

# barcelona

## BRUNCH

### CHARCUTERIE & CHEESE

7 For one | 19.5 For three

#### JAMÓN SERRANO

Castilla y León, ES  
15-20 Month Cured Ham. Tender, Salty, Sweet

#### SOBRASADA

California, US  
Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

#### SALCHICHÓN DE VIC

Catalunya, ES  
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

#### CHORIZO PICANTE

La Rioja, ES  
Pork Sausage. Smoky, Spicy, Pimentón

#### FUET

Catalunya, ES  
Pork Sausage. Rich, Garlic, Black Pepper

#### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

#### SPECK

Alto Adige, IT  
Spice-Rubbed Ham. Smoky, Lean

#### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky, Garlicky

#### CHORIZO PAMPLONA

País Vasco, ES  
Beef & Pork Sausage with Pimentón. Tangy, Salty, Rich

#### TETILLA

Galicia, ES  
Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy

#### AGED MANCHEGO

Castilla-La Mancha, ES  
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

#### VALDEON

Castilla-Leon, ES  
Creamy Blue, Cow & Goat Milk, Cave-Aged 2 Months, Pungent

#### DÉLICE DE BOURGOGNE

Burgundy, FR  
Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy

#### 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

#### ALISIOS

Islas Canarias, ES  
Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón

#### IDIAZÁBAL

País Vasco, ES  
Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity

#### QUESO DE OVEJA CON FLORES

Albacete, ES  
Soft-Sheep's Milk, Aged 5 Months, Sweet, Floral, Mild

#### CABRA ROMERO

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy

#### JAMÓN 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 DE TRUFA

Castilla-La Mancha, ES  
Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant

#### WILD BOAR SAUCISSON

Fossil Farms  
New Jersey, US  
Smooth Bourbon, Smokey Bacon

#### WAGYU BEEF SAUCISSON

Fossil Farms, Booton, NJ  
Black Peppercorn, Truffle, Garlic

#### APERITIVO BOARD

An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks

*Marinated Olives, Patatas Bravas, Mahón Fresco, Fuet, Jamón Serrano, Manchego, Roasted Almonds*

