

# barcelona

## CHARCUTERIE & CHEESE

7 for one | 19.5 for three

### JAMÓN SERRANO

Castilla y León, ES  
15-12 Months Cured Ham. Tender,  
Salty, Sweet

### CHORIZO PICANTE

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

### SOBRASADA

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

### SALCHICHÓN DE VIC

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

### FUET

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

### SPECK

Alto Adige, IT  
Spice-Rubbed Ham. Smoky, Lean

### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

### AGED MANCHEGO

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

### DRUNKEN GOAT

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

### IDIÁZABAL

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

### CABRA ROMERO

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

### DÉLICE DE BOURGOGNE

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

### MAHÓN

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

### TETILLA

Galicia, ES  
Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild,  
Creamy

### JAMÓN MANGALICA

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

### CHORIZO IBÉRICO DE BELLOTA

Andalucía, ES  
Aged 3 Months Sausage, Acorn Fed Pork.  
Pimentón

### DUCK PROSCIUTTO

New York, US  
Moultard Dark Breast. Spiced, Tender, Sweet

### APERITIVO BOARD

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

*Marinated Olives, Patatas Bravas,  
Guindilla Peppers, Jamón Serrano, Fuet,  
Mahón, Tetilla, Roasted Almonds*

## TAPAS

### HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

### SWEET POTATOES

Pistachios, Rosemary

### DELICATA SQUASH

Apple Aji Amarillo Sauce, Pepitas

### SWISS CHARD

Garlic, White Wine, Tomatoes

### SHISHITO PEPPERS

Lime, Sea Salt

### BABY CARROTS

Herb Crème Fraîche, Almonds

### CHARRED BRUSSELS SPROUTS

Smoked Blue Cheese, Cherry Peppers

### SEACOAST MUSHROOMS

Scallions, Balsamic Reduction

### RICOTTA MONTADITO

Whipped Ricotta, Black Truffle

### RED PEPPER HUMMUS

Lemon, Crispy Lavash

### QUESO A LA PLANCHA

Almonds, Honey,

### POTATO TORTILLA

Chive Sour Cream

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### BLACK BASS

Salsa Verde

### BOQUERONES

Parsley, Garlic, Olive Oil

### SALMON

Baby Greens, Pickled Fennel

### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

### MUSSELS

House-made Chorizo, White Wine

### SCALLOPS

Sunchoke Purée, Aleppo Pepper

### CRISPY CALAMARI

Shishito Peppers, Piquillos, Smoked Pepper Aioli

### MORCILLA FIDEOS

Cherry Peppers, Scallions

### VENISON CARPACCIO

Fennel, Capers, Pink Peppercorn Vinaigrette

### CHICKEN THIGH

Spiced Yogurt, Mint, Cucumbers

### DENVER LAMB RIBS

Domaine de Tourelle Sauce

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

### PORK BELLY

Cranberry-Apricot Chutney

### WAGYU CHEEKS

Demi Glace, Root Vegetables

### TRUFFLED BIKINI

Jamón Serrano, Mahón

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

### STEAK PAILLARD

Crispy Potatoes Red Pepper Vinaigrette

### SPICED BEEF EMPANADAS

Red Pepper Sauce

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

### ROASTED PEAR & PECAN

Cranberries, Sheep's Cheese, Cider Gastrique

### TUSCAN KALE

Boquerones Aioli, Garlic Migas

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

### WHOLE ROASTED BRANZINO

Ensalada, Crispy Potatoes

### PAELLA VERDURAS

Squash, Mushrooms, Brussels Sprouts

### PAELLA MARISCOS\*

Mussels, Littleneck Clams, Prawns, Calamari

### PAELLA SALVAJE

Chicken, Pork Belly, Chorizo

### PARILLADA BARCELONA\*

NY Strip, Chicken, Pork Loin, Gaucho Sausage

## DESSERTS

### FLAN CATALÁN

Sea Salt

### OLIVE OIL CAKE

Sea Salt

### BASQUE BURNT CHEESECAKE

Luxardo Cherries

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

### GRAHAM CENTRAL STATION

*J Fosters Creamery Avon, CT*

### RASPBERRY SORBET

*J Fosters Creamery Avon, CT*

## EXECUTIVE CHEF NICK SOUZA

\*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

NV BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2018 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

2020 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2019 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 Menade, Rueda, Spain	<i>Verdejo</i>	6	12	48
2019 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2020 Mestizaje Blanco, El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
2019 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2019 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
2020 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2020 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2018 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2018 Marcel Couturier, Mâcon-Loché, France	<i>Chardonnay</i>	8	16	64
2018 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

