

# barcelona

## CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

**JAMÓN SERRANO**  
Segovia  
Dry-cured Spanish ham

**FUET**  
Catalonia  
Dry-cured pork sausage

**SPECK**  
Alto Adige, Italy  
Lightly smoked, dry-cured ham

**CHORIZO PICANTE**  
La Rioja  
Smoky, mildly spicy, dry-cured sausage

**CHORIZO BLANCO**  
United States  
Cured, Mild Chorizo

**CAÑA DE CABRA**  
Murcia  
Soft-ripened goat's cheese, creamy & mild

**6-MONTH AGED MANCHEGO**  
Castilla-La Mancha  
Firm, cured sheep's milk, sharp & piquant

**IDIAZÁBAL**  
Basque Country  
Smoked raw sheep's milk, nutty & robust

**VALDEÓN**  
Castilla-León  
Cow & goat's milk blue cheese,  
tangy & spicy

**DRUNKEN GOAT**  
Murcia  
Semi-soft goat's milk, soaked in red wine

**CABRA ROMERO**  
Murcia  
Goat's milk cheese coated with rosemary

**AGED MAHÓN**  
Balearic Islands  
Cow's milk cheese aged 1 year, salty

**DÉLICE DE BOURGOGNE**  
Burgundy, France  
Triple cream cow's milk cheese,  
rich & buttery

**LOMO IBÉRICO** 12  
Salamanca  
Dry-cured, acorn-fed  
Ibérico pig loin

**APERITIVO BOARD** 22  
An assortment of Spanish  
aperitivo snacks to pair  
with your anytime drinks

*Jamón Serrano, Chorizo Picante, Manchego,  
Idiazábal, Piparra Peppers, Olives, Marcona  
Almonds, Patatas Bravas*

