

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	DUCK PROSCIUTTO New York, US Moulard Dark Breast. Spiced, Tender, Sweet	10
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	SMOKIN GOAT Islas Canarias, ES Semi-Soft, Goats Milk, Aged 15 Days Smoked, Creamy, Mild	MAXORATA Islas Canarias, ES Semi-Soft, Goats Milk, Aged 2 Month’s Buttery, Tangy	8.5
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	TETILLA Galicia, ES Semi-Soft, Cow’s Milk, Aged 15-20 Days. Mild, Creamy	AGED MAHÓN Islas Baleares, ES Hard, Cow’s Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks	26
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	MAHÓN Islas Baleares, ES Firm, Cow’s Milk, Aged 4 Months. Buttery Mild, Nutty	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>	

TAPAS

OLIVE OIL PANCAKES Whipped Butter, Maple Syrup	8	POTATO TORTILLA Chive Sour Cream	7
TORRIJAS Crema Catalana, Preli Farm Peaches, Mint	7.5	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8
BRUNCH BOCADILLOS Pork Belly, Quail Egg, Peppers	10.5	LOCAL POTATOES Baby Leeks, Corn Purée	9
SERRANO BENEDICT Hollandaise, Pimentón	8.5	BOQUERONES Quail Eggs, Migas, Cucumbers	6
VEGATABLE BENEDICT Mushrooms, Peppers, Onions, Hollandaise	8	BLACK BASS Lemon, Dill, Beans, Peli Farm Tomatoes	13.5
STEAK & EGGS Red Chimichurri	14.5	SALMON Baby Greens, Radish, Pickled Onions	14
BRUNCH MONTADITO Crispy Serrano, Quail Eggs, Ricotta	8.5	GAMBAS AL AJILLO Guindilla Peppers, Olive Oil, Garlic	9.5
CHORIZO ESTRELLADOS Garlic Aioli, House Chorizo, Fried Egg	11	PRAWNS White Wine, Sofrito, Lobster Stock	15
BABY CARROTS Herb Crème Fraîche, Almonds	9	CHILLED LOBSTER & WATERMELON Cucumbers, Tomatoes, Corn	16.5
SHISHITO PEPPERS Lime, Sea Salt	9.5	CRISPY CALAMARI Shishito Peppers, Piquillos, Smoked Pepper Aioli	11.5
EGGPLANT CAPONATA Sweet Peppers, Onions, Basil	5.5	SCALLOP CRUDO* Pickled Baby Zucchini, Chicharrones	14.5
SPINACH & CHICKPEA CAZUELA Cumin, Roasted Onions, Lemon	8.5	CHICKEN THIGH Roasted Tomato Chutney	9.5
SWISS CHARD Garlic, White Wine, Tomatoes	9	TRUFFLED BIKINI Jamón Serrano, Mahón	9
SEACOAST MUSHROOMS Scallions, Sherry	11	PORK BELLY Gooseberry Salsa	10.5
SUMMER SQUASH Cipollini Onions, Romesco	9	LAMB Spiced Yogurt, Mint, Fresno Peppers	15
MARINATED TOMATOES Lemon, Basil, Puffed Fideos	9.5	CHORIZO W/ SWEET & SOUR FIGS Balsamic Reduction	9
QUESO A LA PLANCHA Almonds, Honey	9.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
MUGOLIO PEACHES Whipped Delice, Pistachios, Thyme	9	SPICED BEEF EMPANADAS Red Pepper Sauce	8
ROASTED RED PEPPER HUMMUS Lemon, Crispy Lavash	9	ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	9.5

SALADS

ENSALADA MIXTA Olives, Onions, Tomatoes, Little Gem Lettuce	9
BABY SPINACH Clementines, Marcona Almonds, Sheep’s Cheese	9
TUSCAN KALE Boqueron 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 Green Beans, Tomatoes, Mushrooms	half / full / double 18 / 36 / 64
PAELLA MARISCOS Calamari, Mussels, Clams, Shellfish Stock	28 / 56 / 98
PAELLA SALVAJE Chicken, Pork Belly, Chorizo	28 / 56 / 98
SHRIMP FIDEOS 'Nduja Sausage, Farm Egg, Scallions	16 / 32 / 64
PARILLADA BARCELONA* NY Strip, Chicken, Pork Loin, Gaucho	31 / 62 / 108

