



CHARCUTERIA & CHEESE

6.50 for one, 17.50 for three

Jamon Serrano Dry-cured Spanish ham	Sobrassada Spreadable pork sausage	6-Month Aged Manchego Firm, cured sheep's milk, sharp & piquant	La Dama Sagrada Semi firm raw goat's milk, nutty & sweet
Chorizo Picante Smoky, mildly spicy, dry cured sausage	Fuet Dry-cured pork sausage	Caña de Cabra Soft-Ripened Goat's milk, buttery and tangy	Aged Mahón Raw cow's milk aged 4 months, salty & nutty

SALADS

Mixta Salad Olives, Onions, Tomatoes, Little Gem Lettuce	7.50
Beet Salad Watercress, Goat Cheese	7.50
+ Shrimp, Chicken or Hanger Steak	8.50

DESSERTS

Olive Oil Cake Sea Salt	7.50 40.00 for whole
Crepas Salguero Dulce de Leche, Chocolate, Hazelnuts	6.50
Flan	6.00
Warm Flourless Chocolate Cake Coffee Anglaise, Marcona Almonds	7.50

TAPAS

Asparagus Bagna Cauda, Garlic Panko	8.00	Caldo de Pollo Carrots, Potatoes	6.50	Truffled Bikini Jamón Serrano, San Simón	8.50
Snap Peas Fresh Horseradish, Pickled Onions	6.00	Hanger Steak Truffle Vinaigrette	11.50	Albondigas Spiced Meatballs in Ham-Tomato Sauce	8.50
Spinach & Chickpea Cazuela Cumin, Roasted Garlic	7.50	Gambas al Ajillo Guindilla Pepper, Olive Oil, Garlic	9.50	Chorizo w/ Sweet & Sour Figs Balsamic Reduction	8.50
Potato Tortilla Chive Sour Cream	5.00 25.00 for whole	Jamón & Manchego Croquetas Garlic Aioli	5.50		
Patatas Bravas Salsa Brava, Garlic Aioli	7.00	Eggplant Caponata Peppers, Onions, Basil	4.50		

COMBINACIONES

Happy Hour Box An assortment of Spanish aperitivo snacks to pair with your anytime drinks.	12.00
Marinated Olives	
Patatas Bravas	
Pickled Shishitos	
Jamon Serrano	
Fuet	
Daña Julia	
La Dama Sagrada	
Roasted Almonds	

Barcelona Family Meal A customizable, 4-course selection that serves up to 4. Choose 1 salad, 3 tapas, 1 main and 1 dessert.	\$80.00
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Ensalada Ensalada Mixta Beet Salad	Tapas Albondigas Potato Tortilla Jamon & Manchego Croquetas Chorizo w/ Sweet & Sour Figs Patatas Bravas Asparagus Spinach & Chickpea Cazuela Sugar Snap Peas
Main Mixed Grill: Steak, Pork Loin, Sausage & Fries Vegetable Paella Chicken Pimientos Seafood Paella 12oz NY Strip w/ Fries or Salad	Desserts Slice of Olive Oil Cake Flan

LARGE PLATES

Paella Mariscos Prawns, Clams, Squid	24.50	Chicken Pimientos Roasted Potatoes, Lemon, Hot Cherry Peppers	19.50
Paella Verduras Snap Peas, Asparagus, Fennel, Carrots	16.00	Parrillada Barcelona* Hanger Steak, Chicken, Pork Loin, Sausage	26.50
Paella Salvaje Morcilla, Chorizo, Chickpeas, Sausage	17.50	12 oz. New York Strip Papas Frites	16.50

KIDS

Crispy Chicken Fingers French Fries	7.50
Pasta with Butter	5.00
Pasta with Meatballs	6.50

BREAD

We will include bread with every order, but we also have additional available:	
Whole Loaf	5.00
Half Loaf	2.50

We have inventory and access to provisions that may be helpful to you at this time. Ask us for anything you may need – we can help.
Want meatballs for today and tomorrow? We can customize and alter the portion sizes of any dish.
Is your favorite dish not listed? We can probably still make it.

Barcelona is a cashless restaurant. Credit and debit accepted.