### TAPAS

#### HUEVOS ROTOS

Chorizo, Potatoes, Sunny Side Up Egg

#### JAMON SERRANO BENEDICT

Hollandaise

#### CRABCAKE BENEDICT

Hollandaise

#### STEAK & EGGS

Red Chimichurri

#### OLIVE OIL PANCAKES

Vermont Butter, Maple Syrup

#### YOGURT PARFAIT

Apples, Pomegranate, Granola

#### TORRIJAS

Crème Catalana, Strawberry, Rhubarb

#### ESTRELLADOS

Mangalica Ham, Sunny Side Up Egg

#### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

#### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

#### ROASTED RAINBOW CARROTS

Harissa, Maple

#### BRUSSELS SPROUTS

Migas, Anchovies

#### BROCOLINI

Tahini, Hazelnuts

#### ROASTED DELICATA SQUASH

Blue Sheep's Cheese, Pomegranate, Bacon

#### MUSHROOM CROQUETTES

Truffle Aioli

#### HUMMUS

Green Olive Tapenade, Lavash

#### POTATO TORTILLA

Chive Sour Cream

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

#### LOBSTER

Spaghetti Squash, Serrano Ham, Agraz Verjus

#### ESCAROLE

Shallots, Lemon

#### BOQUERONES

Endives, Green Beans, Lobster Olive Oil, Parsley

#### PULPO

Couscous, Chrizo Picante

#### GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

#### CRISPY CALAMARI

Piquillos, Smoked Pepper Aioli

#### KING SALMON A LA PLANCHA

Crushed Yukon Potatoes, Brown Butter Vinaigrette

#### BACON-WRAPPED DATES

Valdeón Mousse

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

#### CHORIZO W/SWEET & SOUR FIGS

Sherry Vinegar, Garlic

#### BIKINI

Jamon Serrano, Drunken Goat

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

#### PERNIL ASADO

Corona Beans

#### PORK BELLY

Cherry Pepper Chimichurri

#### ALBONDIGAS

Spiced Meatballs in Jamon-Tomato Sauce

#### GNOCCHI

Braised Lamb, Cremini Mushrooms, Ricotta Salata

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

#### PICKLED BEETS

Goat Cheese, Chives, Pistachios

#### RADICCHIO

Endives, Arugula, Pears, Walnuts, Moody Blue Cheese

### LARGE PLATES

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

#### PAELLA VERDURAS

String Beans, Carrots, Squash, Endives, Green Garlic Aioli

#### PAELLA SALVAJE

Pork Loin, Sausage, Chicken, Chickpeas

#### PAELLA MARISCOS

Gambas, Clams, Calamari, Mussels

#### PARILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

### DESSERTS

#### FLAN CATALÁN

Sea Salt

#### OLIVE OIL CAKE

Sea Salt

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

#### BURNT BASQUE CHEESECAKE

Rhubarb

#### CREPAS

Dulce De Leche, Chocolate Sauce, Hazelnuts

#### LONGFORDS ICE CREAM STAMFORD, CT

Vanilla, Chocolate, Olive Oil, Mango Sorbet, Lemon Sorbet, Raspberry Sorbet

### EXECUTIVE CHEF MAXIMINO RIVERA

### SOUS CHEF ISAIAS RUIZ

\*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 BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2021 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2020 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

## WHITE

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

## ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2020 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	5	10	40
2021 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 Christophe Avi, Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

## RED

		3oz	6oz	bottle
2018 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2020 Marqués de Tomares, Crianza, Rioja, Spain	<i>Tempranillo</i>	6	12	48
2020 Pedro González Mittelbrunn, Castilla y León, Spain	<i>Prieto Picudo</i>	4.5	9	36
2019 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2021 Glup Glup, Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2019 Sotabosc, Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2012 Laurona, Montsant, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2020 La Vinyeta, Bongo*, Emporda, Spain	<i>Monastrell</i>	4.5	9	36
2020 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2020 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Bobal</i>	5.25	10.5	42
2022 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepal Blend</i>	4.75	9.5	38
2016 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2021 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2019 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2019 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2018 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2017 Polkura, Colchagua, Chile	<i>Syrah</i>	5.75	11.5	46
2018 Alto de la Ballena, Reserva, Maldonado, Uruguay	<i>Tannat, Viognier</i>	6	12	48

# SHERRY

## DRY

		3oz	bottle
Jarana, Lustau, 750mL	<i>Fino</i>	5	40
Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	9	72
Carlos VII, Alvear, 500mL	<i>Amontillado</i>	9.5	55
La Cigarrera, 375mL	<i>Manzanilla</i>	8	32
Península, Lustau, 750mL	<i>Palo Cortado</i>	7.5	60
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	5	40
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	11.5	46
Almacenista, Lustau, 500mL	<i>Manzanilla Amontillado</i>	11	66
VORS, Bodegas Tradicion, 750mL	<i>Oloroso</i>	19	152

## SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	8	64
Nectar, Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
Solera 1927, Alvear, 375mL	<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 / Pedro González Mittelbrunn / 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>BLOODY MARY</b>		11
Tito's Vodka, Housemade Bloody Mary Mix		

<b>MIMOSA</b>		10.5
Choice of: Classic with Fresh Squeezed OJ, Orange-Peach-Grapefruit or Guava-Lavender-Lemon		

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

<b>TEA TIME (No ABV)</b>		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, Porrón for the Table 48		

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

<b>SIDE HUSTLE</b>		14
Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava		

<b>BOURBON SPICE RACK</b>		12
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		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
Sao Joao Rosé, Lilet 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
New England, Seahag, IPA - CT	4.25	8.5
Half Full, Bright Blonde Pale Ale - CT	3.75	7.5

<b>BOTTLES &amp; CANS</b>		
Athletic Brewing, Run Wild IPA, Non- Alcoholic - CT		7
Estrella Damm, Daura Gluten-Free Lager - Spain		7.5
Two Roads, Passion Fruit Gose - CT (16 oz.)		12
Troegs, Dreamweaver Wheat - PA		8
Half Full, In Pursuit IPA - CT		8
Allagash, Tripel - MN		10.5
Lagunitas, Maximus IPA - CA		8.5