

barcelona

BRUNCH

CHARCUTERIE & CHEESE

7 For one | 19.5 For three

JAMÓN SERRANO Castilla y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	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	VALDEÓN Castilla y León, ES Creamy Blue, Cow & Goat’s Milk, Cave-Aged 2 Months. Mildly Pungent	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	CABRA ROMERO Murcia, ES Semi-Soft, Goat’s Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks	26
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat’s Milk, Aged 2 Months. Red Wine-Soaked	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow’s Milk, Mold Rind. Mushroomy, Smooth, Tangy	<i>Marinated Olives, Patatas Bravas, Guindilla Peppers, Jamón Serrano, Fuet, Mahón, Tetilla, Roasted Almonds</i>	
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	TETILLA Galicia, ES Semi-Soft, Cow’s Milk, Aged 15-20 Days. Mild, Creamy	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild		
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	MAHÓN Islas Baleares, ES Firm, Cow’s Milk, Aged 4 Months. Buttery Mild, Nutty			

TAPAS

OLIVE OIL PANCAKES Whipped Butter, Maple Syrup	8	QUESO A LA PLANCHA Almonds, Honey	7.5
TORRIJAS Crema Catalan, Persimmons, Mint	7.5	ROASTED RED PEPPER HUMMUS Lemon, Crispy Lavash	9
SERRANO BENEDICT Hollandaise, Pimentón	8.5	SWEET POTATOES Pistachios, Rosemary	9
BRUNCH MONTADITO Crispy Serrano, Quail Eggs, Ricotta	8.5	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8
STEAK & EGGS Red Chimichurri	14.5	POTATO TORTILLA Chive Sour Cream	7
CHORIZO ESTRELLADOS Garlic Aioli, House Chorizo, Fried Egg	11	SALMON Baby Greens, Pickled Fennel	14
MORCILLA FIDEOS Farm Egg, Scallions	16	BLACK BASS Salsa Verde	13.5
BRUNCH BOCADILLOS Bacon, Quail Egg, Peppers	10.5	SCALLOPS Sunchoke Purée, Aleppo Pepper	18.5
BAKED EGG & CHORIZO Prelli Farm Peppers, Sofrito	8.5	GAMBAS AL AJILLO Guindilla Peppers, Olive Oil, Garlic	9.5
PEAR & APPLE EMPANADAS Butternut Crème Fraîche	7	CRISPY CALAMARI Shishito Peppers, Piquillos, Smoked Pepper Aioli	11.5
EGGPLANT CAPONATA Sweet Peppers, Onions, Basil	5.5	MUSSELS House Made Chorizo, White Wine	13
BABY CARROTS Herb Crème Fraîche, Almonds	9	CHICKEN THIGH Spiced Yogurt, Mint, Cucumbers	9.5
SWISS CHARD Garlic, White Wine, Cherry Tomatoes	9	VENISON CARPACCIO Fennel, Capers, Pink Peppercorn Vinaigrette	14.5
DELICATA SQUASH Apple Aji Amarillo Sauce, Pepitas	9	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
SEACOAST MUSHROOMS Balsamic Reduction	11	CHORIZO W/ SWEET & SOUR FIGS Balsamic Reduction	8.5
SPINACH & CHICKPEA CAZUELA Cumin, Roasted Onions, Lemon	8.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8
CHARRED BRUSSELS SPROUTS Smoked Blue Cheese, Cherry Peppers	9	ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	9.5

SALADS

ENSALADA MIXTA Olives, Onions, Tomatoes, Little Gem Lettuce	9
TUSCAN KALE Boquerón Aioli, Garlic Migas	8.5
ROASTED PEAR & PECAN Cranberries, Sheep’s Cheese, Cider Gastrique	9

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
WHOLE ROASTED BRANZINO Ensalada, Crispy Potatoes	26.5
PAELLA VERDURAS Mushrooms, Squash, Brussels Sprouts	half / full / double 18 / 36 / 64
PAELLA MARISCOS* Mussels, Littleneck Clams, Prawns, Calamari	28 / 56 / 98
PAELLA SALVAJE Chicken, Pork Belly, Chorizo	28 / 56 / 98
PARILLADA BARCELONA NY Strip, Chicken, Pork Loin, Gaucho Sausage	31 / 62 / 108

