

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

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

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

FUET

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

CHORIZO PICANTE

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

PAMPLONA

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

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

MAXORATA

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

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

DÉLICE DE BOURGOGNE

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

CABRA ROMERO

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

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

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

Garlic, Thyme, Citrus, Giardiniera

BOQUERONES

Roasted Red Peppers, Fried Capers, Herb Oil

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

FLUKE CRUDO*

Moscatel, Padron Pepper, Radishes

WHIPPED SHEEP’S CHEESE

Guindilla Honey, Pistachios, Pimentón

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

LOCAL KALE

Lemon, Garlic, Espelette

PULPO

Red Onions, Celery, Fingerling Potatoes

ROASTED CARROTS

Cumin Yogurt, Sunflower Seeds, Agave, Mint

MUSSELS

Chorizo, Thyme, White Wine

BLACK TRUFFLE TORTILLA

Chive Crème Fraiche

LOCAL RAINBOW TROUT

Manchego Almogrote

BURRATA

Basil Picada, Charred Apples, Hazelnuts

PINTXOS

Huancaina, Pink Peppercorns

STUFFED PIQUILLOS

Idiazábal, Olive Oil Crostini

PORK BELLY

Mojo Picon

CHAMPIÑONES

Garlic, Aleppo Pepper, Lemon

FIDEOS

Chicken Thigh, House Chorizo, Catalan Noodles

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

SPICED BEEF EMPANADAS

Red Pepper Sauce

SPAGHETTI SQUASH CARBONARA

Sage Butter, Crispy Serrano, Farm Yolk

BACON-WRAPPED DATES

Valdeón Mousse

BLISTERED SHISHITO PEPPERS

Sea Salt, Lime

IBÉRICO SECRETO

Acorn Fed Pork , Wild Mushroom Conserva

QUESO A LA PLANCHA

Drunken Goat, Quince Agridulce

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

LEMON HUMMUS

Fried Pita Bread, Herb Oil

STEAK PAILLARD

Crispy Potatoes, Pepper Vinaigrette

POTATO TORTILLA

Chive Sour Cream

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

SALADS

CUCUMBER & TOMATO

Cucumbers, Feta Cheese, White Balsamic

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

LOCAL ARUGULA SALAD

Pepitas, Cranberry , Aged Mahón

PICKLED CHIOGGIA BEET

Sheep’s Cheese, Pistachios, Sherry Vinaigrette

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

NEW YORK STRIP STEAK

Truffle Fries

GRILLED WHOLE BRANZINO

Seasonal Vegetables, Roasted Potatoes

	half / full / double
PARILLADA MIXED GRILL*	31 / 62 / 108
NY Strip, Chicken, Pork Loin, Gaucho Sausage	

PAELLA VERDURAS

18 / 36 / 64
Baby Carrots, Corn, Shallots, Shishito Peppers

PAELLA MARISCOS

28 / 56 / 98
Calamari, Gambas, Mussels, Clams

PAELLA SALVAJE

28 / 56 / 98
Chicken, Chorizo, Chickpeas

DESSERTS

FLAN CATALÁN

7

OLIVE OIL CAKE

10
Olive Oil Ice Cream, Sea Salt

BASQUE BURNT CHEESECAKE

9
Vermouth Preserved Grapes

CHOCOLATE CAKE

9
Coffee Crème Anglaise, Almond Crumble

LA BOELLA OLIVE OIL ICE CREAM

7.5
Longford's, Stamford, CT

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 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
2020 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
2019 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
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
2021 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2021 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
2020 Iniceri, ‘Abisso’, Sicily, Italy	<i>Catarratto</i>	6	12	48
2020 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	5.5	11	44
2020 L’Alpage, Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

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
2017 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2018 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
2020 Azul y Garanza, Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2019 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2018 Joan d’Anguera, Finca L’Argatá, Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2019 Sotabosc, Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2012 Laurona, Montsant, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2018 Coster dels Olivers, Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepat Blend</i>	4.75	9.5	38
2020 La Vinyeta, Bongo*, Emporda, Spain	<i>Monastrell</i>	4.5	9	36
2020 Península, Vino de Montaña, Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	5.5	11	44
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
2016 Fontes Cunha, ‘Mondeco,’ Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2020 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
2019 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
2020 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	7	14	56
2019 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

BEEES & 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
Estrella Galicia, Lager - Spain 4.25 8.5
Black Hog, Rotating Selection - CT 3.75 7.5
Two Roads, No Limits Hefeweizen – CT 4 8
Half Full, Bright Blonde Pale Ale - CT 3.75 7.5
Jack’s Abby, House Lager - MA 3.75 7.5
Troegs, Perpetual IPA - PA 4.25 8.5
New England, Sea Hag IPA - CT 4.25 8.5

BOTTLES & CANS
Athletic Brewing, Run Wild IPA, Non- Alcoholic - CT
Peroni, Lager - Italy 8.5
Estrella Galicia, Lager - Spain 8
Two Roads, Passion Fruit Gose – CT (16 oz.) 12
Troegs, Dreamweaver Wheat - PA 8
Two Roads, Honeyspot Road IPA - CT 7
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 Cider – MA 9.5
Down East Cider, Seasonal Blends – MA 9.5
(*Strawberry, Dreamsicle, Watermelon*)