

# barcelona

## CHARCUTERIE & CHEESE

7 For one | 19.5 For three

### SOBRASADA

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

### JAMÓN SERRANO

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

### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky, Garlicky

### SALCHICHÓN DE VIC

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

### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

### PAMPLONA

Pais Vasco, ES  
Beef & Pork Sausage with Plmenton. Tangy, Salty, Rich

### CHORIZO PICANTE

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

### IDIAZÁBAL

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

### FUET

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

### AGED MANCHEGO

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

### CABRA ROMERO

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

### AGED MAHÓN

Islas Baleares, ES  
Hard, Cow’s Milk, Aged1 Year, EVOO Rubbed. Salty, Sharp

### VALDEÓN

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

### DRUNKEN GOAT

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

### MAHÓN

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

### DÉLICE DE BOURGOGNE

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

### GIVE THE GIFT OF BARCELONA

Buy a \$50 gift card and receive a \$10 bonus

### JAMÓN MANGALICA

14  
Castilla y León, ES  
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

### LOMO IBÉRICO DE BELLOTA

12  
Castilla y León, ES  
Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón

### APERITIVO BOARD

26  
An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks

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

## TAPAS

**HOUSE MARINATED OLIVES** 5  
Garlic, Thyme, Citrus, Giardiniera

**EGGPLANT CAPONATA** 5.5  
Sweet Peppers, Onions, Basil

**SAUTEED SWISS CHARD** 7.5  
Lemon, Garlic, Chili Flakes

**BLACK TRUFFLE TORTILLA** 10  
Chive Crème Fraiche

**BURRATA** 12  
Basil Picada, Hazelnuts

**DELICATA SQUASH** 8.5  
Goat Cheese, Pimentón, Almonds

**SHAVED BRUSSEL SPROUTS** 9  
Saffron Onions, Pistachios

**BLISTERED SHISHITO PEPPERS** 8.5  
Sea Salt, Lime

**SPAGHETTI SQUASH CARBONARA** 12  
Sage Butter, Crispy Serrano, Farm Yolk  
Ambler Farms, Wilton, CT

**SPINACH & CHICKPEA CAZUELA** 8.5  
Cumin, Roasted Onions, Lemon

**CHAMPIÑONES** 11  
Garlic, Aleppo Pepper, Lemon

**ROASTED CARROTS** 8.5  
Cumin Yogurt, Sunflower Seeds, Mint

**GEMELLI ‘CACIO E PEPE’** 11  
Parmigiano, Pecorino, Hazelnuts

**LEMON HUMMUS** 9  
Fried Pita Bread, Herb Oil

**WHIPPED SHEEP’S CHEESE** 8.5  
Guindilla Honey, Pistachios

**VITELLO TONNATO** 15.5  
Caperberries, Pickled Onions

**POTATO TORTILLA** 7  
Chive Sour Cream

**PATATAS BRAVAS** 8  
Salsa Brava, Garlic Aioli

**BOQUERONES** 8.5  
Roasted Red Peppers, Fried Capers, Herb Oil

**GRILLED MONKFISH BROCHETTE** 13  
Smoked Prosciutto, Sage, Spinach Purée

**GAMBAS AL AJILLO** 9.5  
Guindilla Peppers, Olive Oil, Garlic

**SWORDFISH** 15.5  
Calabrian Pepper, Coriander Chimichurri

**CHICKEN PINTXOS** 9.5  
Huancaína, Pink Peppercorns

**CHICKEN LIVER MOUSSE** 8  
Pear Mostarda, Crispy Flatbread

**TRUFFLED BIKINI** 8.5  
Serrano, Mahón

**SPICED BEEF EMPANADAS** 8  
Red Pepper Sauce

**ROASTED BONE MARROW** 11.5  
Cranberry Agrodulce, Artisanal Bread

**FIDEOS** 16.5  
Chicken Thigh, House Chorizo, Catalan Noodles

**PORK BELLY** 10.5  
Raisin Mostarda

**JAMÓN & MANCHEGO CROQUETAS** 7  
Garlic Aioli

**CHORIZO W/ SWEET & SOUR FIGS** 9  
Balsamic Reduction

## SALADS

**ENSALADA MIXTA** 9  
Olives, Onions, Tomatoes, Little Gem Lettuce

**LOCAL ARUGULA SALAD** 9  
Pepitas, Cranberry, Aged Mahón

## LARGE PLATES

**CHICKEN PIMIENTOS** 23  
Potatoes, Lemon, Hot Cherry Peppers

**GRILLED WHOLE BRANZINO** 26.5  
Carrots, Roasted Potatoes

**PAELLA VERDURAS** half / full / double 18 / 36 / 64  
Baby Carrots, Honey Nut Squash, Shallots  
Ambler Farm, Wilton, CT

