

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

Sautéed Broccoli Rabe 7.50
Garlic, Chili Flake, Lemon

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

Woodfire Burger 10.50
Riojana, Mustard Aioli

Chicken Soup 6.50
Chickpeas, Spinach

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

Homeade Fettuccini 8.50
Meatballs or Bolognese

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