

# 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

### ZUCCHINI A LA PLANCHA

Citrus

8

### BROCCOLINI

Roasted Garlic, Lemon

8.5

### CHARRED SNAP PEAS

Ajo Blanco

8

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

### SAUTÉED SWISS CHARD

Golden Raisins, Pedro Ximénez

8

### CRISPY ARTICHOKEs

Sunflower Xato

9.5

### HEIRLOOM CARROTS

Crème Fraiche, Quinoa

8.5

### CHAMPIÑONES

Aleppo Pepper

9

### COUSCOUS

Basil, Tomatoes

8.5

### HARICOT VERTS

Piri Piri

9.5

### PICASSO MELON

Stracciatella, Serrano

9

### HUMMUS

White Beans, Za'atar

8.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

### POTATO TORTILLA

Chive Sour Cream

7

### MUSSELS

Chorizo Picante

13

### BOQUERONES

Tarragon, Chive Blossom

6

### PULPO SALPICÓN

Leche de Tigre

15.5

### MAHI MAHI A LA PLANCHA

Pea Tendrils, Asparagus

14.5

### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

### BOCADILLOS DE TUNA

Pickled Guindilla Peppers

14

### 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

### BACON WRAPPED DATES

Valdeón Mousse

8

### 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 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	<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
2021 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.5	13	52
		6.25	12.5	50

## WHITE

2023 Mila, Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2022 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2022 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 Orto Vins, Les Argiles, Montsant, Spain	<i>Macabeo</i>	6.5	13	52
2019 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
2023 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
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
2020 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2022 Iniceri, 'Abisso', Sicily, Italy	<i>Catarratto</i>	6	12	48
2023 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	6	12	48
2021 L'Alpage, Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

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

## RED

2018 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
2020 Bardos, Viñedos de Altura, Ribera del Duero, Spain	<i>Tempranillo</i>	4.5	9	36
2022 Glup Glup, Cariñena, Spain	<i>Tempranillo</i>	6	12	48
2021 Azul y Garanza, Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2016 Alberto Orte, A Portela, Valdeorras, Spain	<i>Tempranillo</i>	4.25	8.5	(L)48
2023 Sotabosc, Montsant, Spain	<i>Mencia</i>	6.5	13	52
2013 Laurona, Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2020 Coster dels Olivers, Priorat, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2022 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Cariñena, Garnacha</i>	7.5	15	60
2022 La Vinyeta, Bongo*, Emporda, Spain	<i>Trepat Blend</i>	4.75	9.5	38
2020 Península, Vino de Montaña, Sierra de Gredos, Spain	<i>Monastrell</i>	4.5	9	36
2021 Uva de Vida, Biográfico, Toledo, Spain	<i>Garnacha, Piñuela</i>	5.5	11	44
2022 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2021 Earth First, Classic, Mendoza, Argentina	<i>Bobal</i>	5.25	10.5	42
2021 Belinda, Mendoza, Argentina - served chilled	<i>Malbec</i>	4.25	8.5	34
2021 Quieto, Gran Corte, Mendoza, Argentina	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2020 Peñalolen, Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2021 Polkura, Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2022 Casas del Bosque, Casablanca, Chile	<i>Syrah</i>	5.75	11.5	46
2022 Garage Wine Company, Revival, Maule, Chile	<i>Pinot Noir</i>	6.75	13.5	54
2018 Alto de la Ballena, Maldonado, Uruguay	<i>Pais</i>	5.75	11.5	46
2021 Chat. du Morre du Tendre, Cuvée Paul, Côtes-du-Rhône	<i>Cabernet Franc Blend</i>	4	8	32
2021 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<i>Grenache Blend</i>	7	14	56
	<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
Almacenista, Lustau, 500mL	<i>Manzanilla Amontillada</i>	9	72
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>Palo Cortado</i>	7.5	60
Asuncion, Alvear, 375mL	<i>Oloroso</i>	11.5	46
VORS, Bodegas Tradicion, 750mL	<i>Oloroso</i>	12	44
	<i>Oloroso</i>	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
	<i>Pedro Ximénez</i>	13.5	54

# WINE FLIGHTS

3 Half Glasses

<b>APERITIVOS</b> 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)	
<b>BIO-CURIOUS</b> Diorama / Abisso / Biográfico	16
Many of our wines use Biodynamic farming practices, here are three incredible examples	
<b>GRENACHE (ON THE ROCKS)</b> Le Naturel / Vino de Montaña / Cuvée Paul	17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	
<b>ACID TRIP</b> Asnella / L'Alpage / Belinda	14.5
High. Acid. Wines.	



# COCKTAILS

<b>BEES &amp; BAYS</b> (No ABV)	6
Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf	

<b>FLOR DE SAL</b> (Low ABV)	12
La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif, Luxardo Maraschino, Lime, Lemon, Black Lava Salt, Porrón for the Table 48	

<b>SUMMER STREET SLING</b>	12
Chamomile Infused Tito's Vodka, Grapefruit, Lemon, Grapefruit Bitters, Peychaud's	

<b>TYGRA</b>	13
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	

<b>DOS PENÍNSULAS</b>	13
Libélula Joven Tequila, Lustau Palo Cortado, Lemon, Agave, Nutmeg	

<b>ALEBRIJES</b>	13
Bañez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder	

<b>BOURBON SPICE RACK</b>	12
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	

<b>SMOKED SHERRY MANHATTAN</b>	15
Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry	

<b>LAIRD'S WAY</b>	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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<b>CATALAN</b>	
Hayman's London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	

<b>VALENCIAN</b>	
Hayman's London Dry Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	

<b>GALICIAN</b>	
Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	

# SANGRIA

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

<b>GUNS &amp; ROSÉS</b>	glass	carafe
São João Brut Rosé, Lillet Rosé, Rime Vodka, Peach Nectar, Lemon, Grapefruit Bitters	12.5	50

# BEER

<b>DRAFT</b>	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

<b>BOTTLES &amp; CANS</b>	
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

<b>CIDERS</b>	
Down East Cider, Original Blend Cider - MA	9.5
Isastegi, Sagardo Natural Cider (750mL) - Spain	28