

# barcelona

## CHARCUTERIE & CHEESE

7 For one | 19.5 For three

### JAMÓN SERRANO

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

### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky, Garlicky

### PAMPLONA

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

### CHORIZO PICANTE

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

### SALCHICHÓN DE VIC

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

### SPECK

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

### SOBRASADA

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

### FUET

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

### SMOKIN' GOAT

Islas Canarias, ES  
Semi-Soft, Goat's Milk, Aged 15 Days.  
Smoked, Creamy, Mild

### VALDEÓN

Castilla-León, ES  
Creamy Blue, Cow & Goat's Milk, Cave-  
Aged 2 Months. Mildly Pungent

### AGED MANCHEGO

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

### 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

### IDIAZÁBAL

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

### IBORES

Extremadura, ES  
Semi-Firm, Raw Goat's Milk,  
Aged 2 Months. Pimentón Rubbed

### BREDBIS ESPELETTE

Les Pyrénées, FR  
Firm, Sheep's Milk, Aged 90 Days.  
Creamy, Nutty, Espelette Rubbed

### 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

### WAGYU TRUFFLE SAUCISSON

New Jersey, US  
Peppery, Garlic, Black Truffle

### QUESO DE TRUFA

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

### MAXORATA

Islas Canarias, ES  
Semi-Soft, Goats Milk, Aged 2 Months  
Buttery, Tangy

### APERITIVO BOARD

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

*Marinated Olives, Patatas Bravas,  
Pickled Peppers, Drunken Goat, Mahón,  
Jamón Serrano, Fuet,*

14

12

9

8

9

26

## TAPAS

### HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

### ROASTED CARROTS

Sunflower Seeds, Mint

8.5

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

### ASPARAGUS

Romesco, Marcona Almonds

9.5

### BREAKFAST RADISHES

Garlic Scapes, Albarino

6

### WHIPPED SHEEP'S CHEESE

Guindilla Honey, Pistachios

8.5

### SUGAR SNAP PEAS

Thyme Vinaigrette, Espelette

8

### RISOTTO

Arugula Pesto, Spring Onions

12.5

### HUMMUS

Oregano, Lavash

8.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

### POTATO TORTILLA

Chive Sour Cream

7

### BOQUERONES

Queen Olives, Watermelon Radish

6

### OYSTERS\*

Cucumber Mignonette

14.5

### MAHI MAHI A LA PLANCHA

Salsa Verde

14.5

### FLUKE CRUDO\*

Coriander Berry, Finger Limes

15

### QUESO A LA PLANCHA

Quince Agri dulce

8.5

### MUSSELS

Green Garlic, Basque Cider

13

### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

### CHICKEN THIGH

Aji Amarillo

9.5

### RABBIT RILLETTES

Marjoram, Albarino

9.5

### FIDEOS

Chicken, Cured Chorizo

16.5

### PORK BELLY

Golden Raisin Mostarda

10.5

### QUAIL

Lomo Iberico, Samfaina

15

### ALBONDIGAS

Spiced Meatballs, Tomato Sauce

9.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

### BACON-WRAPPED DATES

Valdeón Mousse

8

### PORK MILANESA

Arugula, Red Onions

11

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

### GOLDEN BEETS

Hazelnuts, Preserved Lemon, Calabrian

7.5

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

### CUCUMBER

Feta, Cherry Tomatoes, Balsamic

7.5

### OAK LEAF

Sorrel, Black Garlic, Green Onions

8.5

### ARUGULA

Sunflower Seeds, Sugar Snap Peas, Sherry

9

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Cherry Peppers

23

### GRILLED WHOLE BRANZINO

Carrots, Roasted Potatoes

26.5

### PAELLA VERDURAS

Vidalia Onion, Asparagus, Quail Egg Aioli

half / full / double

18 / 36 / 64

### PAELLA MARISCOS

Calamari, Shrimp, Mussels, Clams

28 / 56 / 98

### PAELLA SALVAJE

Chicken, Chorizo, Gaucho Sausage

28 / 56 / 98

### PARILLADA BARCELONA\*

NY Strip, Chicken, Pork Loin, Gaucho Sausage

31 / 62 / 108

## DESSERTS

### FLAN CATALÁN

7

### BASQUE BURNT CHEESECAKE

Luxardo Cherries

9

### OLIVE OIL CAKE

Sea Salt

10

### LONGFORDS ICE CREAM STAMFORD, CT

Vanilla, Coconut Mounds, Graham Slam, Chocolate

7.5

## EXECUTIVE CHEF MISHA RYKLIN SOUS CHEF RONY GARCIA

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

## WHITE

		3oz	6oz	bottle
2022 <b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2021 <b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2022 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6	12	48
2022 <b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2022 <b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021 <b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Macabeo</i>	6.5	13	52
2020 <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	5.5	11	44
2022 <b>Asnella</b> , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2020 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2022 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2023 <b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2020 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2021 <b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Riesling</i>	6	12	48
2021 <b>L'Alpage</b> , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2022 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencia</i>	5	10	40
2022 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 <b>Christophe Avi</b> , Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
2021 <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

