

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO Castilla y León, ES 15-12 Months Cured Ham. Tender, Salty, Sweet	SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	IDIÁZABAL País Vasco, ES Semi-Firm, Raw Sheep’s Milk, Aged 6 Months. Smoked, Sharp, Fruity	JAMÓN MANGALICA Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	14
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic	CABRA ROMERO Murcia, ES Semi-Soft, Goat’s Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	CHORIZO IBÉRICO DE BELLOTA Andalucía, ES Aged 3 Months Sausage, Acorn Fed Pork. Pimentón	12
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep’s Milk, Aged 6 Months. Buttery, Nutty, Complex	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow’s Milk, Mold Rind. Mushroomy, Smooth, Tangy	DUCK PROSCIUTTO New York, US Moultard Dark Breast. Spiced, Tender, Sweet	10
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat’s Milk, Aged 2 Months. Red Wine-Soaked	AGED MAHÓN Islas Baleares, ES Hard, Cow’s Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	MAXORATA Islas Canarias, ES Semi-Soft, Goats Milk, Aged 2 Months Buttery, Tangy	8.5
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	MAHÓN Islas Baleares, ES Firm, Cow’s Milk, Aged 4 Months. Buttery Mild, Nutty	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat’s Milk, Aged 21 Days. Creamy, Mild	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks	26
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	TETILLA Galicia, ES Semi-Soft, Cow’s Milk, Aged 15-20 Days. Mild, Creamy	SMOKIN GOAT Islas Canarias, ES Semi-Soft, Goats Milk, Aged 15 Days Smoked, Creamy, Mild	<i>Marinated Olives, Patatas Bravas, Guindilla Peppers, Jamón Serrano, Fuet, Mahón, Tetilla, Roasted Almonds</i>	

TAPAS

HOUSE MARINATED OLIVES Garlic, Thyme, Citrus, Giardiniera	5	BOQUERONES Parsley, Garlic, Olive Oil	6
EGGPLANT CAPONATA Sweet Peppers, Onions, Basil	5.5	STRIPED BASS Salsa Verde	13.5
SPRING PEAS Mint, Sorrel, Sheep’s Cheese, Piquillo Peppers	9.5	SALMON Baby Greens, Pickled Fennel	14
BEETS Orange, Honey, Harissa, Maldón	9	GAMBAS AL AJILLO Guindilla Peppers, Olive Oil, Garlic	9.5
SPINACH & CHICKPEA CAZUELA Cumin, Roasted Onions, Lemon	8.5	MUSSELS House-Made Chorizo, White Wine	13
SWISS CHARD Garlic, White Wine, Tomatoes	9	PRAWNS White Wine, Sofrito, Lobster Stock	15
ASPARAGUS Lemon, Thyme, Pickled Mustard Seeds	9.5	CRISPY CALAMARI Shishito Peppers, Piquillos, Smoked Pepper Aioli	11.5
BABY CARROTS Herb Crème Fraîche, Almonds	9	CHICKEN THIGH Spiced Yogurt, Mint, Cucumbers	9.5
ARTICHOKES Soria, Sunflower Seeds, Cherry Pepper Remoulade	8.5	VENISON CARPACCIO Fennel, Capers, Pink Peppercorn Vinaigrette	14.5
SHISHITO PEPPERS Lime, Sea Salt	9.5	STEAK PAILLARD Crispy Potatoes Red Pepper Vinaigrette	15
SEACOAST MUSHROOMS Scallions, Garlic, Sherry	11	ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	9.5
RICOTTA MONTADITO Whipped Ricotta, Black Truffle	7.5	RISOTTO Mangalica, English Peas, Smokin Goat	16.5
ROASTED RED PEPPER HUMMUS Lemon, Crispy Lavash	9	PORK BELLY Orange, Garlic, Fennel	10.5
QUESO A LA PLANCHA Almonds, Honey	7.5	CHORIZO W/ SWEET & SOUR FIGS Balsamic Reduction	8.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8	TRUFFLED BIKINI Jamón Serrano, Mahón	9
POTATO TORTILLA Chive Sour Cream	7	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
		SPICED BEEF EMPANADAS Red Pepper Sauce	8

SALADS

ENSALADA MIXTA Olives, Onions, Tomatoes, Little Gem Lettuce	9
BABY SPINACH Clementines, Marcona Almonds, Sheep’s Cheese	9
TUSCAN KALE Boquerón Aioli, Garlic Migas	8.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
WHOLE ROASTED BRANZINO Ensalada, Crispy Potatoes	26.5

	half / full / double
PAELLA VERDURAS Asparagus, Mushrooms, Peas	18 / 36 / 64
PAELLA MARISCOS Mussels, Littleneck Clams, Prawns, Calamari	28 / 56 / 98
PAELLA SALVAJE Chicken, Pork Belly, Chorizo	28 / 56 / 98
MORCILLA FIDEOS Cherry Peppers, Scallions	16 / 32 / 64
PARILLADA BARCELONA* NY Strip, Chicken, Pork Loin, Gaucho Sausage	31 / 62 / 108

DESSERTS

FLAN CATALÁN	7
OLIVE OIL CAKE Sea Salt	9
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
BASQUE BURNT CHEESECAKE Luxardo Cherries	9
GRAHAM CENTRAL STATION <i>J Fosters Creamery Avon, CT</i>	7.5
RASPBERRY SORBET <i>J Fosters Creamery Avon, CT</i>	7.5

