

barcelona

BRUNCH

CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

SOBRASADA

Mallorca
Soft, spreadable chorizo

SALCHICHÓN DE VIC

Catalonia
Dry-cured pork sausage
with peppercorns

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

DELICE DE BOURGONE

Burgundy France
Triple cream cows milk cheese, rich and
buttery

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

HOUSE MARINATED OLIVES

Garlic, Citrus, Thyme

5

OLIVE OIL PANCAKES

Whipped Butter, Maple Syrup

7

BOQUERONES

Parsley, Garlic, Olive Oil

6

STEAK & EGGS

Red Chimichirri

12.5

SEARED PULPO

Fingerling Potatoes, Aji Amarillo

11

SERRANO BENEDICT

Hollandaise, Pimentón

7.5

SWORDFISH A LA PLANCHA

Salsa Verde

13.5

YOGURT CAZUELA

Chocolate, Granola

6.5

CRISPY CALAMARI

Smoked Pepper Aioli

11.5

POTATO TORTILLA

Chive Sour Cream

6

GAMBAS AL AJILLO*

Guindilla Pepper, Olive Oil, Garlic

9.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon

8

STEAK PAILLARD*

Pepper Vinaigrette, Frites

14.5

ROASTED BEETS

Valdeon Vinaigrette, Chives

8.5

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

8.5

EGGPLANT CAPONATA

Sweet Peppers, Basil

5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

BLISTERED SHISHITO PEPPER

Lime, Sea Salt

8.5

PORK BELLY

Spicy Membrillo

9.5

PIQUILLO HUMMUS

Crispy Lavash

8.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

7

RICOTTA MONTADITO

Whipped Ricotta, Olive Oil

7.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.5

ACORN SQUASH

Maple Pepitas, Feta, Vermut

8

TRUFFLED BIKINI

Jamón Serrano, Mahón

8.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

PORK TENDERLOIN

Red Chimichurri

7.5

WHIPPED SHEEP'S CHEESE

Pimentón, Extra Virgin Olive Oil

8.5

SEARED CHICKEN THIGH

Spiced Yogurt, Mint, Cucumber

8.5

PAN CON TOMATE

Olive Oil, Garlic, Sea Salt

4.5

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

Red Leaf Ensalada, Potatoes

26.5

half / full / double

PAELLA VERDURAS

Brussels, Mushrooms, Broccolini

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

GRAHAM CENTRAL STATION

(J Fosters Creamery Avon, CT)

7.5

CHOCOLATE INDULGENCE

Coconut Mounds Ice Cream, Raspberry

9

*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>Mencía</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>Garnacha</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>Mencía</i>	6.75	13.5	54
2011 Laurona, Montsant, Spain	<i>Mencía, 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>Trepat 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
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Tintilla</i>	6.5	13	52
2020 Earth First, Classic, Mendoza, Argentina	<i>Touriga National Blend</i>	3.5	7	28
2018 Belinda, Mendoza, Argentina - served chilled	<i>Malbec</i>	4.25	8.5	34
2018 Quieto, Gran Corte, Mendoza, Argentina	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2017 Peñalolen, Maipo, Chile	<i>Cabernet Franc, Malbec</i>	5.75	11.5	46
2016 Polkura, Colchagua, Chile	<i>Cabernet Sauvignon</i>	6	12	48
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 en Rama</i>	8	32
Almacenista, Lustau, 500mL	<i>Manzanilla Amontillada</i>	8	32
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	11	66
Península, Lustau, 750mL	<i>Palo Cortado</i>	5	40
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	7.5	60
Marques de Poley, Toro Albala, 500mL	<i>Oloroso</i>	11.5	46
		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
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SUMMER STREET SLING

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

RICHMOND GIMLET

Greenall's Gin, Lime, Mint		9
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TYGRA

Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber		13
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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, Lemon, Cardamom & Lavender Bitters		12
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SMOKED SHERRY MANHATTAN

Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry		15
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GINTONICS

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

Fever Tree Grapefruit, Fever Tree Elderflower, Strawberry, Lemon, Pink Peppercorn		
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LEAF

Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves		
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FLOWER

Fever Tree Elderflower, Rosebud, Lime, Cucumber		
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ROOT

Fever Tree Mediterranean, Q Ginger Beer, Cardamom, Ginger, Lime		
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CLASSIC BARCELONA GINTONIC

Fever Tree Mediterranean, Grapefruit, Lime, Jasmine		
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SANGRIA

WHITE OR RED SANGRIA

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

GUNS & ROSÉS

São João Brut Rosé, Lillet Rosé, Rime Vodka, Peach Nectar, Lemon, Grapefruit Bitters	glass	carafe
	11.5	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, Pineapple Seasonal - MA		8.5
Pomarina Brut Sidra (750mL) - Spain		42

