

# WINE

## SPARKLING

|  |    |
|--|----|
| 2018 Caves Sao Joao, Espumante Bruto Rosado - Bairrada, Portugal | 46 |
| NV BarCava, Brut - Penedes, Spain                                | 32 |

## ROSES

|  |    |
|--|----|
| 2018 Capcanes, Mas Donis - Montsant, Spain                       | 43 |
| 2018 Lafage, Miraflores Rosé - Roussillon, France                | 48 |
| 2017 Tibouren, Clos Cibonne, Cru Classe, Rose - Provence, France | 65 |
| 2018 Liquid Geography [Mencia] - Bierzo, Spain                   | 32 |

## WHITES

|   |    |
|---|----|
| 2018 Palacio de Fefinanes [Albarino] - Rias Baixas, Spain   | 48 |
| 2015 Bodegas Albamar, Ciebo [Godello] - Valdeorras, Spain   | 65 |
| 2018 Armas de Guerra, Blanco [Dona Blanca/Godello] - Bierzo, Spain                                | 30 |
| 2015 Vinyater, Partida Creus, VY - Penedes, Spain   | 56 |
| 2018 Celler del Roure, Cullerot [Malvasia Blend] - Valencia, Spain                                | 42 |
| 2013 Wine Drops, Somnium [Rabigato/Codega do Larinho/Gouveio/Viosinho] - Douro, Portugal          | 60 |
| 2019 Pie de Palo [Viognier] - Maipu, Argentina  | 24 |
| 2018 Via Revolucionaria, Hulk [Semillon] - Valled de Uco, Argentina                               | 42 |
| 2018 Bodegas Cerro Chapeu, Reserva [Chardonnay] - Cerro Chapeu, Uruguay                           | 30 |
| 2018 Bodegas Cerro Chapeu, 1752 Gran Tradicion [Petit Manseng/Sauv. Gris] - Cerro Chapeu, Uruguay | 48 |
| 2018 Celler del Roure, Cullerot [Malvasia Blend] - Valencia, Spain                                | 42 |
| 2017 Barth, Allure, Semi-Dry [Riesling] - Rheingau, Germany                                       | 38 |

## REDS

|   |    |
|---|----|
| 2014 Bodegas Olarra, Nucerro, Reserva [Tempranillo] - Rioja, Spain            | 46 |
| 2016 Casas del Bosque, Gran Reserva [Pinot Noir] - Leyda Valley, Chile        | 50 |
| 2018 Le Naturel [Garnacha] - Navarra, Spain                                   | 32 |
| 2017 Joan d'Anguera, Altaroses [Garnatxa] - Montsant, Spain                   | 52 |
| 2018 La Vinyeta, Bea [Monastrell] - Emporda, Spain                            | 36 |
| 2017 Bernabeleva, Camino de Navaherreros [Garnacha] - Sierra de Gredos, Spain | 34 |
| 2016 Bodegas Ponce, La Casilla [Bobal] - Manchuela, Spain                     | 48 |
| 2018 Earth First, Sustainable [Malbec] - Lujan de Cuyo, Argentina             | 34 |
| 2018 Quieto, Gran Corte, Agrelo [Cabernet Franc/Malbec/Syrah]                 | 46 |
| 2015 Terranoble, Gran Reserva [Cabernet Sauvignon] - Colchagua, Chile         | 36 |
| 2015 Alto de la Ballena, Reserva [Tannat/Viognier] - Maldonado, Uruguay       | 48 |

# B A R C E L O N A

We have inventory and access to provisions that may be helpful to you at this time. Ask us for anything you may need – we can help

Want meatballs for today and tomorrow? We can customize and alter the portion sizes of any dish

Is your favorite dish not listed? We can probably still make it

## CHARCUTERIA & CHEESE

6.50 for one, 17.50 for three

**Jamón Serrano**  
Dry-cured Spanish ham

**Chorizo Picante**  
Smoky, mildly spicy, dry-cured sausage

**Salchichon de Vic**  
Dry-cured pork sausage with peppercorns

**Fresh Mahon**  
Cow's milk cheese, mild & nutty

**Caña de Cabra**  
Soft-ripened goat cheese, creamy & mild

**6-Month Aged Manchego**  
Firm, cured sheep's milk, sharp & piquant

## SALADS

**Mixta Salad** 7.50  
Olives, Onions, Tomatoes, Little Gem Lettuce

**Roasted Beet Salad** 8.50  
Sheep's Cheese, Pepitas

+ Shrimp, Chicken or Hanger Steak 8.50

## BREAD

We will include bread with every order, but we also have additional available:

Whole Loaf 5.00

Half Loaf 2.50

## TAPAS

**Grilled Asparagus** 7.50  
Egg, Horseradish

**Roasted Brussels Sprouts** 7.50  
Sobrassada, Chili Flakes

**Potato Tortilla** 5.00  
Chive Sour Cream 25.00 for whole

**Spinach & Chickpea Cazuela** 7.50  
Cumin, Roasted Onion, Lemon

**Roasted Chicken Pinxto** 7.50  
Peppers, Onion, Garlic

**Pork Ribs** 9.50  
Red Chimichurri

**Gambas al Ajillo** 9.50  
Guindilla Pepper, Olive Oil, Garlic

**Shishito Peppers** 7.50  
Sea Salt

**Jamón & Manchego Croquetas** 5.50  
Garlic Aioli

**Lamb Merguez** 11.50  
White Beans, Piquillo

**Pulpo Gallego** 11.50  
Yukon Potatoes, Paprika, Olive Oil

**Albondigas** 8.50  
Spiced Meatballs in Ham-Tomato Sauce

**Chorizo w/ Sweet & Sour Figs** 8.50  
Balsamic Reduction

**Eggplant Caponata** 4.50  
Sweet Pepper, Basil, Parsley

**Patatas Bravas** 7.00  
Salsa Brava, Garlic Aioli

**Beef Empanadas** 6.50  
Smoky Pepper Sauce

**Bacon-Wrapped Dates** 6.00  
Valdeon Mousse

**Hanger Steak** 11.50  
Truffle Vinaigrette

## LARGE PLATES

**Paella Verduras** 16.50  
Brussels Sprouts, Asparagus, Shishito Peppers

**Chicken Pimientos** 19.50  
Roasted Potatoes, Lemon, Hot Cherry Peppers

**Parrillada\*** 26.50  
NY Strip, Chicken, Pork Loin, Gaucho Sausage

## KIDS

**Crispy Chicken Fingers** 7.50  
French Fries

**Pasta with Butter** 5.00

**Pasta with Meatballs** 6.50

## DESSERTS

**Olive Oil Cake** 7.00  
Sea Salt 40.00 for whole

**Basque Burnt Cheesecake** 7.50  
Luxardo Cherries 40.00 for whole

**Warm Flourless Chocolate Cake** 7.50



**Phone Number** 203-854-5600

**Take-home Hours**  
Sunday – Thursday 11:30am-8pm  
Friday & Saturday 11:30am-9pm

BARCELONA WINE BAR