DESSERTS

FLAN CATALÁN	7
OLIVE OIL CAKE Sea Salt	9
BASQUE BURNT CHEESECAKE Preli Farm Blueberries	9
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
GRAHAM CENTRAL STATION <i>(J Fosters Creamery Avon, CT)</i>	7.5
VANILLA <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 JAMIE MUNGER

*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
2019 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	<i>Albariño</i>	6	12	48
2022 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2021 Menade, Rueda, Spain	<i>Verdejo</i>	6	12	48
2021 Le Naturel, Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2020 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2021 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2020 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2022 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2019 Bodegas Cerro Chapeau, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2019 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2021 Orto Vins, Les Argiles, Montsant, Spain	<i>Macabeo</i>	6.5	13	52
2020 Iniceri, ‘Abisso’, Sicily, Italy	<i>Catarratto</i>	6	12	48
2021 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

		3oz	6oz	bottle
2021 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	5	10	40
2021 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 Christophe Avi, Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
2020 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

RED

		3oz	6oz	bottle
2018 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2020 Pedro González Mittelbrunn, Castilla y León, Spain	<i>Prieto Picudo</i>	4.5	9	36
2021 Glup Glup, Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2020 Azul y Garanza, Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2020 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2020 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2019 Sotabosc, Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2013 Laurona, Montsant, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2018 Coster dels Olivers, Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2021 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepat Blend</i>	4.75	9.5	38
2022 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
2021 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Bobal</i>	5.25	10.5	42
2018 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2021 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2019 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2020 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
2020 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	6.75	13.5	54
2018 Polkura, Colchagua, Chile	<i>Syrah</i>	5.75	11.5	46
2018 Alto de la Ballena, Reserva, Maldonado, Uruguay	<i>Tannat, Viognier</i>	6	12	48
2021 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	40
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

		3oz	bottle
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	

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
Bañez 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 three of Spain’s most iconic regions	15
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CATALAN	
Hayman’s London Dry Gin, Fever Tree Mediterranean Tonic,	
Grapefruit, Lime, Rosemary	

VALENCIAN	
Hayman’s London Dry Gin, Fever Tree Indian Tonic,	
Orange Blossom Water, Lemon, Orange, Thyme	

GALICIAN	
Nordés Gin, Fever Tree Indian Tonic,	
Lemon, Green Apple, Mint	

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	caña	doble
Half Full, Bright Blonde Pale Ale - CT	3.75	7.5
Two Roads, No Limits Hefeweizen – CT	4	8
Jack’s Abby, House Lager – MA	3.75	7.5
New England, Sea Hag IPA - CT	4.25	8.5

BOTTLES & CANS	
Clausthaler, Non-Alcoholic - Germany	7
Peroni, Lager - Italy	8.5
Estrella Damm, Inedit - Spain	9.5
Narragansett Lager (16oz.) - RI	7
Estrella Damm, Daura Gluten-Free Lager - Spain	8.5
Von Trapp, Bohemian Pilsner – VT	8
Two Roads, Passion Fruit Gose – CT (16 oz.)	12
Troegs, Dreamweaver Wheat - PA	8
Hitachino, Nest White - Japan	14
Half Full, In Pursuit IPA - CT	8
Jack’s Abby, Hoponius Union IPL - MA	7
Night Shift, Whirlpool Hazy NE IPA - MA	8.5
Lagunitas, Maximus IPA - CA	8.5
Rodenbach, Grand Cru Sour Ale - Belgium	13
Kentucky Ale, Bourbon Barrel Ale - KY	10
Duclaw, Sweet Baby Jesus Porter - MD	8

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