

# barcelona

## 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

### HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

### LEEKS

Salbixada, Marcona Almonds

8.5

### DILLY BEANS

Romesco

8.5

### BROCCOLI RABE

Roasted Garlic, Lemon

8.5

### SAUTÉED KALE

Anchovy Breadcrumbs

8

### GRILLED ARTICHOKE

Meyer Lemon, Aged Mahón

9.5

### HEIRLOOM CARROTS

Ricotta, Pistachios

8.5

### UPSTATE ABUNDANCE POTATOES

Mojo Picon

9

### CHAMPIÑONES

Aleppo Pepper

9

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

### HAKUREI TURNIPS

Brown Butter

9

### COUSCOUS

Cranberry, Kale, Fennel

8.5

### HUMMUS

White Beans, Za'atar

8.5

### POTATO TORTILLA

Chive Sour Cream

7

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

### TALEGGIO BUÑUELOS

Black Currant Mostarda

9

### BOQUERONES

Olives, Orange, Shallot

6

### MUSSELS

Chorizo Blanco, Sherry, Fennel

13

### MAHI MAHI A LA PLANCHA

Harissa, Chickpeas, Cumin

14.5

### PULPO

Squid Ink, Meyer Lemon

15.5

### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

### FABADA

Gigante Beans, Kale, Calamari

11.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

### CHORIZO W/SWEET & SOUR FIGS

Balsamic Reduction

9

### STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

14.5

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

### TXISTORRA BOCADILLOS

Idiazábal

13.5

### PORK BELLY

Spiced Quince

10.5

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

### BEETS

Labneh, Poppy Seeds

9.5

### BIB SALAD

Red Pepper Vinaigrette, Sundried Tomatoes

8.5

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

### PAELLA VERDURAS

Carrots, Turnips, Leeks

half / full / double  
18 / 36 / 64

### PAELLA MARISCOS

Shrimp, Calamari, Mussels, Clams

28 / 56 / 98

### PAELLA SALVAJE

Pork Belly, Gaucho Sausage, Morcilla

28 / 56 / 98

### PARILLADA BARCELONA\*

Strip Steak, Pork Loin, Gaucho Sausage, Chicken

31 / 62 / 108

## DESSERTS

### FLAN CATALÁN

Sea Salt

7

### OLIVE OIL CAKE

Sea Salt

9

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

### BASQUE BURNT CHEESECAKE

Rhubarb

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

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 **Iniceri, 'Abisso'**, Sicily, Italy  
 2021 **Leitz, Feinherb**, Rheingau, Germany  
 2020 **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>Palomino</i>	6.25	12.5	50
<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 Aví**, Agenais, France  
 2021 **Los Conejos Malditos, Blanco Con Madre**, Toledo, Spain

	3oz	6oz	bottle
<i>Mencia</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  
 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  
 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
<i>Tempranillo</i>	6.5	13	52
<i>Prieto Picudo</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>Mencia</i>	6.5	13	52
<i>Garnacha, Cariñena</i>	6	12	48
<i>Garnacha, Cariñena</i>	7	14	56
<i>Trepat 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>Touriga National Blend</i>	3.5	7	28
<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>Pais</i>	5.75	11.5	46
<i>Cabernet Franc Blend</i>	4	8	32
<i>Grenache Blend</i>	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
<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

**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 Apéritif  
 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, 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