BARCELONA WINE BAR
222 Summer St., Stamford, CT 06902

Phone Number 203.348.4800
Take-home Hours Daily 11am -8pm

B E E R

Lager | Pilsner | Light

Clausthaler, Non-Alcoholic – Germany	5
Estrella Damm, Daura Gluten-Free Lager – Spain	7.5
Estrella Galicia, Lager – Spain	7.5
Narragansett, Light (16oz.) –RI	6
Peroni, Lager – Italy	7.5
Von Trapp, Bohemian Pilsner – VT	7.5

Wheat | Fruit | Saison

Dogfish Head, Namaste Witbier – DE	7.5
Estrella Damm, Inedit – Spain	9.5
Hitachino, Nest White – Japan	13
Avery, Liliko'i Kepolo, Passion Fruit Witbier–CO	8.5
Troegs, Dreamweaver Wheat – PA	6.5

Hoppy | Floral | Bitter

Half Full, In Pursuit IPA – CT	8
Jack's Abby, Hoponius Union IPL – MA	7
Lagunitas, Maximus IPA – CA	8.5
Two Roads, Honeyspot Road IPA – CT	6.5

Dark | Spiced | Strong

Allagash, Tripel Reserve – MN	10.5
Duclaw, Sweet Baby Jesus Porter – MD	8
Kentucky Ale, Bourbon Barrel Ale –KY	10
Maredsous, Brun Dubbel – Belgium	12

Sours | Ciders

Rodenbach, Grand Cru Sour Ale – Belgium	13
Down East Cider, Rotating Seasonal Cider – MA	8.5
Isastegi, Sagardo Natural Cider (750mL) – Spain	28
Pomarina Brut Sidra (750mL) – Spain	42

C O C K T A I L K I T S

Barcelona Gintonic	12	Whiskey Root for 4	8
Hendricks Gin 50mL, Fever Tree Mediterranean Tonic, Assorted Garnishes		Lemon Juice, Simple Syrup,, Basil, Ginger + Add Bottle of Byrrh Quinquina	30
Bourbon Spice Rack for 4	8	Guns & Rosés for 4	8
Lemon Juice, Cardamom & Lavender Infused Maple Syrup + Add Bottle of Cardamaro Vermouth	34	Lemon Juice, Grapefruit Infused Peach Nectar + Add Bottle of Lillet Rosé	30

B A R C E L O N A

W I N E

SPARKLING

NV BarCava, Brut, Penedès, Spain	32
2013 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain	48
2018 Caves São João, Rosé, Bruto, Bairrada, Portugal	46

ROSES

2018 Mencía, Liquid Geography, Bierzo, Spain	32
2018 Mourvedre Blend, Lafage, Miraflores, Côtes Catalanes, France	48

WHITES

LIGHT | MINERAL | CRISP

2018 Albariño, Fefiñanes, Rías Baixas, Spain	48
2018 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain	46
2019 Sauvignon Blanc, Aylin, San Antonio, Chile	40
2018 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	48

FULL | FRUITY | RICH

2017 Albillo, Bodegas Marañones, Pícarana, Sierra de Gredos, Spain	48
2017 Petit Manseng Blend, 1752 Gran Tradicion, Cerro Chapeu, Uruguay	48
2016 Chardonnay, Marcel Couturier, Mâcon-Loché, France	56

REDS

ELEGANT | BERRIES | LIGHT

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	46
2018 Garnacha, Le Naturel, Navarra, Spain	32
2016 Trepát Blend, Vins de Pedra, Negre de Folls, Conca de Barberá, Spain	38
2015 Tintilla, Vara y Pulgar, Cadíz, Spain	48
2016 Pinot Noir, Casas del Bosque, Casablanca, Chile	50

BOLD | SPICE | RIPE

2016 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	38
2017 Garnacha, Proyecto Garnachas, Fosca, Priorat, Spain	40
2016 Cabernet Franc Blend, Quieto, Mendoza, Argentina	46
2016 Cabernet Sauvignon, Peñalolen, Maipo, Chile	46
2015 Syrah, Polkura, Colchagua, Chile	44

SUMMER ST. SELECTIONS

2013 Rabigato Blend, Wine Drops, Somnium, Douro, Portugal	60
2017 Chardonnay, County Line, North Coast, California	60
2015 Tempranillo Blend, Vega Clara, Mario, Ribera del Duero, Spain	65

All Wine & Beer currently available at 50% Off Listed Price

Please Inquire about our Full Wine List, let us guide you to the perfect wine