

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

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

PICKLED PERSIAN CUCUMBERS

Labneh

7.5

SPRING ONIONS

Black Garlic, Cured Egg

9

BROCCOLINI

Roasted Garlic, Lemon

8.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

SAUTÉED KALE

Anchovy Breadcrumbs

8

GRILLED ARTICHOKE

Meyer Lemon, Aged Mahón

9.5

HEIRLOOM CARROTS

Ricotta, Pistachios

8.5

CHAMPIÑONES

Aleppo Pepper

9

HAKUREI TURNIPS

Brown Butter

9

COUSCOUS

Ramps, Asparagus

8.5

HARICOT VERT

Piri Piri

9.5

HUMMUS

White Beans, Za'atar

8.5

POTATO TORTILLA

Chive Sour Cream

7

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

BOQUERONES

Olives, Orange, Shallots

6

MAHI MAHI A LA PLANCHA

Pea Tendrils, Asparagus

14.5

PULPO

Squid Ink, Meyer Lemon

15.5

MUSSELS

Chorizo Blanco, Sherry, Fennel

13

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

FABADA

Gigante Beans, Kale, Calamari

11.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

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

BACON WRAPPED DATES

Valdeón Mousse

8

PORK BELLY

Gooseberry, Vermouth

10.5

BISON HANGER STEAK

Arbol, Sesame

17

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

ARUGULA SALAD

Radish, Mint

8.5

BIB SALAD

Red Pepper Vinaigrette, Sundried Tomatoes

8.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

WHOLE BRANZINO

Arugula, Radish, Fingerling Potatoes

26.5

PAELLA VERDURAS

Peas, Asparagus, Leeks, Nettles

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

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 **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
 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>Hondarribi Zuri Verdejo</i>	6.25	12.5	50
<i>Garnacha Blanca Xarel-lo</i>	5	10	40
<i>Macabeo</i>	4.75	9.5	38
<i>Pedro Ximénez</i>	6.5	13	52
<i>Palomino</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>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
 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
 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
	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>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

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

BEES & 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
 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
 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