

# barcelona

## BRUNCH

### CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

#### JAMÓN SERRANO

Segovia  
Dry-cured Spanish ham

#### SOBRASADA

Mallorca  
Soft, spreadable chorizo

#### CHORIZO SORIA

United States  
Dry-cured pork sausage with garlic

#### CHORIZO PICANTE

United States  
Dry-cured pork sausage with pimentón

#### FUET

Catalonia  
Mild, dry cured pork sausage

#### 6-MONTH MANCHEGO

La Mancha  
Firm, cured sheep's milk, sharp & piquant

#### TETILLA

Galicia  
Mild, buttery cow's milk cheese, soft & creamy

#### DRUNKEN GOAT

Murcia  
Semi-soft goat's milk cheese, soaked in red wine

#### IDIAZÁBAL

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

#### VALDEÓN

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

#### MAHÓN

Minorca  
Cow's milk, buttery and mild with a nutty finish

#### APERITIVO BOARD

22

An assortment of Spanish aperitivo snacks to pair with your anytime drinks

*Marinated Olives, Patatas Bravas, Guindilla Peppers, Serrano, Fuet, Manchego, Tetilla, Roasted Almonds*

### TAPAS

#### TORRIJAS

Crema Catalan, Apples

6.5

#### GALICIAN MUSSELS

Garlic, Saffron, Grilled Bread

11

#### OLIVE OIL PANCAKES

Whipped Butter, Maple Syrup

7

#### SWORDFISH A LA PLANCHA

Salsa Verde

13.5

#### STEAK & EGGS

Red Chimichirri

12.5

#### SEARED PRAWNS

Chorizo, Fingerling, Spicy Tomato

12.5

#### SERRANO BENEDICT

Hollandaise, Pimentón

7.5

#### GAMBAS AL AJILLO\*

Guindilla Pepper, Olive Oil, Garlic

9.5

#### CONFIT DUCK HASH

Fingerling Potatoes, Egg

11.5

#### CRISPY CALAMARI

Smoked Pepper Aioli

11.5

#### WHIPPED SHEEP'S CHEESE

Spiced Membrillo Jam, Sea Salt

8.5

#### STEAK PAILLARD\*

Pepper Vinaigrette, Frites

14.5

#### POTATO TORTILLA

Chive Sour Cream

6

#### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

8.5

#### ROASTED BABY CARROTS

Apple Cider Crème fraîche, Almonds

9

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

#### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon

8

#### PORK BELLY

Spicy Membrillo

9.5

#### ROASTED BEETS

Chives, Valdeón Vinaigrette

8.5

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

7

#### GREEN BEANS A LA PLANCHA

Almond Romesco

8.5

#### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.5

#### EGGPLANT CAPONATA

Sweet Peppers, Basil

5

#### TRUFFLED BIKINI

Jamón Serrano, Mahón

8.5

#### BLISTERED SHISHITO PEPPER

Lime, Sea Salt

8.5

#### SEARED CHICKEN THIGH

Spiced Yogurt, Mint, Cucumber

8.5

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

#### BACON WRAPPED DATES

Valdeón Mousse

9.5

#### ROASTED FENNEL HUMMUS

Lemon, Crispy Lavash

8.5

#### DUCK CONFIT FIDEOS

Butternut Squash, Pickled Red Onions

16.5

#### HOUSE MARINATED OLIVES

Garlic, Citrus, Thyme

5

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8

#### TUSCAN KALE

Boquerón Aioli, Garlic Migas

8.5

### LARGE PLATES

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

21

#### WHOLE ROASTED BRANZINO

Ensalada, Potatoes

26.5

half / full / double

#### PAELLA VERDURAS

Butternut Squash, Mushrooms, Brussels Sprouts

16 / 32 / 64

#### PAELLA SALVAJE

Chicken, Pork Belly, Chorizo

24.5 / 49 / 98

#### PAELLA MARISCOS\*

Mussels, Littleneck Clams, Prawns, Calamari

24.5 / 49 / 98

#### PARILLADA BARCELONA\*

NY Strip, Chicken, Pork Loin, Gaucho Sausage

27 / 54 / 108

### DESSERTS

#### FLAN CATALÁN

6.5

#### OLIVE OIL CAKE

Sea Salt

8

#### BASQUE BURNT CHEESECAKE

Luxardo Cherries

8

#### FLOURLESS CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

8

#### CHOCOLATE INDULGENCE

Coconut Mounds Ice Cream, Raspberry

9

#### CIDER SORBET

(J Fosters Creamery Avon, CT)

7.5

\*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
2016 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain	<i>Xarel-lo Blend</i>	4.25	8.5	34
2019 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6	12	48
		6.25	12.5	50

