

# barcelona

## CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

**JAMÓN SERRANO**  
Segovia  
Dry-cured Spanish ham

**SOBRASADA**  
Mallorca  
Soft, spreadable chorizo

**FUET**  
Catalonia  
Dry-cured pork sausage

**SPECK**  
Alto Adige, Italy  
Lightly smoked, dry-cured ham

**CHORIZO PICANTE**  
La Rioja  
Smoky, mildly spicy, dry-cured sausage

**CAÑA DE CABRA**  
Murcia  
Soft-ripened goat's cheese, creamy & mild

**6-MONTH AGED MANCHEGO**  
Castilla-La Mancha  
Firm, cured sheep's milk, sharp & piquant

**IDIAZÁBAL**  
Basque Country  
Smoked raw sheep's milk, nutty & robust

**DRUNKEN GOAT**  
Murcia  
Semi-soft goat's milk, soaked in red wine

**IBORES**  
Extremadura  
Semi-firm raw goat's cheese rubbed with pimentón

**AGED MAHÓN**  
Balearic Islands  
Cow's milk cheese aged 1 year, salty & sharp

**VALDEÓN**  
Castilla-León  
Cow & goat's milk blue cheese, tangy & spicy

**CABRA ROMERO**  
Murcia  
Goat's milk cheese coated with rosemary

**DÉLICE DE BOURGOGNE**  
Burgundy, France  
Triple cream cow's milk cheese, rich & buttery

**JAMÓN MANGALICA** 12  
Segovia  
Cured Hungarian pig

**LOMO IBÉRICO** 12  
Salamanca  
Dry-cured, acorn-fed Ibérico pig loin

**APERITIVO BOARD** 22  
An assortment of Spanish aperitivo snacks to pair with your anytime drinks

*Jamón Serrano, Chorizo Picante, Manchego, Aged Mahón, Piparra Peppers, Olives, Marcona Almonds, Patatas Bravas*

