

# 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

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

#### 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

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

### TAPAS

#### MARCONA ALMONDS

5

#### OLIVE OIL PANCAKES

8

#### SERRANO HAM BENEDICT

8.5

#### VEGGIE BENEDICT

7.5

#### GRANOLA

Blackberries, Honey

8.5

#### TORRIJAS

Strawberry, Crema Catalana

7.5

#### MIGAS

Chorizo, Pickled Onions, Fried Egg

9.5

#### STEAK & EGGS

Red Chimichurri

14.5

#### MORCILLA SCRAMBLE

Salsa Verde

8

#### FRITTATA

Mangalica Ham, Scallions, Manchego

10.5

#### FIDEOS

Pork Belly, Egg, Salmorreta

14

#### BRUNCH BOCADILLO

Egg Salad, Speck

9.5

#### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

#### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

#### SAUTÉED SWISS CHARD

Golden Raisins, Pedro Ximénez

8

#### CHAMPIÑONES

Aleppo Pepper

9

#### PICKLED PERSIAN CUCUMBERS

Labneh

7.5

#### COUSCOUS

Basil, Tomatoes

8.5

#### ZUCCHINI A LA PLANCHA

Citrus

8

#### HARICOT VERT

Piri Piri

9.5

#### BROCCOLINI

Roasted Garlic, Lemon

8.5

#### HUMMUS

White Beans, Za'atar

8.5

#### POTATO TORTILLA

Chive Sour Cream

7

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

#### BOQUERONES

Tarragon, Chive Blossom

6

#### MAHI MAHI A LA PLANCHA

Pea Tendrils, Asparagus

14.5

#### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

#### CHORIZO W/SWEET & SOUR FIGS

Balsamic Reduction

9

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

#### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

#### PORK BELLY

Mojo Verde

10.5

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

#### ARUGULA SALAD

Radish, Mint

8.5

#### GRILLED GEM LETTUCE

Manchego, Egg

9.5

### LARGE PLATES

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

#### WHOLE BRANZINO

Arugula, Radish, Fingerling Potatoes

26.5

#### PAELLA VERDURAS

Zucchini, Peas, Tomatoes

half / full / double

18 / 36 / 64

#### PAELLA MARISCOS

Shrimp, Calamari, Mussels, Clams

28 / 56 / 98

#### PAELLA SALVAJE

Pork Belly, Gaucho, Morcilla

28 / 56 / 98

#### PARILLADA BARCELONA\*

NY Strip, Chicken, Gaucho, Pork Loin

31 / 62 / 108

### DESSERTS

#### FLAN CATALÁN

7

#### OLIVE OIL CAKE

Sea Salt

9

#### BASQUE BURNT CHEESECAKE

Rhubarb

9

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

#### LONGFORDS ICE CREAM STAMFORD, CT

Lemon Sorbet

7.5

### 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

	3oz	6oz	bottle
<i>Xarel-lo Blend</i>	4.75	9.5	38
<i>Macabeo Blend</i>	6.5	13	52
<i>Baga Blend</i>	6.25	12.5	50

## WHITE

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

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

## RED

2018 Nucerro, Reserva, Rioja, Spain  
 2020 Marqués de Tomares, Crianza, Rioja, Spain  
 2021 Pedro González Mittelbrunn, Castilla y León, Spain  
 2020 Bardos, Viñedos de Altura, Ribera del Duero, Spain  
 2022 Glup Glup, Cariñena, Spain  
 2021 Azul y Garanja, Navarra, Spain  
 2016 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 Barberà  
 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  
 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  
 2022 Garage Wine Company, Revival, Maule, Chile  
 2018 Alto de la Ballena, Maldonado, Uruguay  
 2021 Chat. du Morre du Tendre, Cuvée Paul, Côtes-du-Rhône  
 2021 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon

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

# 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
<i>Fino</i>	5	40
<i>Fino</i>	9	72
<i>Manzanilla Amontillada</i>	11	66
<i>Amontillado</i>	5	40
<i>Amontillado</i>	11	55
<i>Palo Cortado</i>	7.5	60
<i>Oloroso</i>	11.5	46
<i>Oloroso</i>	12	44
<i>Oloroso</i>	19	152

## SWEET

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

	3oz	bottle
<i>Oloroso Dulce</i>	8	64
<i>Pedro Ximénez</i>	9	72
<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

**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** 12.5  
 Tito's Vodka, Housemade Bloody Mary Mix

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

**BEES & BAYS** (No ABV) 6  
 Lime, Salted Honey Syrup, Cardamom Bitters  
 Sparkling Water, Torched Bay Leaf

**FLOR DE SAL** (Low ABV) 12  
 La Cigarerra 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  
 Peroni, Lager - Italy 8.5  
 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 Reserve - MN 10.5  
 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