## WHITE

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

## ROSÉ

2019 Liquid Geography, Bierzo, Spain	<i>Mencia</i>	3oz	6oz	bottle
2019 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2020 Lafage, 'Miraflores', Roussillon, France	<i>Mourvedre Blend</i>	4.5	9	36
		6	12	48

## RED

2014 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2019 La Maldita, Rioja, Spain	<i>Garnacha</i>	5.75	11.5	46
2019 Bodegas Lanzaga, LZ, Rioja Spain	<i>Tempranillo</i>	4.25	8.5	34
2018 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2020 Le Naturel, Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	38
2018 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Garnacha</i>	4	8	32
2018 La Fanfarria, Asturias, Spain	<i>Mencia</i>	6.75	13.5	54
2011 Laurona, Montsant, Spain	<i>Mencia, Albarín Negro</i>	5.5	11	44
2019 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Garnacha, Cariñena</i>	7	14	56
2018 La Vinyeta, Bea*, Emporda, Spain	<i>Trepas Blend</i>	4.75	9.5	38
2018 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Monastrell</i>	4.5	9	36
2019 Los Conejos Malditos, Toledo, Spain	<i>Garnacha</i>	6.25	12.5	50
2018 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo</i>	4.5	9	36
2018 Bodegas Ponce, La Casilla, Manchuela, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2017 Vara y Pulgar, Cadíz, Spain	<i>Bobal</i>	6	12	48
2018 Belinda, Mendoza, Argentina - served chilled	<i>Tintilla</i>	6.5	13	52
2016 Polkura, Colchagua, Chile	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2018 Casas del Bosque, Casablanca, Chile	<i>Syrah</i>	5.75	11.5	46
2015 Alto de la Ballena, Reserva, Maldonado, Uruguay	<i>Pinot Noir</i>	6.25	12.5	50
2019 Domaine Vallot, Côtes-du-Rhône, France	<i>Tannat, Viognier</i>	5	12	48
	<i>Grenache Blend</i>	6	12	48

# SHERRY

## DRY

Jarana, Lustau, 750mL	<i>Fino</i>	3oz	bottle
Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	5.5	44
La Cigarrera, 375mL	<i>Manzanilla</i>	9	72
Equipo Navazos, 375mL	<i>Manzanilla</i>	8	32
Almacenista, Lustau, 500mL	<i>Manzanilla en Rama</i>	8	32
Los Arcos, Lustau, 750mL	<i>Manzanilla Amontillada</i>	11	66
Península, Lustau, 750mL	<i>Amontillado</i>	5	40
15 Años, El Maestro Sierra, 375mL	<i>Palo Cortado</i>	7.5	60
Marques de Poley, Toro Albala, 500mL	<i>Oloroso</i>	11.5	46
	<i>Oloroso</i>	8.5	51

## 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
		13.5	54

# WINE FLIGHTS

3 Half Glasses

**APERITIVOS** 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)

**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

## BEES & BAYS (No ABV\*)

Lime, Salted Honey Syrup, Cardamom Sparkling Water, Torched Bay Leaf 5

## SUMMER STREET SLING

Chamomile Infused Tito's Vodka 9.5  
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

## RICHMOND GIMLET

Greenall's Gin, Lime, Mint 9

## DOS PENÍNSULAS

Libélula Joven Tequila, Lustau Palo Cortado 10  
Lemon, Agave, Nutmeg

## WHISKEY ROOT

Four Roses Bourbon, Byrrh Quinquina 10  
Ginger, Basil, Lemon Juice

## BOURBON SPICE RACK

Redemption Rye, Cardamaro, Maple Syrup, 12  
Lemon, Cardamom & Lavender Bitters

# 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

## ROOT

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

## CLASSIC BARCELONA GINTONIC

Fever Tree Mediterranean, Grapefruit, Lime, Jasmine

# SANGRIA

## WHITE OR RED SANGRIA

Rioja Wine, Elderflower, Citrus Infused 9  
Dark Rum, Guava Nectar 30

## GUNS & ROSÉS

São João Brut Rosé, Lillet Rosé, Rime Vodka, 11.5  
Peach Nectar, Lemon, Grapefruit Bitters 46

# BEER

## DRAFT

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

## BOTTLES & CANS

Clausthaler, Non-Alcoholic - Germany	5
Narragansett (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
Half Full, In Pursuit IPA - CT	8
Jack's Abby, Hoponius Union IPL - MA	7
Lagunitas, Maximus IPA - CA	8.5
Rodenbach, Grand Cru Sour Ale - Belgium	13
Allagash, Tripel Reserve - MN	11
Kentucky Ale, Bourbon Barrel Ale - KY	10

## CIDERS

Down East Cider, Rotating Seasonal - MA	8.5
Pomarina Brut Sidra (750mL) - Spain	42