## TAPAS

**MARINATED HOUSE OLIVES** 5  
Garlic, Thyme, Citrus

**CHARRED CARROTS** 7.5  
Cumin Yogurt, Mint, Spicy Sunflower Seeds

**GRILLED BROCCOLINI** 8.5  
Truffle Vinaigrette

**CHAMPIÑONES** 10.5  
Garlic, Aleppo Pepper, Lemon

**DELICATA SQUASH** 7.5  
Sheep's Cheese, Vincotto, Pine Nuts

**SPINACH & CHICKPEA CAZUELA** 8  
Cumin, Roasted Onion, Lemon

**BLISTERED SHISHITOS** 7.5  
Lime, Sea Salt

**PAN CON TOMATE** 5  
Olive Oil, Sea Salt

**EGGPLANT CAPONATA** 5  
Sweet Peppers, Onions, Basil

**PATATAS BRAVAS** 7.5  
Salsa Brava, Garlic Aioli

**WHIPPED SHEEP'S CHEESE** 8.5  
Grilled Bread, Truffle Honey

**POTATO TORTILLA** 6  
Chive Sour Cream

**FRIED BRUSSELS SPROUTS** 8  
Honey, Sambal

**BOQUERONES** 6  
Garlic, Parsley

**FLUKE CRUDO\*** 13.5  
Curry-Lime Mayo, Radish, Jalapeño

**SCALLOPS A LA PLANCHA\*** 16.5  
Parsnips Purée, Fried Capers

**SAUTÉED MUSSELS** 11  
Chorizo, Thyme, Garlic, Fresno, White Wine

**GAMBAS AL AJILLO** 9.5  
Guindilla Pepper, Olive Oil, Garlic

**ARCTIC CHAR A LA PLANCHA** 13.5  
Salsa Verde

**GRILLED CHICKEN THIGH** 9.5  
Aji Verde

**TRUFFLED BIKINI** 8.5  
Jamón Serrano, Mahón Cheese

**BACON WRAPPED DATES** 8  
Valdeón Mousse

**JAMÓN & MANCHEGO CROQUETAS** 6.5  
Garlic Aioli

**CHORIZO W/ SWEET & SOUR FIGS** 8.5  
Balsamic Reduction

**SPICED BEEF EMPANADAS** 7  
Red Pepper Sauce

**ALBONDIGAS** 8.5  
Spiced Meatballs in Jamón-Tomato Sauce

**STEAK PAILLARD\*** 14.5  
Crispy Potatoes, Pepper Vinaigrette

**GRILLED MORCILLA** 8.5  
Cherry Pepper Chimichurri

**PORK BELLY** 8.5  
Romesco

**PINTXOS MORUNOS** 7  
Citrus Aioli

## SALADS

**ENSALADA MIXTA** 8  
Olives, Onions, Tomatoes, Little Gem Lettuce

**ARUGULA & SQUASH** 9  
Red Onion, Pomegranate, Maple-White Balsamic

**BRUSSELS SPROUTS & CRANBERRY** 9  
Radicchio, Green Cabbage, Pepitas, Poppy-Seed Dressing

## LARGE PLATES

**CHICKEN PIMIENTOS** 21  
Potatoes, Lemon, Hot Cherry Peppers

**ROASTED WHOLE BRANZINO** 26.5  
Grilled Broccolini, Potatoes

**PAELLA VERDURAS** 16 / 32 / 64  
Squash, Parsnips, Carrots, Pearl Onions, Brussels Sprouts

**PAELLA MARISCOS** 24.5 / 49 / 98  
Prawns, Mussels, Calamari, Clams

**PAELLA SALVAJE** 24.5 / 49 / 98  
Chicken, Chorizo, Morcilla, Chickpeas

**PARILLADA BARCELONA\*** 27 / 54 / 108  
NY Strip, Chicken, Pork Loin, Sausage

## DESSERTS

**OLIVE OIL CAKE** 8  
Sea Salt

**BASQUE BURNT CHEESECAKE** 8  
Luxardo Cherries

**CREPAS WITH SEASONAL FRUIT** 7.5  
Citrus Cream, Pear, Walnuts

**CHOCOLATE CAKE** 8  
Coffee Crème Anglaise, Almond Crumble

**FLAN CATALÁN** 6.5

## NEW HAVEN RESTAURANT WEEK

Choose any four tapas & one dessert

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## EXECUTIVE CHEF GEOFFREY BRUIJNEEL | SOUS CHEF JOSH LMINGGIO

\*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

		3oz	6oz	bottle
NV <b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	4.25	8.5	34
2015 <b>Sumarroca, Gran Reserva, Brut Nature</b> , Penedès, Spain	<i>Xarel-lo Blend</i>		6	12 48
2019 <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

## WHITE

		3oz	6oz	bottle
2019 <b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>		6	12 48
2018 <b>Armas de Guerra</b> , Bierzo, Spain	<i>Doña Blanca, Godello</i>	4.25	8.5	34
2020 <b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2019 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	5.5	11	44
2019 <b>Azul y Garanza</b> , Navarra, Spain	<i>Viura</i>	3.75	7.5 (L)	42
2019 <b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 <b>Vinos Piñol, Raig de Raim</b> , Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2018 <b>Celler del Roure, Cullerot</b> , Valencia, Spain	<i>Malvasia Blend</i>	5.25	10.5	42
2017 <b>Bodegas Maraños, Picarana</b> , Sierra de Gredos, Spain	<i>Albillo</i>	6.5	13	52
2018 <b>Asnella</b> , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2018 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2020 <b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2020 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2018 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2014 <b>Chéreau-Carré, Comte Leloup</b> , Muscadet, France	<i>Melon de Bourgogne</i>	6.25	12.5	50
2016 <b>Marcel Couturier</b> , Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2018 <b>Iniceri, 'Abisso'</b> , Sicily, Italy	<i>Catarratto</i>	6	12	48
2017 <b>Barth, Allure</b> , Rheingau, Germany	<i>Riesling</i>	4.75	9.5	38
2016 <b>Wegeler</b> , Mosel, Germany	<i>Riesling</i>	4.75	9.5	38

## ROSÉ

		3oz	6oz	bottle
2018 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencia</i>	5	10	40
2017 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2018 <b>Lafage, 'Miraflores'</b> , Roussillon, France	<i>Mourvedre Blend</i>	6	12	48

## RED

		3oz	6oz	bottle
2018 <b>La Maldita</b> , Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2019 <b>Bodegas Lanzaga, LZ</b> , Rioja Spain	<i>Tempranillo</i>	6	12	48
2018 <b>Bardos, Romántica</b> , Ribera del Duero, Spain	<i>Tempranillo</i>	4.75	9.5	38
2019 <b>Le Naturel</b> , Navarra, Spain	<i>Garnacha</i>	4	8	32
2018 <b>César Marquez Pérez, Parajes</b> , Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
2017 <b>La Fanfarria</b> , Asturias, Spain	<i>Mencia, Albarín Negro</i>	5.5	11	44
2010 <b>Laurona</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2017 <b>Proyecto Garnachas, Fosca</b> , Fosca, Spain	<i>Garnacha</i>	5	10	40
2019 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Trepal Blend</i>	4.75	9.5	38
2018 <b>La Vinyeta, Bea*</b> , Emporda, Spain	<i>Monastrell</i>	4.5	9	36
20178 <b>Camino de Navaherreros</b> , Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2019 <b>Los Conejos Malditos</b> , Toledo, Spain	<i>Tempranillo</i>	4.5	9	36
2018 <b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2018 <b>Bodegas Ponce, La Casilla</b> , Manchuela, Spain	<i>Bobal</i>	6	12	48
2015 <b>Vara y Pulgar</b> , Cadíz, Spain	<i>Tintilla</i>	6.5	13	52
2015 <b>Fontes Cunha, 'Mondeco,'</b> Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2020 <b>Earth First, Classic</b> , Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2017 <b>Belinda</b> , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2019 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	5.75	11.5	46
2016 <b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	6	12	48
2015 <b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	5.75	11.5	46
2019 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	6.25	12.5	50
2015 <b>Alto de la Ballena, Reserva</b> , Maldonado, Uruguay	<i>Tannat, Viognier</i>	6	12	48
2018 <b>Anne Pichon, Sauvage</b> , Côtes-du-Rhône, France	<i>Grenache</i>	6.5	13	52
2019 <b>Domaine Vallot</b> , Côtes-du-Rhône, France	<i>Grenache Blend</i>	6	12	48
2015 <b>Julius Wasem &amp; Sohne</b> , Rheinhessen, Germany	<i>Pinot Noir</i>	5.5	11	44

