

# 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

### MAHÓN

Minorca, ES  
Firm, Cows Milk, Aged 4 Months  
Pimentón, Nutty

### 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

### QUESO LEONORA

Castilla León, ES  
Soft-Ripened, Goat's Milk, Aged 3 Months.  
Creamy, Lemony

### APERITIVO BOARD

An Assortment Of Spanish  
Aperitivo Snacks To Pair  
With Your Anytime Drinks

*Jamón Serrano, Pamplona, Manchego,  
Idiazábal, Pickled 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

### PAN CON TOMATE

Sea Salt, Olive Oil

6.5

### LEEKS

Salbixada, Marcona Almonds

8.5

### PICKLED PERSIAN CUCUMBERS

Labneh

7.5

### BROCCOLINI

Roasted Garlic, Lemon

8.5

### CHARRED SNAP PEAS

Ajo Blanco

8

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

### SAUTÉED KALE

Golden Raisins, Pedro Ximénez

8

### CRISPY ARTICHOKE

Sunflower Xato

9.5

### ROASTED CARROTS

Crème Fraiche, Green Chimichurri

8.5

### ROASTED CAULIFLOWER

Scallion Gremolata

9

### CHAMPIÑONES

Aleppo Pepper

9

### COUSCOUS

Kale, Pecan, Sour Cherry

8.5

### HUMMUS

Roasted Red Pepper, Za'atar

8.5

### POTATO TORTILLA

Chive Sour Cream

7

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

### BOQUERONES

Olives, Citrus

6

### GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

9.5

### MUSSELS

Chorizo Txistorra

13

### HALIBUT A LA PLANCHA

Celery Root, Fennel

15.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

### STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

14.5

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

### CHORIZO W/SWEET & SOUR FIGS

Balsamic Reduction

9

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

### BACON WRAPPED DATES

Valdeón Mousse

8

### PORK BELLY

Mojo Verde

10.5

### PORK MILANESE

Napa Cabbage, Kohlrabi

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

Koginut Squash, Leeks, Fennel

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, 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

Smoked Peach, Vermouth

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 <b>BarCava</b> , Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2021 <b>AT Roca, Reserva</b> , Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	4.75	9.5	38
2021 <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal	<i>Baga Blend</i>	6.5	13	52
		6.25	12.5	50

## WHITE

2023 <b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023 <b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2023 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2023 <b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	6	12	48
2019 <b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	5	10	40
2022 <b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Macabeo</i>	4.75	9.5	38
2019 <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.5	13	52
2022 <b>Asnella</b> , Vinho Verde, Portugal	<i>Pedro Ximénez</i>	5.5	11	44
2020 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Arinto, Loureiro</i>	5	10	40
2023 <b>Aylin</b> , San Antonio, Chile	<i>Pedro Ximénez</i>	4.25	8.5	34
2024 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Sauvignon Blanc</i>	5	10	40
2020 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2022 <b>Iniceri, 'Abisso'</b> , Sicily, Italy	<i>Petit Manseng Blend</i>	6	12	48
2023 <b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Catarratto</i>	6	12	48
2021 <b>L'Alpage</b> , Mont-sur-Rolle, Switzerland	<i>Riesling</i>	6	12	48
	<i>Chasselas</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

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

## RED

2019 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020 <b>Marqués de Tomares</b> , Crianza, Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2021 <b>Pedro González Mittelbrunn</b> , Castilla y León, Spain	<i>Tempranillo</i>	6	12	48
2021 <b>Bardos, Viñedos de Altura</b> , Ribera del Duero, Spain	<i>Prieto Picudo</i>	4.5	9	36
2022 <b>Glup Glup</b> , Cariñena, Spain	<i>Tempranillo</i>	6	12	48
2021 <b>Azul y Garanza</b> , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2016 <b>Alberto Orte, A Portela</b> , Valdeorras, Spain	<i>Tempranillo</i>	4.25	8.5	48
2023 <b>Sotabosc</b> , Montsant, Spain	<i>Mencia</i>	6.5	13	52
2013 <b>Laurona</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2020 <b>Coster dels Olivers</b> , Priorat, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2022 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Cariñena, Garnacha</i>	7.5	15	60
2023 <b>La Vinyeta, Bongo*</b> , Emporda, Spain	<i>Trepal Blend</i>	4.75	9.5	38
2020 <b>Península, Vino de Montaña</b> , Sierra de Gredos, Spain	<i>Monastrell</i>	4.5	9	36
2021 <b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Garnacha, Piñuela</i>	4.5	9	36
2022 <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Garnacha, Piñuela</i>	5.5	11	44
2021 <b>Earth First, Classic</b> , Mendoza, Argentina	<i>Tempranillo, Graciano</i>	6.5	13	52
2021 <b>Belinda</b> , Mendoza, Argentina - <i>served chilled</i>	<i>Bobal</i>	5.25	10.5	42
2021 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2020 <b>Peñalolen</b> , Maipo, Chile	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2021 <b>Polkura</b> , Colchagua, Chile	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2022 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2022 <b>Garage Wine Company</b> , Revival, Maule, Chile	<i>Syrah</i>	5.75	11.5	46
2018 <b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Pinot Noir</i>	6.75	13.5	54
2021 <b>Chat. du Morre du Tendre</b> , Cuvée Paul, Côtes-du-Rhône	<i>Pais</i>	5.75	11.5	46
2021 <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Franc Blend</i>	4	8	32
	<i>Grenache Blend</i>	7	14	56
	<i>Cabernet Blend</i>	6	12	48

# SHERRY

## DRY

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

## SWEET

<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
<b>Nectar</b> , Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>	8	64
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	9	72
		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>BEEES &amp; BAYS</b> (No ABV)	6
Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	

<b>TEA TIME</b> (No ABV)	7
Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	

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

<b>PICA PICA</b>	12.5
Tito's Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	

<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>	13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder	

<b>SIDE HUSTLE</b>	13
Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	

<b>BOURBON SPICE RACK</b>	13
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	

<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

<b>CATALAN</b>	15
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,	12.5	50
Peach Nectar, Lemon, Grapefruit Bitters		

# BEER

<b>DRAFT</b>	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

<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