

barcelona

CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

CHORIZO PICANTE

United States
Dry-cured pork sausage with pimentón

SOBRASADA

Mallorca
Soft, spreadable chorizo

SALCHICHÓN DE VIC

Catalonia
Dry-cured pork sausage with peppercorns

SPECK

Alto Adige, Italy
Lightly smoked, dry-cured ham

6- MONTH AGED MANCHEGO

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

MAHÓN

Minorca
Cow's milk, buttery and mild with a nutty finish

CAÑA DE CABRA

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

TETILLA

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

FUET

Catalonia
Mild, dry cured pork sausage

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
Raw cow's milk, salty & sharp

DRUNKEN GOAT

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

CABRA ROMERO

Murcia
Semi-firm goats milk coated with Rosemary

MANGALICA

Segovia
Cured Hungarian Pig

CHORIZO IBÉRICO DE BELLOTA

Salamanca
Acorn-fed

APERITIVO BOARD

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

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

14

12

22

TAPAS

EGGPLANT CAPONATA

Sweet Peppers, Basil

5.5

LOCAL SWISS CHARD

Garlic, White Wine, Cherry Tomatoes

9

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8

PATTY PANS

Lemon Oregano Pesto

9

BABY CARROTS

Herb Creme Fraiche, Almonds

9

SHISHITO PEPPERS

Lime, Sea Salt

9.5

MUSHROOMS A LA PLANCHA

Balsamic Reduction

9.5

CHARRED VEGETABLES

Pimentón Romesco

9

RED PEPPER HUMMUS

Lemon, Crispy Lavash

8.5

WATERMELON A LA PLANCHA

Feta, Baby Watercress, Mint

8

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

Hazelnuts, Honey

7.5

HOUSE MARINATED OLIVES

Garlic, Citrus, Thyme

5

RICOTTA MONTADITO

Whipped Ricotta, Black Truffle

7.5

BOQUERONES

Parsley, Garlic, Olive Oil

6

PULPO SALPICON

Garbanzo, Cucumbers, Mojo Picante

10.5

SALMON A LA PLANCHA

Arugula, Pickled Fennel

14

BLACK BASS

Salsa Verde

13.5

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

MUSSELS

House Made Chorizo, White Wine

13

CRISPY CALAMARI

Piquillos, Smoked Pepper Aioli

11.5

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

8.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

CHICKEN THIGH

Spiced Yogurt, Mint, Cucumbers

8.5

MORCILLA FIDEOS

Cherry Peppers, Scallions

16

PORK BELLY

Sour Cherry Mermelada

9.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

7

SHORT RIB

Truffle Chimichurri, Fennel Purée

18.5

TRUFFLED BIKINI

Jamón Serrano, Mahón

8.5

LAMB LOIN

Piquillo Pepper Relish

14.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8

TUSCAN KALE

Boquerón Aioli, Garlic Migas

8.5

HEIRLOOM TOMATOES

Chives, Basil Seed Caviar

9

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

WHOLE ROASTED BRANZINO

Ensalada, Crispy Potatoes

26.5

PAELLA VERDURAS

Green Beans, Mushrooms, Tomatoes

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

COCONUT MOUNDS

(J Fosters Creamery Avon, CT)

7.5

GRAHAM CENTRAL STATION

(J Fosters Creamery Avon, CT)

7.5

RASPBERRY SORBET

(J Fosters Creamery Avon, CT)

7.5

*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

		3oz	6oz	bottle
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

		3oz	6oz	bottle
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 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5	10	40
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 Aylín, 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>	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

		3oz	6oz	bottle
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

		3oz	6oz	bottle
2017 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.25	12.5	50
2019 La Maldita, Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2019 Bodegas Lanzaga, LZ, Rioja Spain	<i>Tempranillo</i>	6	12	48
2018 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	5.5	11	44
2020 Le Naturel, Navarra, Spain	<i>Garnacha</i>	4	8	32
2018 La Fanfarria, Asturias, Spain	<i>Mencía, Albarín Negro</i>	5.5	11	44
2018 Joan d'Anguera, Finca L'Argatá, Montsant, Spain	<i>Garnacha</i>	8.5	17	68
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
2018 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2020 Azul y Garanza, Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2018 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
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
2017 Polkura, Colchagua, Chile	<i>Syrah</i>	5.75	11.5	46
2017 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6	12	48
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

		3oz	bottle
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
Equipo Navazos, 375mL	<i>Manzanilla en Rama</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

		3oz	bottle
East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	8	64
Nectar, Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>	9	72
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 / Camino de Navaherreros / Finca L'Argatá 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*) 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

LEAF

Fever Tree Indian, Juniper Berries, Lemon, Bay Leaves

ROOT

Fever Tree Indian, Q Ginger Beer, Cardamom,
Ginger, Lime

CLASSIC BARCELONA GINTONIC

Fever Tree Indian, Grapefruit, Lime, Jasmine

SANGRIA

WHITE OR RED SANGRIA 9 30
Rioja Wine, Elderflower, Citrus Infused
Dark Rum, Guava Nectar

GUNS & ROSÉS 11.5 46
São João Brut Rosé, Lillet Rosé, Rime Vodka,
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

Clausthaler, Non-Alcoholic - Germany	5
Narragansett Lager (16oz.) - RI	6
Von Trapp, Bohemian Pilsner - VT	7.5
Troegs, Dreamweaver Wheat - PA	6.5
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, Pumpkin - MA	8.5
Isastegi, Sagardo Natural Cider (750mL) - Spain	28
Pomarina Brut Sidra (750mL) - Spain	42