

barcelona

BRUNCH

CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

FUET

Catalonia
Mild, dry cured pork sausage

CHORIZO PICANTE

United States
Dry-cured pork sausage with pimentón

SALCHICHÓN DE VIC

Catalonia
Dry-cured pork sausage with peppercorns

SPECK

Alto Adige, Italy
Lightly smoked, dry-cured ham

6- MONTH AGED MANCHEGO

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

MAHÓN

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

DELICE DE BOURGOGNE

Burgundy France
Triple cream cows milk cheese, rich and buttery

CAÑA DE CABRA

Murcia
Soft-ripened goat's cheese, creamy & mild

SOBRASADA

Mallorca
Soft, spreadable chorizo

IDIAZÁBAL

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

VALDEÓN

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

CABRA ROMERO

Murcia
Semi-firm goats milk coated with rosemary

AGED MAHÓN

Balearic Islands
Raw cow's milk, salty & sharp

DRUNKEN GOAT

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

LOMO IBERICO

Acorn-Fed Pork Loin, Rich and Smoky

12

APERITIVO BOARD

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

22

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

TAPAS

TORRIJAS

Crema Catalan, Apples, Cinnamon

7.5

OLIVE OIL PANCAKES

Whipped Butter, Maple Syrup

8

SERRANO BENEDICT

Hollandaise, Pimentón

8.5

BRUNCH MONTADITO

Crispy Serrano, Quail Egg, Ricotta

8.5

STEAK & EGGS

NY Strip, Red Chimichurri, Farm Egg

12.5

CHORIZO MIGAS

Garlic Aioli, House Chorizo, Fried Egg

11

POTATO TORTILLA

Chive Sour Cream

6

CHORIZO NAVARRA HASH

Chistorra Chorizo, Chickpeas, Peppers, Poached Egg

14.5

FAVA BEAN HUMMUS

Lemon, Crispy Lavash

8.5

SHISHITO PEPPERS

Lime, Sea Salt

9.5

SUGAR SNAP PEAS

Charred Lemon, Ricotta Salata, Guindilla Oil

9.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8

CHARRED VEGETABLES

Pimentón Romesco

9

ROASTED BABY CARROTS

Apricot Creme Fraiche, Almonds

9

FRIED ARTICHOKE

House-Cured Sobrasada

10.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

WILD MUSHROOM RISOTTO

Mahón, Chives, Thyme

10.5

HOUSE MARINATED OLIVES

Garlic, Citrus, Thyme

5

BOQUERONES

Parsley, Garlic, Olive Oil

6

SEARED SALMON

Arugula, Pickled Fennel

14

GAMBAS AL AJILLO*

Guindilla Pepper, Olive Oil, Garlic

9.5

COD A LA PLANCHA

Salsa Verde

13.5

CRISPY CALAMARI

Piquillo Peppers, Shishitos, Smoked Pepper Aioli

11.5

P.E.I MUSSELS

House Made Chorizo, White Wine

13

TUNA CRUDO

Aji Amarillo, Scallion

16

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

8.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

7

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

PORK BELLY

Spicy Membrillo

9.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

STEAK PAILLARD*

Pepper Vinaigrette, Frites

14.5

SEARED CHICKEN THIGH

Spiced Yogurt, Mint, Cucumber

8.5

TRUFFLED BIKINI

Jamón Serrano, Mahón

8.5

PORK MILANESE

Frisée, Golden Raisin Vinaigrette

11.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8

TUSCAN KALE

Boquerón Aioli, Garlic Migas

8.5

ROASTED BEETS

Valdeón, Citrus Vinaigrette

8.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

WHOLE ROASTED BRANZINO

Ensalada, Crispy Potatoes

26.5

PAELLA VERDURAS

Mushrooms, Haricot Vert, Cauliflower

half / full / double

18 / 36 / 64

PAELLA SALVAJE

Chicken, Pork Belly, Chorizo

28 / 56 / 98

PAELLA MARISCOS*

Mussels, Littleneck Clams, Prawns, Calamari

28 / 56 / 98

PARILLADA BARCELONA*

NY Strip, Chicken, Pork Loin, Gaucho Sausage

31 / 62 / 108

DESSERTS

FLAN CATALÁN

7

OLIVE OIL CAKE

Sea Salt

9

BASQUE BURNT CHEESECAKE

Luxardo Cherries

9

FLOURLESS CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

CHOCOLATE INDULGENCE

Coconut Mounds Ice Cream, Raspberry

9

GRAHAM CENTRAL STATION

(J Fosters Creamery Avon, CT)