2020 Liquid Geography, Bierzo, Spain	<i>Mencia</i>	5	10	40
2019 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2020 Lafage, 'Miraflores', Roussillon, France	<i>Mourvedre Blend</i>	6.5	13	52
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

### RED

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
2019 La Maldita, Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2018 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	5.5	11	44
2021 Le Naturel, Navarra, Spain	<i>Garnacha</i>	4	8	32
2019 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
2018 La Fanfarria, Asturias, Spain	<i>Mencia, Albarín Negro</i>	6.5	13	52
2019 Sotabosc, Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2012 Laurona, Montsant, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepát 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 Azul y Garanza, Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
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
2015 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
2018 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
2015 Alto de la Ballena, Reserva, Maldonado, Uruguay	<i>Tannat, Viognier</i>	6	12	48
2019 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

Jarana, Lustau, 750mL	<i>Fino</i>	5.5	44
Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	9	72
La Cigarrera, 375mL	<i>Manzanilla</i>	8	32
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	5	40
Península, Lustau, 750mL	<i>Palo Cortado</i>	7.5	60
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	11.5	46

### SWEET

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

**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

**GRENAICHE (ON THE ROCKS)** Le Naturel / Vino de Montaña/ Domaine 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

**FLOR DE SAL** (Low ABV) 12  
La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif  
Luxardo Maraschino, Lime, Lemon, Black Lava Salt  
Porrón for the Table 48

**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

**TYGRA** 13  
Cachaça, Quevedo White Port, Ginger Beer,  
Lime, Angostura Bitters, Cucumber

**BOURBON SPICE RACK** 12  
Four Roses Bourbon, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

**SMOKED SHERRY MANHATTAN** 15  
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,  
Lustau Amontillado, Angostura, Luxardo Cherry

**LAIRD'S WAY** 14.5  
Monkey Shoulder Scotch, Dolin Rouge Vermouth,  
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

## GINTONICS

Inspired by the Biodynamic calendar, featuring 14.5  
Hayman's London Dry Gin

**FRUIT**  
Fever Tree Grapefruit, Fever Tree Elderflower,  
Strawberry, Lemon, Pink Peppercorns

**LEAF**  
Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves

**FLOWER**  
Fever Tree Elderflower, Rosebud, Lime, Cucumber

**ROOT**  
Fever Tree Mediterranean, Q Ginger Beer, Cardamom,  
Ginger, Lime

**CLASSIC BARCELONA GINTONIC**  
Fever Tree I Mediterranean, Grapefruit, Lime, Jasmine

## SANGRIA

**WHITE OR RED SANGRIA** glass pitcher  
Rioja Wine, Elderflower, Citrus Infused 9.5 34  
Dark Rum, Guava Nectar

**GUNS & ROSÉS** glass carafe  
São João Brut Rosé, Lillet Rosé, Rime Vodka, 12.5 50  
Peach Nectar, Lemon, Grapefruit Bitters

## BEER

**DRAFT** 7oz 14oz  
Half Full, Bright Blonde Pale Ale - CT 3.5 7  
Jack's Abby, House Lager - MA 3.75 7.5  
Black Hog, Granola Brown Ale - CT 3.75 7.5  
Troegs, Perpetual IPA - PA 4.25 8.5

**BOTTLES & CANS**  
Clausthaler, Non-Alcoholic - Germany 5  
Narragansett Lager (16oz.) - RI 6  
Estrella Damm, Daura Gluten-Free Lager - Spain 7.5  
Von Trapp, Bohemian Pilsner - VT 7.5  
Troegs, Dreamweaver Wheat - PA 6.5  
Estrella Damm, Inedit - Spain 9.5  
Hitachino, Nest White - Japan 13  
Two Roads, Honeyspot Road IPA - CT 6.5  
Half Full, In Pursuit IPA - CT 8  
Jack's Abby, Hoponius Union IPL - MA 7  
Rodenbach, Grand Cru Sour Ale - Belgium 13  
Allagash, Tripel Reserve - MN 10.5  
Kentucky Ale, Bourbon Barrel Ale - KY 10  
Duclaw, Sweet Baby Jesus Porter - MD 8

**CIDERS**  
Down East Cider, Original - MA 9.5  
Down East Cider, Pomegranate - MA 9.5  
Isastegi, Sagardo Natural Cider (750mL) - Spain 28