## RED

		3oz	6oz	bottle
2018 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2021 <b>Pedro González Mittelbrunn</b> , Castilla y León, Spain	<i>Prieto Picudo</i>	4.5	9	36
2020 <b>Bardos, Romántica</b> , Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2022 <b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2020 <b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2020 <b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2013 <b>Laurona</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2020 <b>Coster dels Olivers</b> , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2022 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Trepas Blend</i>	4.75	9.5	38
2022 <b>La Vinyeta, Bongo*</b> , Emporda, Spain	<i>Monastrell</i>	4.5	9	36
2020 <b>Península, Vino de Montaña</b> , Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	5.5	11	44
2020 <b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2022 <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Bobal</i>	5.25	10.5	42
2018 <b>Fontes Cunha, 'Mondeco'</b> , Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2021 <b>Earth First, Classic</b> , Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2020 <b>Belinda</b> , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2021 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2020 <b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2019 <b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	5.75	11.5	46
2022 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	6.75	13.5	54
2022 <b>Garage Wine Company, Revival</b> , Maule, Chile	<i>Pais</i>	5.75	11.5	46
2018 <b>Alto de la Ballena, Reserva</b> , Maldonado, Uruguay	<i>Tannat, Viognier</i>	6	12	48
2021 <b>Chat. du Morre du Tendre, Cuvée Paul</b> , Côtes-du-Rhône	<i>Grenache Blend</i>	7	14	56
2021 <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

# SHERRY

## DRY

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

## SWEET

		3oz	bottle
<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	8	64
<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	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 / Pedro González Mittelbrunn / Biográfico 16  
Many of our wines use Biodynamic farming practices, here are three incredible examples

**GRENACHE (ON THE ROCKS)** Le Naturel / Vino de Montaña / Cuvée Paul 17.5  
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

**ACID TRIP** Asnella / L'Alpage / Belinda 14.5  
High. Acid. Wines.



# COCKTAILS

**BEEES & BAYS** (No ABV) 6  
Lime, Salted Honey Syrup, Cardamom Bitters  
Sparkling Water, Torched Bay Leaf

**FLOR DE SAL** (Low ABV) 12  
La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif  
Luxardo Maraschino, Lime, Lemon, Black Lava Salt  
**Porrón for the Table** 48

**SUMMER STREET SLING** 12  
Chamomile Infused Tito's Vodka  
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

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

**DOS PENÍNSULAS** 13  
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

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

**LAIRD'S WAY** 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

**CATALAN**  
Hayman's London Dry Gin, Fever Tree Mediterranean Tonic,  
Grapefruit, Lime, Rosemary

**VALENCIAN**  
Hayman's London Dry Gin, Fever Tree Indian Tonic,  
Orange Blossom Water, Lemon, Orange, Thyme

**GALICIAN**  
Nordés Gin, Fever Tree Indian Tonic,  
Lemon, Green Apple, Mint

# SANGRIA

**RED OR WHITE SANGRIA** glass pitcher  
Rioja Wine, Citrus Infused 9.5 34  
Dark Rum, Guava Nectar

**GUNS & ROSÉS** glass carafe  
Sao Joao Rosé, Lilet Rosé, Rime Vodka, 12.5 50  
Peach Nectar, Lemon, Grapefruit Bitters

# BEER

**DRAFT** caña doble  
Estrella Galicia, Lager - Spain 4.25 8.5  
Two Roads, No Limits Hefeweizen - CT 4 8  
Half Full, Bright Blonde Pale Ale - CT 3.75 7.5  
New England, Seahag, IPA - CT 4.25 8.5

**BOTTLES & CANS**  
Athletic Brewing, Run Wild IPA, Non- Alcoholic - CT 7  
Narragansett Lager (16oz.) - RI 7  
Estrella Damm, Daura Gluten-Free Lager - Spain 8.5  
Von Trapp, Bohemian Pilsner - VT 8  
Two Roads, Passion Fruit Gose - CT (16 oz.) 12  
Troegs, Dreamweaver Wheat - PA 8  
Hitachino, Nest White - Japan 14  
Half Full, In Pursuit IPA - CT 8  
Night Shift, Whirlpool Hazy NE IPA - MA 8.5  
Jack's Abby, Hoponius Union IPL - MA 7  
Lagunitas, Maximus IPA - CA 8.5  
Allagash, Tripel - MN 10.5  
Kentucky Ale, Bourbon Barrel Ale - KY 10

**CIDERS**  
Isastegi, Sagardo Natural Cider (750mL) - Spain 28  
Down East Cider- Original Blend 9.5