## TAPAS

**MARINATED HOUSE OLIVES** 5  
Garlic, Thyme, Citrus

**CHAMPIÑONES** 8.5  
Garlic, Aleppo Pepper, Lemon

**SPINACH & CHICKPEA CAZUELA** 8  
Cumin, Roasted Onions, Lemon

**BLISTERED SHISHITOS PEPPERS** 9.5  
Lime, Sea Salt

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

**PATATAS BRAVAS** 7.5  
Salsa Brava, Garlic Aioli

**POTATO TORTILLA** 6  
Chive Sour Cream

**ROASTED PIQUILLO HUMMUS** 8.5  
Fried Pita Bread

**ROASTED SWEET POTATO** 9.5  
Lime-Cilantro Crema, Aleppo Pepper

**WILTED BABY KALE** 9.5  
Garlic, Golden Raisins, Bread Crumbs

**CHARRED BABY CARROTS** 8.5  
Cumin Yogurt, Mint, Spicy Sunflower Seeds

**ROASTED CAULIFLOWER** 9  
Orange-Harissa Glaze, Toasted Walnuts

**MAHI MAHI A LA PLANCHA** 14.5  
Salsa Verde

**BOQUERONES** 6  
Garlic, Parsley

**SEARED SCALLOPS A LA PLANCHA\*** 18.5  
Cauliflower Purée, Pistachios

**SAUTÉED MUSSELS** 12  
Onions, Celery, Garlic, White Wine

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

**JAMÓN & MANCHEGO CROQUETAS** 6.5  
Garlic Aioli

**SPICED BEEF EMPANADAS** 7  
Red Pepper Sauce

**TRUFFLED BIKINI** 8.5  
Speck, Drunken Goat

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

**BACON-WRAPPED DATES** 8  
Valdeón Mousse

**ALBONDIGAS** 8.5  
Spiced Meatballs in Jamón-Tomato Sauce

**STEAK PAILLARD\*** 14.5  
Crispy Potatoes, Pepper Vinaigrette

**CONFIT PORK BELLY** 9.5  
Mojo Picante

## SALADS

**ENSALADA MIXTA** 8  
Olives, Onions, Tomatoes, Little Gem Lettuce

**ARUGULA & FENNEL** 9  
Orange, White Balsamic, Fried Farro

## LARGE PLATES

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

**WHOLE BRANZINO** 26.5  
Champiñones, Potatoes

**PAELLA VERDURAS** 18 / 36 / 64  
Shishitos, Brussel Sprouts, Carrots, Cauliflower

**PAELLA SALVAJE** 28 / 56 / 98  
Chicken, Chorizo, Gaucho, Chickpeas

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

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

## DESSERTS

**FLAN CATALÁN** 7

**OLIVE OIL CAKE** 9  
Sea Salt

**BASQUE BURNT CHEESECAKE** 9  
Luxardo Cherries

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

**NEW HAVEN  
RESTAURANT WEEK** 45  
Choose any four tapas & one dessert

**EXECUTIVE CHEF MISHA RYKLIN |  
SOUS CHEF JOSH LMINGGIO |  
SOUS CHEF CHRISTOPHER AUSTIN**

\*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 <b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	<b>3oz</b>	<b>6oz</b>	<b>bottle</b>
2017 <b>Sumarroca, Gran Reserva, Brut Nature</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
		6	12	48

## WHITE

2020 <b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	<b>3oz</b>	<b>6oz</b>	<b>bottle</b>
2020 <b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2019 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	5.5	11	44
2019 <b>Azul y Garanza</b> , Navarra, Spain	<i>Viura</i>	3.75	7.5 (L)	42
2019 <b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 <b>Asnella</b> , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2019 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2020 <b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2020 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2018 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2016 <b>Chéreau-Carré, Comte Leloup</b> , Muscadet, France	<i>Melon de Bourgogne</i>	6.25	12.5	50
2017 <b>Marcel Couturier</b> , Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2020 <b>Iniceri, 'Abisso'</b> , Sicily, Italy	<i>Catarratto</i>	6	12	48
2020 <b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Riesling</i>	5.25	10.5	42

## ROSÉ

2020 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	<b>3oz</b>	<b>6oz</b>	<b>bottle</b>
2019 <b>Lafage, 'Miraflores'</b> , Roussillon, France	<i>Mourvedre Blend</i>	4.5	9	36
		6	12	48

## RED

2015 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	<b>3oz</b>	<b>6oz</b>	<b>bottle</b>
2019 <b>La Maldita</b> , Rioja, Spain	<i>Garnacha</i>	6.25	12.5	50
2019 <b>Bodegas Lanzaga, LZ</b> , Rioja Spain	<i>Tempranillo</i>	4.25	8.5	34
2018 <b>Bardos, Romántica</b> , Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2020 <b>Le Naturel</b> , Navarra, Spain	<i>Tempranillo</i>	5.5	11	44
2018 <b>César Marquez Pérez, Parajes</b> , Bierzo, Spain	<i>Garnacha</i>	4	8	32
2018 <b>La Fanfarria</b> , Asturias, Spain	<i>Mencia</i>	6.75	13.5	54
2018 <b>Joan d'Anguera, Finca L'Argatá</b> , Montsant, Spain	<i>Mencia, Albarín Negro</i>	5.5	11	44
2019 <b>Sotabosc</b> , Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2012 <b>Laurona</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2019 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Garnacha, Cariñena</i>	7	14	56
2020 <b>La Vinyeta, Bongo*</b> , Emporda, Spain	<i>Trepát Blend</i>	4.75	9.5	38
2019 <b>Camino de Navaherreros</b> , Sierra de Gredos, Spain	<i>Monastrell</i>	4.5	9	36
2019 <b>Los Conejos Malditos</b> , Toledo, Spain	<i>Garnacha</i>	6.25	12.5	50
2018 <b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo</i>	4.5	9	36
2017 <b>Vara y Pulgar</b> , Cadiz, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2015 <b>Fontes Cunha, 'Mondeco'</b> , Dão, Portugal	<i>Tintilla</i>	6.5	13	52
2020 <b>Earth First, Classic</b> , Mendoza, Argentina	<i>Touriga National Blend</i>	3.5	7	28
2019 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2017 <b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2016 <b>Polkura</b> , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6	12	48
2018 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2015 <b>Alto de la Ballena</b> , Reserva, Maldonado, Uruguay	<i>Pinot Noir</i>	6.75	13.5	54
2019 <b>Domaine Vallot</b> , Côtes-du-Rhône, France	<i>Tannat, Viognier</i>	6	12	48
	<i>Grenache Blend</i>	6	12	48

