

# 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

Pais 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

### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

### FUET

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

### VALDEÓN

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

### CABRA ROMERO

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 45 Days,  
Rosemary. Mildly Tart, Creamy

### AGED MANCHEGO

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

### PETIT BASQUE

Pyrenees, FR  
Aged Two Months, Semi-Hard  
Sheep's Milk, Earthy, Nutty

### MAHÓN

Islas Baleares, ES  
Firm, Cow's Milk, Aged 4 Months.  
Buttery Mild, Nutty

### BREDBIS ESPELETTE

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

### MONTE ENEBRO

Avila, ES  
Goat's Milk, Soft, Creamy, Citrus Notes

### DRUNKEN GOAT

Murcia, ES  
Semi-Soft, Goat's Milk,  
Aged 2 Months. Red Wine-Soaked

### RONCAL

Navarra, ES  
Sheep's Milk, Aged 10 Months.  
Sweet, Herbal, Floral

### DÉLICE DE BOURGOGNE

Burgundy, FR  
Triple-Crème, Cow's Milk, Mold Rind.  
Mushroomy, Smooth, Tangy

### JAMÓN MANGALICA

Castilla y León, ES  
Aged 36-42 Months, Acorn  
& Pasture Fed Mangalica.  
Marbled, Tender, Nutty

### VALENCAY

Loire Valley, FR  
Goat's Milk, Soft, Robust, Aged 1 Month

### LOMO IBÉRICO DE BELLOTA

Castilla y León, ES  
Aged 3 Months Ibérico Pork Loin. Mild,  
Smoky, Pimentón

### APERITIVO BOARD

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

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

## TAPAS

### HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardinera

### CAPONATA

Sweet Peppers, Onions, Basil

### QUESO A LA PLANCHA

Quince Agrodolce

### SWEET POTATOES

Salsa Importancia, Pickled Fennel

### CHAMPIÑONES

Garlic, Aleppo Pepper

### SHAVED BRUSSEL SPROUTS

Saba, Cranberries

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

### ROASTED CARROTS

Sunflower Seeds, Mint

### CORONA BEANS

Black Truffle Vinaigrette

### DELICATA

Rioja, Anise, Sage

### WHIPPED SHEEP'S CHEESE

Guindilla Honey, Pistachios

### HUMMUS

Lavash

### POTATO TORTILLA

Chive Sour Cream

### PATATAS BRAVAS

Salsa Brava, Garlic

### GAMBAS AL AJILLO

Guindilla Peppers, Garlic Oil

### BOQUERONES

Olives, Tarragon

### CALAMARI A LA PLANCHA

Red Pepper Flakes, Lemon

### PULPO EN ESCABECHE

Piquillo Peppers, Finger Limes

### ICELANDIC COD A LA PLANCHA

Salsa Verde, Pickled Onions

### GRILLED CHICKEN THIGH

Aji Amarillo

### RABBIT PINTXOS

Pisto Bilbaina

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### PORK BELLY

Golden Raisin Mostarda

### CHICKEN LIVER MOUSSE

Apples, Pearl Onions

### BIKINI

Serrano Ham, Drunken Goat

### FIDEOS

Sobrasada, Chorizo, Morcilla

### ALBONDIGAS

Spiced Meatballs, Tomato Sauce

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### BACON-WRAPPED DATES

Valdeón Mousse

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

### FLANK STEAK

Ajo Blanco

### SUCKLING PIG

Fairytale Pumpkin Romesco

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

### LOLA ROSA

Crispy Serrano, Sunflower Seeds, Sherry Vinaigrette

### FARRO

Bel Fiore Radicchio, Grapefruit, Pink Peppercorn

### BEETS

Preserved Lemon, Calabrian Pepper Vinaigrette

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Cherry Peppers

### GRILLED WHOLE BRANZINO

Carrots, Pimentón Potatoes

### PAELLA VERDURAS

Shallots, Brussels, Delicata

### PAELLA SALVAJE

Chicken, Chorizo, Gaucho

### PAELLA MARISCOS

Calamari, Shrimp, Clams

### PARILLADA BARCELONA\*

NY Strip, Chicken, Pork Loin, Gaucho Sausage

## DESSERTS

### FLAN CATALÁN

Sea Salt

### OLIVE OIL CAKE

Sea Salt

### BASQUE BURNT CHEESECAKE

Apples

### MORRIÑA

Chestnuts, Black Currants, Orange

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

### LONGFORDS ICE CREAM STAMFORD, CT

Coconut Mounds, Graham Slam,  
Chocolate, Vanilla. Mango Sorbet

## 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-M/oriles, 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

## 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>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
2022 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Trepal 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
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>País</i>	5.75	11.5	46
2018 <b>Alto de la Ballena, Classico</b> , Maldonado, Uruguay	<i>Tannat, Viognier</i>	4	8	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

**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

**SIDE HUSTLE** 13  
Lustau Solera Reserva Brandy, Bénédictine,  
Pineapple, Lemon, Barcava

**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  
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