**PAELLA MARISCOS** 28 / 56 / 98  
Calamari, Gambas, Mussels, Clams

**PAELLA SALVAJE** 28 / 56 / 98  
Chicken, Chorizo, Chickpeas

**PARILLADA BARCELONA\*** 31 / 62 / 108  
NY Strip, Chicken, Pork Loin, Gaucho Sausage

## DESSERTS

**CRISPY FONTINA RAVIOLI** 9  
Sweet Herbed Honey

**FLAN CATALÁN** 7

**BASQUE BURNT CHEESECAKE** 9  
Cherries

**OLIVE OIL CAKE** 10  
Sea Salt

**CHOCOLATE CAKE** 9  
Coffee Crème Anglaise, Almond Crumble

## SOUS CHEF RONY GARCIA SOUS CHEF PETER CHRISTOFORATOS

\*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 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     |
| 2020 Caves São João, Brut Rosé, Bairrada, Portugal         | <i>Baga Blend</i>     | 6.25 | 12.5 | 50     |

## WHITE

|                                                 |                            | 3oz  | 6oz  | bottle |
|-------------------------------------------------|----------------------------|------|------|--------|
| 2022 Mila, Rías Baixas, Spain                   | <i>Albariño</i>            | 6    | 12   | 48     |
| 2021 Rezabal, Getariako Txakolina, Spain        | <i>Hondarribi Zuri</i>     | 6.25 | 12.5 | 50     |
| 2020 Menade, Rueda, Spain                       | <i>Verdejo</i>             | 6    | 12   | 48     |
| 2021 Le Naturel, Navarra, Spain                 | <i>Garnacha Blanca</i>     | 5    | 10   | 40     |
| 2020 Pinord, Diorama, Penedès, Spain            | <i>Xarel-lo</i>            | 4.75 | 9.5  | 38     |
| 2021 Orto Vins, Les Argiles, Montsant, Spain    | <i>Macabeo</i>             | 6.5  | 13   | 52     |
| 2020 Asnella, Vinho Verde, Portugal             | <i>Arinto, Loureiro</i>    | 5    | 10   | 40     |
| 2019 Capítulo 7, Mendoza, Argentina             | <i>Pedro Ximénez</i>       | 4.25 | 8.5  | 34     |
| 2022 Aylin, San Antonio, Chile                  | <i>Sauvignon Blanc</i>     | 5    | 10   | 40     |
| 2019 1752 Gran Tradicion, Cerro Chapeu, Uruguay | <i>Petit Manseng Blend</i> | 6    | 12   | 48     |
| 2020 Leitz, Feinherb, Rheingau, Germany         | <i>Riesling</i>            | 5.5  | 11   | 44     |

## ROSÉ & SKIN CONTACT

|                                                            |                           | 3oz | 6oz | bottle |
|------------------------------------------------------------|---------------------------|-----|-----|--------|
| 2020 Liquid Geography, Bierzo, Spain                       | <i>Mencía</i>             | 5   | 10  | 40     |
| 2021 Familia Schroeder, Saurus, Patagonia, Argentina       | <i>Pinot Noir</i>         | 4.5 | 9   | 36     |
| 2021 Christophe Avi, Agenais, France                       | <i>Cabernet Sauvignon</i> | 5.5 | 11  | 44     |
| 2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain | <i>Malvar, Airén</i>      | 5   | 10  | 40     |