# SHERRY

## DRY

		3oz	bottle
<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	5	40
<b>Tradición</b> , Bodegas Tradicion, 750mL	<i>Fino</i>	9	72
<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	8	32
<b>Equipo Navazos</b> , 375mL	<i>Manzanilla en Rama</i>	8	32
<b>Almacenista</b> , Lustau, 500mL	<i>Manzanilla Amontillada</i>	11	66
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	5	40
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	7.5	60
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	11.5	46
<b>VORS</b> , Bodegas Tradicion, 750mL	<i>Oloroso</i>	19	152

## SWEET

		3oz	bottle
<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	8	64
<b>Nectar</b> , Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>	9	72
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	13.5	54

# WINE FLIGHTS

3 Half Glasses

**APERITIVOS** BarCava / La Cigarera / 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 / Camino de Navaherreros / Domaine Vallot 15.5  
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

**ACID TRIP** Asnella / Comte Leloup / Belinda 14.5  
High. Acid. Wines.



# COCKTAILS

**BEEES & BAYS** (No ABV\*) 5  
Lime, Salted Honey Syrup, Cardamom  
Sparkling Water, Torched Bay Leaf

**SUMMER STREET SLING** 9.5  
Chamomile Infused Tito's Vodka  
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

**RICHMOND GIMLET** 9  
Greenall's Gin, Lime, Mint

**TYGRA** 13  
Cachaça, Quevedo White Port, Ginger Beer,  
Lime, Angostura Bitters, Cucumber

**DOS PENINSULAS** 10  
Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

**WHISKEY ROOT** 10  
Four Roses Bourbon, Byrrh Quinquina  
Ginger, Basil, Lemon Juice

**BOURBON SPICE RACK** 12  
Redemption Rye, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

**SMOKED SHERRY MANHATTAN** 15  
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,  
Lustau Amontillado, Angostura, Luxardo Cherry

# GINTONICS

Inspired by the Biodynamic calendar, featuring 14  
Hayman's London Dry Gin.

**FRUIT**  
Fever Tree Grapefruit, Fever Tree Elderflower,  
Strawberry, Lemon, Pink Peppercorn

**LEAF**  
Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves

**FLOWER**  
Fever Tree Elderflower, Rosebud, Lime, Cucumber

**ROOT**  
Fever Tree Mediterranean, Q Ginger Beer, Cardamom,  
Ginger, Lime

**CLASSIC BARCELONA GINTONIC**  
Fever Tree Mediterranean, Grapefruit, Lime, Jasmine

# SANGRIA

**WHITE OR RED SANGRIA** **glass pitcher**  
Rioja Wine, Elderflower, Citrus Infused 9 30  
Dark Rum, Guava Nectar

**GUNS & ROSÉS** **glass carafe**  
São João Brut Rosé, Lillet Rosé, Rime Vodka, 11.5 46  
Peach Nectar, Lemon, Grapefruit Bitters

# BEER

**DRAFT** **7oz 14oz**  
Black Hog, Granola Brown Ale - CT 3.75 7.5  
Half Full, Bright Blonde Pale Ale - CT 3.5 7  
Jack's Abby, House Lager - MA 3.75 7.5  
Troegs, Perpetual IPA - PA 4.25 8.5

**BOTTLES & CANS**  
Clausthaler, Non-Alcoholic - Germany 5  
Peroni, Lager - Italy 7.5  
Estrella Galicia, Lager - Spain 7.5  
Narragansett Light Lager (16oz.) - RI 6  
Estrella Damm, Daura Gluten-Free Lager - Spain 7.5  
Von Trapp, Bohemian Pilsner - VT 7.5  
Troegs, Dreamweaver Wheat - PA 6.5  
Hitachino, Nest White - Japan 13  
Estrella Damm, Inedit - Spain 9.5  
Two Roads, Honeyspot Road IPA - CT 6.5  
Half Full, In Pursuit IPA - CT 8  
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  
Duclaw, Sweet Baby Jesus Porter - MD 8

**CIDERS**  
Down East Cider, Pineapple Seasonal Cider - MA 8.5