

barcelona

CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

CHORIZO PICANTE

La Rioja
Smoky, mildly spicy, dry-cured sausage

SOBRASADA

Mallorca
Soft, spreadable chorizo

SALCHICHÓN DE VIC

Catalonia
Dry-cured pork sausage with peppercorns

SPECK

Alto Adige, Italy
Lightly smoked, dry-cured ham

SORIA CHORIZO

United States
Dry- Cured pork sausage, smoky & garlicky

FUET

Catalonia
Dry-Cured pork sausage

CHORIZO BLANCO

United States
Dry-Cured pork sausage with garlic

6-MONTH AGED MANCHEGO

La Mancha
Firm, cured sheep's milk, sharp & piquant

DRUNKEN GOAT

Murcia
Semi-soft goat's milk, soaked in red wine

TETILLA

Galicia
Mild, buttery cow's milk cheese, soft and creamy

MAHÓN

Balearic Islands
Cow's milk cheese aged 4 months, mild & nutty

IDIAZÁBAL

Basque Country
Smoked raw sheep's milk cheese, nutty & robust

VALDEÓN

Castilla-León
Cow's & goat's milk blue cheese, tangy & spicy

AGED MAHÓN

Balearic Islands
Cow's milk cheese aged 1 year, salty & sharp

CABRA ROMERO

Murcia
Goat's milk coated with Rosemary

DÉLICE DE BOURGOGNE

Burgundy, France
Triple cream cow's milk cheese, rich & buttery

CAÑA DE CABRA

Murcia
Soft-ripened goat's cheese, creamy & mild

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JAMÓN MANGALICA

Segovia
Cured Hungarian Pig

14

CHORIZO IBÉRICO DE BELLOTA

Salamanca
Acorn-fed, Ibérico pork sausage

12

APERITIVO BOARD

An assortment of Spanish aperitivo snacks to pair with your anytime drinks

22

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

TAPAS

SOPA DE CALABAZA

Sage Sour Cream, Pepitas

8.5

EGGPLANT CAPONATA

Sweet Peppers, Basil

5.5

LOCAL SWISS CHARD

Garlic, White Wine, Cherry Tomatoes

9

MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

CHARRED BRUSSELS SPROUTS

Smoked Blue Cheese, Cherry Peppers

9

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8

SWEET POTATOES

Pistachios, Rosemary

9

SHISHITO PEPPERS

Lime, Sea Salt

9.5

DELICATA SQUASH

Apple Aji Amarillo Sauce, Pepitas

9

BABY CARROTS

Herb Crème Fraîche, Almonds

9

RED PEPPER HUMMUS

Lemon, Crispy Lavash

8.5

SEACOAST MUSHROOMS

Scallions, Balsamic Reduction

9.5

GREEN BEANS

Almonds, Truffle Vinaigrette

9.5

POTATO TORTILLA

Chive Sour Cream

6

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

QUESO A LA PLANCHA

Almonds, Honey

7.5

RICOTTA MONTADITO

Whipped Ricotta, Black Truffle

7.5

BOQUERONES

Parsley, Garlic, Olive Oil

6

BLACK BASS A LA PLANCHA

Salsa Verde

13.5

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

SALMON A LA PLANCHA

Baby Greens, Pickled Fennel

14

SCALLOPS

Sunchoke Purée, Aleppo Pepper

18.5

MUSSELS

House-Made Chorizo, White Wine

13

COCKLES

Shishitos, Cherry Tomatoes, Confit Garlic

15

CRISPY CALAMARI

Piquillo, Shishitos, Smoked Pepper Aioli

11.5

CHICKEN THIGH

Spiced Yogurt, Mint, Cucumber

8.5

TRUFFLED BIKINI

Jamón Serrano, Mahón

8.5

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

8.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

PORK BELLY

Cranberry-Apricot Chutney

10

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.5

MORCILLA FIDEOS

Cherry Peppers, Scallions

16

SPICED BEEF EMPANADAS

Red Pepper Sauce

7

SHORT RIB

Truffle Chimichurri, Fennel Purée

18.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8

ROASTED PEAR & PECAN

Cranberries, Sheep's Cheese, Cider Gastrique

9

TUSCAN KALE

Boquerones Aioli, Garlic Migas

8.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

WHOLE ROASTED BRANZINO

Ensalada, Crispy Potatoes

26.5

PAELLA VERDURAS

Squash, Mushrooms, Brussels Sprouts

half / full / double
18 / 36 / 64

PAELLA SALVAJE

Chicken, Pork Belly, Chorizo

28 / 56 / 98

PAELLA MARISCOS*

Mussels, Littleneck Clams, Prawns, Calamari

28 / 56 / 98

PARILLADA BARCELONA*

NY Strip, Chicken, Pork Loin, Gaucho

31 / 62 / 108

DESSERTS

FLAN CATALÁN

7

OLIVE OIL CAKE

Sea Salt

9

BASQUE BURNT CHEESECAKE

Luxardo Cherries

9

FLOURLESS CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

GRAHAM CENTRAL STATION

J Fosters Creamery Avon, CT

7.5

RASPBERRY SORBET

J Fosters Creamery Avon, CT

7.5

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	Albariño	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	Chardonnay	7.25	14.5	58
2018 Iniceri, 'Abisso' , Sicily, Italy	<i>Catarratto</i>	6	12	48
2020 Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	5.25	10.5	42
2020 L'Alpage , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2020 Liquid Geography , Bierzo, Spain	<i>Mencía</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	12	48
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>	6.25	12.5	50
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
2021 Le Naturel , Navarra, Spain	<i>Garnacha</i>	4	8	32
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 La Fanfarria , Asturias, Spain	<i>Mencía, Albarín Negro</i>	5.5	11	44
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>Trepal 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
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
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>	6.75	13.5	54
2020 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

GRENACHE (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*) 5
Lime, Salted Honey Syrup, Cardamom
Sparkling Water, Torched Bay Leaf

SUMMER STREET SLING 10
Chamomile Infused Tito's Vodka
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

RICHMOND GIMLET 9
Greenall's Gin, Lime, Mint

DOS PENÍNSULAS 11
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
Hayman's London Dry Gin

FRUIT
Fever Tree Grapefruit, Fever Tree Elderflower,
Strawberry, Lemon, Pink Peppercorn

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 30
Dark Rum, Guava Nectar

GUNS & ROSÉS glass carafe
São João Brut Rosé, Lillet Rosé, Rime Vodka, 11.5 46
Peach Nectar, Lemon, Grapefruit Bitters

BEER

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

BOTTLES & CANS
Narragansett Lager (16oz.) - RI 6
Von Trapp, Bohemian Pilsner - VT 7.5
Troegs, Dreamweaver Wheat - PA 6.5
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
Lagunitas, Maximus IPA - CA 8.5
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 8.5
Down East Cider, Winter Blend - MA 8.5
Isastegi, Sagardo Natural Cider (750mL) - Spain 28