7.5

RASPBERRY 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

SPARKLING

NV BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2018 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	4.75	9.5	38
		6.5	13	52

WHITE

2019 Mila, Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2019 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2020 Menade, Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2019 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	6	12	48
2020 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	4.75	9.5	38
2020 Mestizaje Blanco, El Terrerazo, Spain	<i>Merseguera Blend</i>	4.5	9	36
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5.75	11.5	46
2019 Asnella, Vinho Verde, Portugal	<i>Malvar, Airén</i>	5	10	40
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
2020 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
2018 Marcel Couturier, Mâcon-Loché, France	<i>Petit Manseng Blend</i>	6	12	48
2016 Chéreau-Carré, Comte Leloup, Muscadet, France	<i>Chardonnay</i>	7.25	14.5	58
2018 Iniceri, 'Abisso', Sicily, Italy	<i>Melon de Bourgogne</i>	6.25	12.5	50
2020 Leitz, Feinherb, Rheingau, Germany	<i>Catarratto</i>	6	12	48
	<i>Riesling</i>	5.25	10.5	42

ROSÉ

2020 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

2017 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2019 La Maldita, Rioja, Spain	<i>Garnacha</i>	6.25	12.5	50
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>	5.5	11	44
2018 La Fanfarria, Asturias, Spain	<i>Garnacha</i>	4	8	32
2018 Joan d'Anguera, Finca L'Argatá, Montsant, Spain	<i>Mencia, Albarín Negro</i>	5.5	11	44
2019 Sotabosc, Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2012 Laurona, Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Garnacha, Cariñena</i>	7	14	56
2020 La Vinyeta, Bongo*, Emporda, Spain	<i>Trepát Blend</i>	4.75	9.5	38
2018 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Monastrell</i>	4.5	9	36
2020 Azul y Garanza, Navarra, Spain	<i>Garnacha</i>	6.25	12.5	50
2018 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2017 Vara y Pulgar, Cadiz, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
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
2019 Quieto, Gran Corte, Mendoza, Argentina	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2017 Polkura, Colchagua, Chile	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2019 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>	6.75	13.5	54
2019 Domaine Vallot, Côtes-du-Rhône, France	<i>Tannat, Viognier</i>	6	12	48
	<i>Grenache Blend</i>	6.75	13.5	54

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
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	8	32
Península, Lustau, 750mL	<i>Amontillado</i>	5	40
15 Años, El Maestro Sierra, 375mL	<i>Palo Cortado</i>	7.5	60
	<i>Oloroso</i>	11.5	46

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 / Finca L'Argatá 17.5
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*) 5
Lime, Salted Honey Syrup, Cardamom
Sparkling Water, Torched Bay Leaf

SUMMER STREET SLING 10
Chamomile Infused Tito's Vodka
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

RICHMOND GIMLET 9
Greenall's Gin, Lime, Mint

DOS PENÍNSULAS 11
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

ALEBRIJES 13
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup,
Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder

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

BOURBON SPICE RACK 12
Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

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

LAIRD'S WAY 14.5
Monkey Shoulder Scotch, Dolin Rouge Vermouth,
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

GINTONICS

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

FRUIT

Grapefruit, Elderflower,
Strawberry, Lemon, Pink Peppercorn

LEAF

Juniper Berries, Lemon, Bay Leaves

ROOT

Q Ginger Beer, Cardamom,
Ginger, Lime

CLASSIC BARCELONA GINTONIC

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
Narragansett 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
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
Isastegi, Sagardo Natural Cider (750mL) - Spain 28
Pomarina Brut Sidra (750mL) - Spain 42