## RED

|                                                         |                               | 3oz  | 6oz  | bottle |
|---------------------------------------------------------|-------------------------------|------|------|--------|
| 2018 Nucerro, Reserva, Rioja, Spain                     | <i>Tempranillo</i>            | 6.5  | 13   | 52     |
| 2020 Marqués de Tomares, Crianza, Rioja, Spain          | <i>Tempranillo</i>            | 6    | 12   | 48     |
| 2020 Pedro González Mittelbrunn, Castilla y León, Spain | <i>Prieto Picudo</i>          | 4.5  | 9    | 36     |
| 2019 Bardos, Romántica, Ribera del Duero, Spain         | <i>Tempranillo</i>            | 6    | 12   | 48     |
| 2021 Glup Glup, Cariñena, Spain                         | <i>Garnacha</i>               | 4.5  | 9    | 36     |
| 2019 Sotabosc, Montsant, Spain                          | <i>Garnacha, Cariñena</i>     | 6    | 12   | 48     |
| 2012 Laurona, Montsant, Spain                           | <i>Garnacha, Cariñena</i>     | 7    | 14   | 56     |
| 2020 La Vinyeta, Bongo*, Emporda, Spain                 | <i>Monastrell</i>             | 4.5  | 9    | 36     |
| 2020 Uva de Vida, Biográfico, Toledo, Spain             | <i>Tempranillo, Graciano</i>  | 6.5  | 13   | 52     |
| 2020 Bodegas Ponce, Clos Lojen, Manchuela, Spain        | <i>Bobal</i>                  | 5.25 | 10.5 | 42     |
| 2022 Vins de Pedra, Negre de Folls, Conca de Barberá    | <i>Trepat Blend</i>           | 4.75 | 9.5  | 38     |
| 2016 Fontes Cunha, ‘Mondeco,’ Dão, Portugal             | <i>Touriga National Blend</i> | 3.5  | 7    | 28     |
| 2021 Earth First, Classic, Mendoza, Argentina           | <i>Malbec</i>                 | 4.25 | 8.5  | 34     |
| 2019 Belinda, Mendoza, Argentina - served chilled       | <i>Bonarda, Pedro Ximénez</i> | 4.25 | 8.5  | 34     |
| 2019 Quieto, Gran Corte, Mendoza, Argentina             | <i>Cabernet Franc, Malbec</i> | 6.25 | 12.5 | 50     |
| 2018 Peñalolen, Maipo, Chile                            | <i>Cabernet Sauvignon</i>     | 6.5  | 13   | 52     |
| 2017 Polkura, Colchagua, Chile                          | <i>Syrah</i>                  | 5.75 | 11.5 | 46     |
| 2018 Alto de la Ballena, Reserva, Maldonado, Uruguay    | <i>Tannat, Viognier</i>       | 6    | 12   | 48     |

# SHERRY

## DRY

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

## SWEET

|                                  |                      | 3oz  | bottle |
|----------------------------------|----------------------|------|--------|
| East India Solera, Lustau, 750mL | <i>Oloroso Dulce</i> | 8    | 64     |
| Nectar, Gonzalez Byass, 375mL    | <i>Pedro Ximénez</i> | 9    | 36     |
| Solera 1927, Alvear, 375mL       | <i>Pedro Ximénez</i> | 13.5 | 54     |

# WINE FLIGHTS

3 Half Glasses

|                                                                                                                    |                                            |    |
|--------------------------------------------------------------------------------------------------------------------|--------------------------------------------|----|
| <b>SPAIN FLIGHT #29</b>                                                                                            | Avinyo (3oz) / Mila (3oz) / Sotobosc (6oz) | 20 |
| Try a personalized wine flight by <i>General Manager</i> Brandon Cartagena, based on his travels throughout Spain! |                                            |    |

|                                                                                                                  |                                             |      |
|------------------------------------------------------------------------------------------------------------------|---------------------------------------------|------|
| <b>APERITIVOS</b>                                                                                                | 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) |                                             |      |



# COCKTAILS

|                                                                                 |   |
|---------------------------------------------------------------------------------|---|
| <b>BEES &amp; BAYS</b> (No ABV)                                                 | 6 |
| Lime, Salted Honey Syrup, Cardamom Bitters<br>Sparkling Water, Torched Bay Leaf |   |

|                                                                                     |    |
|-------------------------------------------------------------------------------------|----|
| <b>SUMMER STREET SLING</b>                                                          | 12 |
| Chamomile Infused Tito’s Vodka<br>Grapefruit, Lemon, Grapefruit Bitters, Peychaud’s |    |

|                                                                      |    |
|----------------------------------------------------------------------|----|
| <b>DOS PENÍNSULAS</b>                                                | 13 |
| Libélula Joven Tequila, Lustau Palo Cortado,<br>Lemon, Agave, Nutmeg |    |

