

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 PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	MANGALICA Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	14
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	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	LOMO IBÉRICO DE BELLOTA Castilla y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón	14
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Cream	MAHÓN Minorca, ES Firm, Cows Milk, Aged 4 Months Pimentón, Nutty	QUESO LEONORA Castilla León, ES Soft-Ripened, Goat's Milk, Aged 3 Months. Creamy, Lemony	9
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	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	APERITIVO BOARD An Assortment Of Spanish Aperitivo Snacks To Pair With Your Anytime Drinks	26
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	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. Mildly Pungent	<i>Jamón Serrano, Pamplona, Manchego, Idiazábal, Pickled Guindilla Peppers, Olives, Almonds, Patatas Bravas</i>	
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic	IBORES Extremadura, ES Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed	SAN SIMÓN Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild		
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	QUESO DE OVEJA CON FLORES La Mancha, ES Firm, Sheep's Milk, Aged 120 Days. Earthy, Nutty, Flower Coated	BREDBIS ESPELETTE Les Pyrénées, FR Firm, Sheep's Milk, Aged 90 Days. Creamy, Nutty, Espelette Rubbed		
CHORIZO DE PAMPLONA País Vasco, ES Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich				

TAPAS

MARCONA ALMONDS	5	POTATO TORTILLA Chive Sour Cream	7
HOUSE-MARINATED OLIVES Garlic, Thyme, Citrus, Giardiniera	5	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8
EGGPLANT CAPONATA Bell Pepper, Balsamic, Basil	5.5	BOQUERONES Olives, Citrus	6
DILLY BEANS Romesco	8.5	MUSSELS Chorizo Picante	13
PAPAS ARRUGADAS Mojo Rojo	8	PULPO Potato, Chorizo Picante	15.5
LEEKs Piri Piri, Marcona Almonds	8.5	BUÑUELOS DE ALMEJAS Remoulade	9
BROCCOLINI Roasted Garlic, Lemon	8.5	GAMBAS AL AJILLO Guindilla Peppers, Scallions, Garlic	9.5
CHARRED SNAP PEAS Ajo Blanco	8	COD A LA PLANCHA Celery Root, Fennel	15.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
SAUTÉED KALE Golden Raisins, Pedro Ximénez	8	STEAK PAILLARD Crispy Potatoes, Red Pepper Vinaigrette	14.5
CRISPY ARTICHOKEs Sunflower Xato	9.5	ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	9.5
ROASTED CARROTS Crème Fraiche, Green Chimichurri	8.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8
ROASTED CAULIFLOWER Scallion Gremolata	9	PORK BELLY Mojo Verde	10.5
CHAMPIÑONES Aleppo Pepper	9	BACON WRAPPED DATES Valdeón Mousse	8
COUSCOUS Kale, Pecans, Sour Cherry	8.5	CHORIZO W/SWEET & SOUR FIGS Sherry Vinegar, Garlic	9
HUMMUS Roasted Red Pepper, Za'atar	8.5	PORK MILANESE Napa Cabbage, Kohlrabi	10.5
RESTAURANT WEEK 3 Tapas + Flan or Chocolate Cake for Dessert	45		

SALADS

ENSALADA MIXTA Olives, Onions, Tomatoes, Little Gem Lettuce	9
ARUGULA SALAD Apples, Walnuts	8.5
GRILLED CHICORY Valdeón, Speck	9.5

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
WHOLE BRANZINO Arugula, Radish, Fingerling Potatoes	26.5

PAELLA VERDURAS Koginut Squash, Leeks, Fennel	half / full / double 18 / 36 / 64
PAELLA MARISCOS Shrimp, Calamari, Mussels, Clams	28 / 56 / 98
PAELLA SALVAJE Chorizo, Gaucho Sausage, Morcilla	28 / 56 / 98
PARILLADA BARCELONA* Strip Steak, Pork Loin, Gaucho Sausage, Chicken	31 / 62 / 108

DESSERTS

FLAN CATALÁN	7
OLIVE OIL CAKE Sea Salt	9
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
BASQUE BURNT CHEESECAKE Plum	9
LONGFORDS ICE CREAM STAMFORD, CT Lemon Sorbet	7.5

EXECUTIVE CHEF MATT KNEELAND | SOUS CHEF RICHIE WOODFORD

*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
NV Tierra Limpia , Brut Rosé, Penedès, Spain	<i>Trepát</i>	6.5	13	52
		6.5	13	52

WHITE

2023 Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2023 Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2023 Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2019 Pinord , Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2022 B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2023 Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	6.5	13	52
2020 Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	5.5	11	44
2022 Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2020 Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2023 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2024 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2020 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2023 Iniceri, ‘Abisso’ , Sicily, Italy	<i>Catarratto</i>	6	12	48
2023 Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6	12	48

ROSÉ & SKIN CONTACT

2022 Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2021 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2023 Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
2021 Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

RED

2019 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020 Marqués de Tomares , 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 Bardos, Viñedos de Altura , Ribera del Duero, Spain	<i>Tempranillo</i>	4.5	9	36
2022 Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2021 Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	48
2017 Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2023 Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2013 Laurona , Montsant, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2020 Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2023 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepát Blend</i>	4.75	9.5	38
2023 La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	4.5	9	36
2021 Península, Vino de Montaña , Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	5.5	11	44
2021 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2022 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	5.25	10.5	42
2021 Earth First, Classic , Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2023 Belinda , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2021 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2020 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2021 Polkura , Colchagua, Chile	<i>Syrah</i>	5.75	11.5	46
2022 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	6.75	13.5	54
2022 Garage Wine Company , Revival, Maule, Chile	<i>País</i>	5.75	11.5	46
2018 Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	4	8	32
2021 Chat. du Morre du Tendre , Cuvée Paul, Côtes-du-Rhône	<i>Grenache Blend</i>	7	14	56
2021 Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
Tradición , Bodegas Tradicion, 750mL	<i>Fino</i>	5	40
La Cigarrera , 1L	<i>Manzanilla</i>	9	72
Almacenista , Lustau, 500mL	<i>Manzanilla Amontillada</i>	8	82
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	11	66
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	5	40
Península , Lustau, 750mL	<i>Palo Cortado</i>	11	55
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	7.5	60
Asuncion , Alvear, 375mL	<i>Oloroso</i>	11.5	46
VORS , Bodegas Tradicion, 750mL	<i>Oloroso</i>	12	44
		19	152

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar , Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>	8	64
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	9	72
		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 / B.R.O.T. / Belinda		14.5
High. Acid. Wines.		

COCKTAILS

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

TEA TIME (No ABV)	7
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
Bañez 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
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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

RED OR WHITE SANGRIA	glass	pitcher
Rioja Wine, Elderflower, Citrus Infused	9.5	34
Dark Rum, Guava Nectar		

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

BEER

DRAFT	caña	doble
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	
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, Origonal Blend Cider - MA	9.5
Isastegi, Sagardo Natural Cider (750mL) - Spain	28