro González Mittelbrunn**, Castilla y León, Spain  
2020 **Bardos, Viñedos de Altura**, Ribera del Duero, Spain  
2022 **Glup Glup**, Cariñena, Spain  
2021 **Azul y Garanza**, Navarra, Spain  
2017 **Alberto Orte, A Portela**, Valdeorras, Spain  
2020 **Sotabosc**, Montsant, Spain  
2013 **Laurona**, Montsant, Spain  
2020 **Coster dels Olivers**, Priorat, Spain  
2022 **Vins de Pedra, Negre de Folls**, Conca de Barberá  
2022 **La Vinyeta, Bongo\***, Emporda, Spain  
2020 **Península, Vino de Montaña**, Sierra de Gredos, Spain  
2021 **Uva de Vida, Biográfico**, Toledo, Spain  
2022 **Bodegas Ponce, Clos Lojen**, Manchuela, Spain  
2016 **Fontes Cunha, 'Mondeco'**, Dão, Portugal  
2021 **Earth First**, Classic, Mendoza, Argentina  
2020 **Belinda**, Mendoza, Argentina - *served chilled*  
2021 **Quieto, Gran Corte**, Mendoza, Argentina  
2020 **Peñalolen**, Maipo, Chile  
2019 **Polkura**, Colchagua, Chile  
2022 **Casas del Bosque**, Casablanca, Chile  
2021 **Garage Wine Company**, Revival, Maule, Chile  
2018 **Alto de la Ballena**, Maldonado, Uruguay  
2021 **Chat. du Morre du Tendre**, Cuvée Paul, Côtes-du-Rhône

3oz 6oz bottle  
*Tempranillo* 6 12 48  
*Prieto Picudo* 4.5 9 36  
*Tempranillo* 6 12 48  
*Garnacha* 4.5 9 36  
*Tempranillo* 4.25 8.5 (L)48  
*Mencía* 6.5 13 52  
*Garnacha, Cariñena* 6 12 48  
*Garnacha, Cariñena* 7 14 56  
*Cariñena, Garnacha* 7.5 15 60  
*Trepas Blend* 4.75 9.5 38  
*Monastrell* 4.5 9 36  
*Garnacha, Piñuela* 5.5 11 44  
*Tempranillo, Graciano* 6.5 13 52  
*Bobal* 5.25 10.5 42  
*Touriga National Blend* 3.5 7 28  
*Malbec* 4.25 8.5 34  
*Bonarda, Pedro Ximénez* 4.25 8.5 34  
*Cabernet Franc, Malbec* 6.25 12.5 50  
*Cabernet Sauvignon* 6.5 13 52  
*Syrah* 5.75 11.5 46  
*Pinot Noir* 6.75 13.5 54  
*Pais* 5.75 11.5 46  
*Cabernet Franc Blend* 4 8 32  
*Grenache Blend* 7 14 56

## SHERRY

### DRY

**Jarana**, Lustau, 750mL  
**Tradición**, Bodegas Tradicion, 750mL  
**Almacenista**, Lustau, 500mL  
**Los Arcos**, Lustau, 750mL  
**Carlos VII**, Alvear, 375mL  
**Península**, Lustau, 750mL  
**15 Años**, El Maestro Sierra, 375mL  
**Asuncion**, Alvear, 375mL  
**VORS**, Bodegas Tradicion, 750mL

3oz bottle  
*Fino* 5 40  
*Fino* 9 72  
*Manzanilla Amontillada* 11 66  
*Amontillado* 5 40  
*Amontillado* 11 55  
*Palo Cortado* 7.5 60  
*Oloroso* 11.5 46  
*Oloroso* 12 44  
*Oloroso* 19 152

### SWEET

**East India Solera**, Lustau, 750mL  
**Nectar**, Gonzalez Byass, 750mL  
**Solera 1927**, Alvear, 375mL

3oz bottle  
*Oloroso Dulce* 8 64  
*Pedro Ximénez* 9 72  
*Pedro Ximénez* 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

**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

**BLOODY MARY** 11  
Tito's Vodka, Housemade Bloody Mary Mix

**MIMOSA** 11  
Choice of: Classic with Fresh Squeezed OJ, Orange-Peach-Grapefruit or Guava-Lavender-Lemon

**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 Apertif, 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

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

**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, 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** 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, Sea Hag IPA - CT 4.25 8.5

### BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non- Alcoholic - CT 7  
Estrella Damm, Daura Gluten-Free Lager - Spain 8.5  
Narragansett Lager (16oz.) - RI 7  
Troegs, Dreamweaver Wheat - PA 8  
Estrella Damm, Inedit - Spain 9.5  
Hitachino, Nest White - Japan 14  
Von Trapp, Bohemian Pilsner - VT 8  
Two Roads, Passion Fruit Gose – CT (16 oz.) 12  
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 Reserve - MN 10.5  
Peroni, Lager – Italy 8.5  
Duclaw, Sweet Baby Jesus Porter - MD 8  
Kentucky Ale, Bourbon Barrel Ale - KY 10  
Left Hand, Milk Stout - CO 9.5

### CIDERS

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