EXECUTIVE CHEF NICK SOUZA - SOUS CHEF JESUS ALAS

*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	Xarel-lo Blend	4.75	9.5	38
2019 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	Macabeo Blend	6.5	13	52
2020 Caves São João, Brut Rosé, Bairrada, Portugal	Baga Blend	6.25	12.5	50

WHITE

2021 Mila, Rías Baixas, Spain	Albariño	6	12	48
2022 Rezabal, Getariako Txakolina, Spain	Hondarribi Zuri	6.25	12.5	50
2021 Menade, Rueda, Spain	Verdejo	6	12	48
2020 Pinord, Diorama, Penedès, Spain	Xarel-lo	4.75	9.5	38
2021 Vinos Piñol, Raig de Raim, Terra Alta, Spain	Garnacha Blanca	4.5	9	36
2020 Mestizaje Blanco, El Terrerazo, Spain	Merseguera Blend	5.75	11.5	46
2021 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	Palomino	6.25	12.5	50
2021 Asnella, Vinho Verde, Portugal	Arinto, Loureiro	5	10	40
2020 Capítulo 7, Mendoza, Argentina	Pedro Ximénez	4.25	8.5	34
2020 Aylín, San Antonio, Chile	Sauvignon Blanc	5	10	40
2022 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	Chardonnay	4.5	9	36
2019 1752 Gran Tradicion, Cerro Chapeu, Uruguay	Petit Manseng Blend	6	12	48
2020 Marcel Couturier, Mâcon-Loché, France	Chardonnay	8	16	64
2020 Iniceri, ‘Abisso’, Sicily, Italy	Catarratto	6	12	48
2021 Leitz, Feinherb, Rheingau, Germany	Riesling	5.5	11	44
2020 L’Alpage, Mont-sur-Rolle, Switzerland	Chasselas	6.5	13	52

ROSÉ & SKIN CONTACT

2021 Liquid Geography, Bierzo, Spain	Mencía	5	10	40
2021 Familia Schroeder, Saurus, Patagonia, Argentina	Pinot Noir	4.5	9	36
2021 Lafage, ‘Miraflores’, Roussillon, France	Mourvedre Blend	6.5	13	52
2010 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	Malvar, Airén	5	10	40

RED

2018 Nucerro, Reserva, Rioja, Spain	Tempranillo	6.5	13	52
2018 Marqués de Tomares, Crianza, Rioja Spain	Tempranillo	6	12	48
2021 Glup Glup, Cariñena, Spain	Garnacha	4.5	9	36
2020 Bardos, Romántica, Ribera del Duero, Spain	Tempranillo	6	12	48
2021 Le Naturel, Navarra, Spain	Garnacha	5	10	40
2020 César Marquez Pérez, Parajes, Bierzo, Spain	Mencía	6.75	13.5	54
2020 La Fanfarria, Asturias, Spain	Mencía, Albarín Negro	6.5	13	52
2019 Sotabosc, Montsant, Spain	Garnacha, Cariñena	6	12	48
2012 Laurona, Montsant, Spain	Garnacha, Cariñena	7	14	56
2021 Vins de Pedra, Negre de Folls, Conca de Barberá	Trepat Blend	4.75	9.5	38
2022 La Vinyeta, Bongo*, Emporda, Spain	Monastrell	4.5	9	36
2020 Península, Vino de Montaña, Sierra de Gredos, Spain	Garnacha, Piñuela	5.5	11	44
2020 Azul y Garanza, Navarra, Spain	Tempranillo	4.25	8.5	(L) 48
2020 Uva de Vida, Biográfico, Toledo, Spain	Tempranillo, Graciano	6.5	13	52
2021 Bodegas Ponce, Clos Lojen, Manchuela, Spain	Bobal	5.25	10.5	42
2016 Fontes Cunha, ‘Mondeco,’ Dão, Portugal	Touriga National Blend	3.5	7	28
2021 Earth First, Classic, Mendoza, Argentina	Malbec	4.25	8.5	34
2018 Belinda, Mendoza, Argentina - served chilled	Bonarda, Pedro Ximénez	4.25	8.5	34
2020 Quieto, Gran Corte, Mendoza, Argentina	Cabernet Franc, Malbec	6.25	12.5	50
2018 Peñalolen, Maipo, Chile	Cabernet Sauvignon	6.5	13	52
2020 Casas del Bosque, Casablanca, Chile	Pinot Noir	6.75	13.5	54
2018 Polkura, Colchagua, Chile	Syrah	5.75	11.5	46
2018 Alto de la Ballena, Reserva, Maldonado, Uruguay	Tannat, Viognier	6	12	48
2021 Domaine Vallot, Côtes-du-Rhône, France	Grenache Blend	6.75	13.5	54
2020 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	Cabernet Blend	6	12	48

SHERRY

DRY

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

SWEET

East India Solera, Lustau, 750mL	Oloroso Dulce	8	64
Nectar, Gonzalez Byass, 375mL	Pedro Ximénez	9	36
Solera 1927, Alvear, 375mL	Pedro Ximénez	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	

ACID TRIP Asnella / L’Alpage / Belinda	14.5
High. Acid. Wines.	

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	

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

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	

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	6.5
Narragansett Lager (16oz.) - RI	6
Estrella Damm, Daura Gluten-Free Lager - Spain	7.5
Von Trapp, Bohemian Pilsner - VT	8
Troegs, Dreamweaver Wheat - PA	6.5
Estrella Damm, Inedit - Spain	9.5
Hitachino, Nest White - Japan	13
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, Blackberry- MA	9.5
Isastegi, Sagardo Natural Cider (750mL) – Spain	28

