

barcelona

CHARCUTERIE & CHEESE

7 For one | 19.5 For three

JAMÓN SERRANO

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

SOBRASADA

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

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

SALCHICHÓN DE VIC

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

HOT SOPRESSATA

California, US
Pork Salami. Paprika, Chile De Arbol, Sherry

FUET

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

IDIAZÁBAL

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

AGED MANCHEGO

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

MAHÓN

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

CAÑA DE CABRA

Murcia, ES
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

AGED MAHÓN

Islas Baleares, ES
Hard, Cow's Milk, Aged 1 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

QUESO DE TRUFA

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

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

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, Jamón Serrano, Fuet, Almonds

TAPAS

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

PULPO

Red Onions, Celery, Fingerling Potatoes

15.5

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

MUSSELS

Chorizo, Thyme, White Wine

13

LOCAL WILTED KALE

Lemon, Garlic, Espelette

8.5

BLACK BASS

Ajo Blanco, Mushroom Conserva

16.5

BLACK TRUFFLE TORTILLA

Chive Cream, Lemon

9

CRISPY CALAMARI

Smoked Pepper Aioli

11.5

FRIED ARTICHOKE

Saffron Aioli

9

CHICKEN PINTXOS

Huancaína, Pink Peppercorns

12.5

BURRATA

Basil Picada, Peaches, Hazelnuts

12

PORK BELLY

Mojo Picon

10.5

BLISTERED OKRA

House Cured Sobrasada, Preserved Lemon

9.5

TRUFFLED BIKINI

Serrano, Mahón

8.5

CHAMPIÑONES

Garlic, Aleppo Pepper, Lemon

11

FIDEOS

Chicken Thigh, House Chorizo, Catalan Noodles

16.5

QUESO A LA PLANCHA

Drunken Goat, Quince Agridulce

8.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

SWEET CORN CAZUELA

Pimentón Butter, Vermouth

9.5

BACON-WRAPPED DATES

Valdeón Mousse

8

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

LEMON HUMMUS

Fried Pita Bread, Herb Oil

9

STEAK PAILLARD

Crispy Potatoes, Pepper Vinaigrette

14.5

POTATO TORTILLA

Chive Sour Cream

7

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

BOQUERONES

Roasted Red Peppers, Fried Capers, Herb Oil

8.5

LAMB BOCADILLOS

Drunken Goat Cheese, Harissa Aioli

14.5

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

CUCUMBER & TOMATO

Cucumbers, Feta Cheese, White Balsamic

9

ARUGULA SALAD

Pepitas, Cana de Cabra, Sherry Vinaigrette

9

PICKLED CHIOGGIA BEET

Sheep's Cheese, Pistachios, Sherry Vinaigrette

8.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

NEW YORK STRIP STEAK

French Fries

33

PARILLADA MIXED GRILL*

NY Strip, Chicken, Pork Loin, Gaucho Sausage

half / full / double

31 / 62 / 108

PAELLA VERDURAS

Baby Carrots, Corn, Shallots, Zucchini

18 / 36 / 64

PAELLA MARISCOS

Calamari, Gambas, Mussels, Clams

28 / 56 / 98

PAELLA SALVAJE

Chicken, Chorizo, Chickpeas

28 / 56 / 98

DESSERTS

FLAN CATALÁN

Olive Oil Ice Cream, Sea Salt

7

OLIVE OIL CAKE

Olive Oil Ice Cream, Sea Salt

10

BASQUE BURNT CHEESECAKE

Vermouth Preserved Grapes

9

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

LA BOELLA OLIVE OIL ICE CREAM

Longford's, Stamford, CT

7.5

COCONUT MOUNDS ICE CREAM

Longford's, Stamford, CT

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 BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2019 AT Roca, Reserva, Brut Nature , Classic Penedes, 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

		3oz	6oz	bottle
2022 Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2022 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2021 Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
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
2021 Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2020 Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2019 Vina Callejuela , Blanco de Hornillos, Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2022 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2022 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2019 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2021 Iniceri, 'Abisso' , Sicily, Italy	<i>Catarratto</i>	6	12	48
2021 Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	5.5	11	44
2021 L'Alpage , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2021 Liquid Geography , Bierzo, Spain	<i>Mencia</i>	5	10	40
2021 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2022 Christopher Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
2020 Los Conejos Malditos , Blanco Con Madre, Toledo, Spain	<i>Malvar, Airen</i>	5	10	40

RED

		3oz	6oz	bottle
2018 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2020 Pedro González Mittelbrunn , Castilla y León, Spain	<i>Prieto Picudo</i>	4.5	9	36
2021 Glup Glup , Carinena, Spain	<i>Garnacha</i>	4.5	9	36
2020 Bardos Romantica , Ribera Del Duero, Spain	<i>Tempranillo</i>	6	12	48
2020 Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	48
2018 César Marquez Pérez, Parajes , Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
2013 Laurona , Montsant, Spain	<i>Garnacha</i>	7	14	56
2019 Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2021 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	5.25	10.5	42
2016 Fontes Cunha, 'Mondeco' Dao Portugal	<i>Touriga Nacional Blend</i>	3.5	7	28
2022 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepal Blend</i>	4.75	9.5	38
2022 La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	4.5	9	36
2020 Vino De Montana , Peninsula Vicultores, Madrid, Spain	<i>Garnacha</i>	5.5	11	44
2018 Belinda , Mendoza, Argentina (<i>served chilled</i>)	<i>Bonarda, Pedro Ximenez</i>	4.25	8.5	34
2021 Earth First, Classic , Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2020 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2016 Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2020 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	6.75	13.5	54
2018 Alto de la Ballena, Reserva , Maldonado, Uruguay	<i>Tannat, Viognier</i>	6	12	48
2018 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2020 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2021 Domaine Vallot , Cotes-du-Rhone, France	<i>Grenache Blend</i>	6.75	13.5	54
2021 Dom. Des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</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

SPAIN FLIGHT #29 Avinyo (3oz) / Mila (30z) / Sotobosc (6oz) 20
Try a personalized wine flight by **General Manager Brandon Cartagena**, based on his travels throughout Spain!

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 / Vino De Montana / Vallot 17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone



COCKTAILS

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

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

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, Elderflower, 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
Black Hog, Granola Brown – CT 3.75 7.5
Sea Hag, IPA – CT 3.75 7.5
Jack's Abby, House Lager – MA 3.75 7.5

BOTTLES & CANS
Narragansett Lager (16oz.) - RI 7
Downeast Cider, Rotating Seasonal- MA 9.5