|                                                                                |    |
|--------------------------------------------------------------------------------|----|
| <b>TYGRA</b>                                                                   | 13 |
| Cachaça, Quevedo White Port, Ginger Beer,<br>Lime, Angostura Bitters, Cucumber |    |

|                                                                                                               |    |
|---------------------------------------------------------------------------------------------------------------|----|
| <b>ALEBRIJES</b>                                                                                              | 13 |
| Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup,<br>Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder |    |

|                                                                                   |    |
|-----------------------------------------------------------------------------------|----|
| <b>BOURBON SPICE RACK</b>                                                         | 12 |
| Four Roses Bourbon, Cardamaro, Maple Syrup,<br>Lemon, Cardamom & Lavender Bitters |    |

|                                                                                                |    |
|------------------------------------------------------------------------------------------------|----|
| <b>SMOKED SHERRY MANHATTAN</b>                                                                 | 15 |
| Hudson Bourbon, Gonzalez Byass Pedro Ximenez,<br>Lustau Amontillado, Angostura, Luxardo Cherry |    |

|                                                                                                |      |
|------------------------------------------------------------------------------------------------|------|
| <b>LAIRD’S WAY</b>                                                                             | 14.5 |
| Monkey Shoulder Scotch, Dolin Rouge Vermouth,<br>Sfumato Rhubarb Amaro, Orange, Walnut Bitters |      |

# GINTONICS

|                                                  |    |
|--------------------------------------------------|----|
| Inspired by three of Spain’s most iconic regions | 15 |
|--------------------------------------------------|----|

|                                                                                        |
|----------------------------------------------------------------------------------------|
| <b>CATALAN</b>                                                                         |
| Hayman’s London Dry Gin, Fever Tree Mediterranean Tonic,<br>Grapefruit, Lime, Rosemary |

|                                                                                                 |
|-------------------------------------------------------------------------------------------------|
| <b>VALENCIAN</b>                                                                                |
| Hayman’s London Dry Gin, Fever Tree Indian Tonic,<br>Orange Blossom Water, Lemon, Orange, Thyme |

|                                                                  |
|------------------------------------------------------------------|
| <b>GALICIAN</b>                                                  |
| Nordés Gin, Fever Tree Indian Tonic,<br>Lemon, Green Apple, Mint |

# SANGRIA

|                                                                   |       |         |
|-------------------------------------------------------------------|-------|---------|
| <b>RED OR WHITE SANGRIA</b>                                       | glass | pitcher |
| Rioja Wine, Elderflower, Citrus Infused<br>Dark Rum, Guava Nectar | 9.5   | 34      |

|                                                                                   |       |        |
|-----------------------------------------------------------------------------------|-------|--------|
| <b>GUNS &amp; ROSÉS</b>                                                           | glass | carafe |
| Sao Joao Rosé, Lilet Rosé, Rime Vodka,<br>Peach Nectar, Lemon, Grapefruit Bitters | 12.5  | 50     |

# BEER

|                                               |      |       |
|-----------------------------------------------|------|-------|
| <b>DRAFT</b>                                  | caña | doble |
| Estrella Galicia, Lager - Spain               | 4.25 | 8.5   |
| Two Roads, No Limits Hefeweizen – CT (16 oz.) | 4    | 8     |
| New England, Seahag, IPA - CT                 | 4.25 | 8.5   |

|                                                     |      |
|-----------------------------------------------------|------|
| <b>BOTTLES &amp; CANS</b>                           |      |
| Athletic Brewing, Run Wild IPA, Non- Alcoholic - CT | 7    |
| Estrella Damm, Daura Gluten-Free Lager – Spain      | 7.5  |
| Two Roads, Passion Fruit Gose – CT (16 oz.)         | 12   |
| Troegs, Dreamweaver Wheat - PA                      | 8    |
| Half Full, In Pursuit IPA - CT                      | 8    |
| Allagash, Tripel - MN                               | 10.5 |
| Lagunitas, Maximus IPA - CA                         | 8.5  |

|                                                                                        |     |
|----------------------------------------------------------------------------------------|-----|
| <b>CIDERS</b>                                                                          |     |
| Isastegi, Sagardo Natural Cider (750mL) – Spain                                        | 28  |
| Down East Cider- Original Blend                                                        | 9.5 |
| Down East Cider, Seasonal Blends – MA<br>( <i>Strawberry, Dreamcicle, Watermelon</i> ) | 9.5 |