

barcelona

CHARCUTERIE & CHEESE

7 For one | 19.5 For three

JAMÓN SERRANO Castilla y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	LONZA Sardinia, IT Aged 1 Month, Telicherry Pepper, Juniper Berry, Smoky	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked	JAMON MANGALICA Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	14
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	LOMO IBÉRICO DE BELLOTA Castilla y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón	12
PAMPLONA País Vasco, ES Beef & Pork Sausage with Pimento. Tangy, Salty, Rich	FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery Mild, Nutty	WAGYU SAUCISSON New Jersey, US Peppery, Garlic, Black Truffle	9
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	VALDEÓN Castilla-León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	IBORES Extremadura,ES Semi-Firm, Raw Goat's Milk, Ages 2 Months. Pimentón Rubbed	MONTE ENEBRO Avila, ES Goat's Milk, Soft, Creamy, Citrus Notes	9
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	BREDBIS ESPELETTE Les Pyrénées, FR Firm, Sheep's Milk, Aged 90 Days. Creamy, Nutty, Espelette Rubbed	VALENCAY Loire Valley, FR Goat's Milk, Soft, Robust, Aged 1 Month	9
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	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	QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Savory, Piquant	8
	RONCAL Navarra, ES Sheep's Milk, Aged 10 Months. Sweet, Herbal, Floral	SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild	MAXORATA Islas Canarias, ES Semi-Soft, Goats Milk, Aged 2 Months Buttery, Tangy	9
			APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks	26

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

TAPAS

HOUSE MARINATED OLIVES Garlic, Thyme, Citrus, Giardiniera	5	GAMBAS AL AJILO Guindilla Peppers, Olive Oil, Garlic	9.5
CAPONATA Sweet Peppers, Onions, Basil	5.5	PULPO EN ESCABECHE Dandelion, Radish	15.5
ROASTED CARROTS Sunflower Seeds, Mint	8.5	MUSSELS Garlic Scapes, Basque Cider	13
SPINACH & CHICKPEA CAZUELA Cumin, Roasted Onions, Lemon	8.5	MAHI MAHI A LA PLANCHA Salsa Verde	14.5
CHAMPIÑONES Garlic, Aleppo Pepper	9	CHICKEN THIGH Aji Amarillo	9.5
BLISTERED OKRA Black Truffle Vinaigrette	9	GUANCIALE Sweet Corn Pipirrana	14
ASPARAGUS Romesco	9.5	BIKINI Serrano Ham, Drunken Goat	9
WHIPPED SHEEP'S CHEESE Guindilla Honey, Pistachios	8.5	BUTIFARRA Pearl Onions, Rioja, Anise	8
CORN CAZUELA Brown Butter, Lime	8	PORK BELLY Golden Raisin Mostarda	10.5
CORONA BEANS Summer Truffle,Tomato	10.5	LAMB LOIN Olivada, Garnaxta	14.5
QUESO A LA PLANCHA Quince, Agri Dulce	8.5	ALBONDIGAS Spiced Meatballs, Tomato Sauce	9.5
RISOTTO Arugula Pesto	12.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
HUMMUS Lavash	8.5	RABBIT RILLETES Marjoram, Saba	9.5
POTATO TORTILLA Chive Sour Cream	7	SPICED BEEF EMPANADAS Red Pepper Sauce	8
PATATAS BRAVAS Salsa Brava, Garlic	8	BACON-WRAPPED DATES Valdeón Mousse	8
TAGLIATELLE Zucchini, Black Garlic	13	CHORIZO W/ SWEET & SOUR FIGS Balsamic Reduction	9
SOFT SHELL CRAB Sorrel Mojo	15	BISON FLANK Chermoula	16
BOQUERONES Olives, Padron, Tarragon	6		

SALADS

ENSALADA MIXTA Olives, Onions, Tomatoes, Little Gem Lettuce	9
BEETS Hazelnuts, Preserved Lemon, Calabrian Pepper	7.5
ARUGULA Sunflower Seeds, Padron, Sherry Vinaigrette	9
CUCUMBER Feta, Cherry Tomatoes, Balsamic Vinaigrette	7.5

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Cherry Peppers	23
GRILLED WHOLE BRANZINO Carrots, Roasted Potatoes	26.5
PAELLA VERDURAS Vidalia Onions, Corn, Carrots	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 White Peach	9
OLIVE OIL CAKE Sea Salt	10
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
LONGFORDS ICE CREAM STAMFORD, CT Olive Oil, Coconut Mounds, Graham Slam, Chocolate, Vanilla	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

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

WHITE

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

ROSÉ & SKIN CONTACT

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

RED

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

SHERRY

DRY

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

SWEET

East India Solera, Lustau, 750mL	Oloroso Dulce	8	64
Nectar, Gonzalez Byass, 375mL	Pedro Ximénez	9	36
Solera 1927, Alvear, 375mL	Pedro Ximénez	13.5	54

WINE FLIGHTS

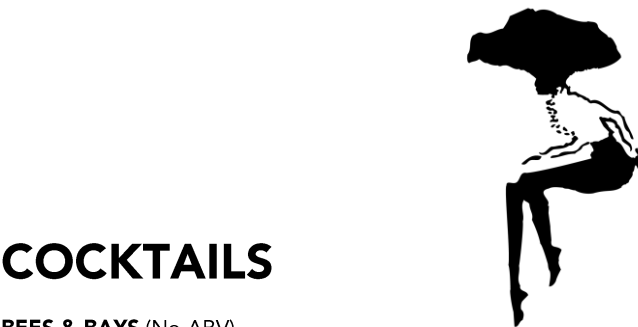
3 Half Glasses

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

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

TEA TIME (No ABV)	7
Blue Flower Earl Grey Tea, Blueberry Shrub,	
Salted Honey Syrup, Lemon, Aquafaba, Mint	

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	

PICA PICA	12.5
Tito’s Vodka, Cappelletti Aperitivo, Orange,	
Lemon, Aquafaba, Jalapeño	

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
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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