# SHERRY

## DRY

<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	<b>3oz</b>	<b>bottle</b>
<b>Tradición</b> , Bodegas Tradicion, 750mL	<i>Fino</i>	5	40
<b>Almacenista</b> , Lustau, 500mL	<i>Manzanilla Amontillada</i>	9	72
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	11	66
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	7.5	60
<b>VORS</b> , Bodegas Tradicion, 750mL	<i>Oloroso</i>	11.5	46
		19	152

## SWEET

<b>Nectar</b> , Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>	<b>3oz</b>	<b>bottle</b>
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	9	72
		13.5	54

# WINE FLIGHTS

3 Half Glasses

**APERITIVOS** BarCava / La Cigarera / 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

**GRENA CHE (ON THE ROCKS)** Le Naturel / Camino de Navaherreros / Finca L.Argata 15.5  
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

**ACID TRIP** Asnella / Comte Leloup / Negre de Folls 14.5  
High. Acid. Wines.



# COCKTAILS

**BEEES & BAYS (No ABV\*)** 5  
Lime, Salted Honey Syrup, Cardamom  
Sparkling Water, Torched Bay Leaf

**SUMMER STREET SLING** 10  
Chamomile Infused Tito's Vodka  
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

**RICHMOND GIMLET** 9  
Greenall's Gin, Lime, Mint

**TYGRA** 13  
Cachaça, Quevedo White Port, Ginger Beer,  
Lime, Angostura Bitters, Cucumber

**DOS PENÍNSULAS** 11  
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  
Redemption Rye, 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 the Biodynamic calendar, featuring 14  
Hayman's London Dry Gin.

**LEAF**  
Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves

**ROOT**  
Fever Tree Mediterranean, Q Ginger Beer, Cardamom,  
Ginger, Lime

**CLASSIC BARCELONA GINTONIC**  
Fever Tree Mediterranean, Grapefruit, Lime, Jasmine

# SANGRIA

**RED OR WHITE SANGRIA** **glass pitcher**  
Rioja Wine, Elderflower, Citrus Infused 9 30  
Dark Rum, Guava Nectar

**GUNS & ROSÉS** **glass carafe**  
Naveran Brut Rosé, Lillet Rosé, Rime Vodka, 11.5 46  
Peach Nectar, Lemon, Grapefruit Bitters

# BEER

**DRAFT** **7oz 14oz**  
Black Hog, Granola Brown Ale - CT 3.75 7.5  
Half Full, Bright Blonde Pale Ale - CT 3.5 7  
Jack's Abby, House Lager - MA 3.75 7.5

**BOTTLES & CANS**  
Clausthaler, Non-Alcoholic - Germany 5  
Narragansett Light Lager (16oz.) - RI 6  
Estrella Damm, Daura Gluten-Free Lager - Spain 7.5  
Von Trapp, Bohemian Pilsner - VT 7.5  
Troegs, Dreamweaver Wheat - PA 6.5  
Hitachino, Nest White - Japan 13  
Estrella Damm, Inedit - Spain 9.5  
Two Roads, Honeyspot Road IPA - CT 6.5  
Half Full, In Pursuit IPA - CT 8  
Jack's Abby, Hoponius Union IPL - MA 7  
Lagunitas, Maximus IPA - CA 8.5  
Allagash, Tripel Reserve - MN 10.5  
Duclaw, Sweet Baby Jesus Porter - MD 8

**CIDERS**  
Down East Cider, Rotating Seasonal Cider - MA 8.5  
Down East Cider, House Original Blend - MA 8.5  
Isastegi, Sagardo Natural Cider (750mL) - Spain 28