DESSERTS

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

		3oz	6oz	bottle
NV BarCava, Brut, Penedès, Spain	Xarel-lo Blend	4.75	9.5	38
2018 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

		3oz	6oz	bottle
2020 Mila, Rías Baixas, Spain	Albariño	6	12	48
2019 Rezabal, Getariako Txakolina, Spain	Hondarribi Zuri	6.25	12.5	50
2020 Menade, Rueda, Spain	Verdejo	6	12	48
2019 Pinord, Diorama, Penedès, Spain	Xarel-lo	4.75	9.5	38
2020 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
2019 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	Palomino	6.25	12.5	50
2019 Asnella, Vinho Verde, Portugal	Arinto, Loureiro	5	10	40
2019 Capítulo 7, Mendoza, Argentina	Pedro Ximénez	4.25	8.5	34
2020 Aylin, San Antonio, Chile	Sauvignon Blanc	5	10	40
2020 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	Chardonnay	4.5	9	36
2018 1752 Gran Tradicion, Cerro Chapeu, Uruguay	Petit Manseng Blend	6	12	48
2018 Marcel Couturier, Mâcon-Loché, France	Chardonnay	8	16	64
2018 Iniceri, ‘Abisso’, Sicily, Italy	Catarratto	6	12	48
2020 Leitz, Feinherb, Rheingau, Germany	Riesling	5.5	11	44
2020 L’Alpage, Mont-sur-Rolle, Switzerland	Chasselas	6.5	13	52

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2020 Liquid Geography, Bierzo, Spain	Mencía	5	10	40
2019 Familia Schroeder, Saurus, Patagonia, Argentina	Pinot Noir	4.5	9	36
2020 Lafage, ‘Miraflores’, Roussillon, France	Mourvedre Blend	6.5	13	52
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	Malvar, Airén	5	10	40

RED

		3oz	6oz	bottle
2017 Nucerro, Reserva, Rioja, Spain	Tempranillo	6.5	13	52
2018 Marqués de Tomares, Crianza, Rioja Spain	Tempranillo	6	12	48
2019 La Maldita, Rioja, Spain	Garnacha	4.25	8.5	34
2018 Bardos, Romántica, Ribera del Duero, Spain	Tempranillo	5.5	11	44
2021 Le Naturel, Navarra, Spain	Garnacha	4	8	32
2019 César Marquez Pérez, Parajes, Bierzo, Spain	Mencía	6.75	13.5	54
2018 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
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	Trepát Blend	4.75	9.5	38
2020 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
2020 Bodegas Ponce, Clos Lojen, Manchuela, Spain	Bobal	5.25	10.5	42
2015 Fontes Cunha, ‘Mondeco,’ Dão, Portugal	Touriga National Blend	3.5	7	28
2020 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
2019 Quieto, Gran Corte, Mendoza, Argentina	Cabernet Franc, Malbec	6.25	12.5	50
2018 Peñalolen, Maipo, Chile	Cabernet Sauvignon	6.5	13	52
2017 Polkura, Colchagua, Chile	Syrah	5.75	11.5	46
2019 Casas del Bosque, Casablanca, Chile	Pinot Noir	6.75	13.5	54
2015 Alto de la Ballena, Reserva, Maldonado, Uruguay	Tannat, Viognier	6	12	48
2019 Domaine Vallot, Côtes-du-Rhône, France	Grenache Blend	7	14	56
2019 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	Cabernet Blend	6	12	48

SHERRY

DRY

		3oz	bottle
Jarana, Lustau, 750mL	Fino	5.5	44
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

		3oz	bottle
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 Cigarera / 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)	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	

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 Hayman’s London Dry Gin	14.5
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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 Dark Rum, Guava Nectar	9.5	34

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

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