

barcelona

CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

JAMÓN SERRANO
Segovia
Dry-cured Spanish ham

SOBRASADA
Mallorca
Soft, spreadable chorizo

SALCHICHÓN DE VIC
Catalonia
Dry-cured pork sausage with peppercorns

CHORIZO PICANTE
United States
Dry-cured pork sausage with pimentón

FUET
Catalonia
Mild, dry cured pork sausage

6-MONTH MANCHEGO
La Mancha
Firm, cured sheep's milk, sharp & piquant

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

TETILLA
Galicia
Mild, buttery cow's milk cheese, soft & creamy

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

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

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

CABRA ROMERO
Murcia
Semi-firm goats milk coated with rosemary

GIVE THE GIFT OF BARCELONA

Buy a \$50 gift card and receive a \$10 bonus

APERITIVO BOARD 22
An assortment of Spanish aperitivo snacks to pair with your anytime drinks

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

TAPAS

SPINACH & CHICKPEA CAZUELA 8
Cumin, Roasted Onion, Lemon

EGGPLANT CAPONATA 5
Sweet Peppers, Basil

BLISTERED SHISHITO PEPPER 8.5
Lime, Sea Salt

ROASTED BEETS 8.5
Chives, Valdeon Viniagrette

CAULIFLOWER A LA PLANCHA 9
Harissa, Honey Glaze

ROASTED FENNEL HUMMUS 8.5
Lemon, Crispy Lavash

ROASTED BABY CARROTS 9
Cider Creme Fraiche, Almonds

SHAVED BRUSSELS SPROUTS 8.5
Chili Flake, Garlic

FINGERLING POTATOES 7.5
White Truffle Oil, Manchego

MUSHROOMS A LA PLANCHA 8.5
Garlic, Scallions

RICOTTA MONTADITO 7.5
Whipped Ricotta, Olive Oil

PATATAS BRAVAS 7.5
Salsa Brava, Garlic Aioli

POTATO TORTILLA 6
Chive Sour Cream

BURRATA 9.5
Tomatoes, Basil, Roasted Red Pepper

QUESO A LA PLANCHA 7.5
Pepitas, Honey

HOUSE MARINATED OLIVES 5
Garlic, Citrus, Thyme

MUSSELS DIABLO 11
Tomato, Chili Flake, Grilled Bread

MAHI MAHI A LA PLANCHA 13.5
Salsa Verde

GAMBAS AL AJILLO* 9.5
Guindilla Pepper, Olive Oil, Garlic

BOQUERONES 6
Parsley, Garlic, Olive Oil

SEARED SEA SCALLOPS 16.5
Aji Amarillo

CRISPY CALAMARI 11.5
Smoked Pepper Aioli

SHRIMP & GRITS 12
Jalepeno, Mahon, Pimenton

TRUFFLED BIKINI 8.5
Jamón Serrano, Mahón

PORK BELLY 9.5
Spicy Membrillo

ALBONDIGAS 8.5
Spiced Meatballs in Jamón-Tomato Sauce

JAMÓN & MANCHEGO CROQUETAS 6.5
Garlic Aioli

MORCILLA A LA PLANCHA 8.5
Red Chimmichurri, Crispy Potatoes

SPICED BEEF EMPANADAS 7
Red Pepper Sauce

CHORIZO W/ SWEET & SOUR FIGS 8.5
Balsamic Reduction

GRILLED HANGER STEAK 11.5
Truffle Viniagrette

SEARED CHICKEN THIGH 8.5
Spiced Yogurt, Mint, Cucumber

SALADS

ENSALADA MIXTA 8
Olives, Onions, Tomatoes, Little Gem Lettuce

TUSCAN KALE 8.5
Boquerón Aioli, Garlic Migas

AUTUMN ENSALADA 9
Arugula, Feta, Apples, Carrots, Raisin Viniagrette

LARGE PLATES

CHICKEN PIMIENTOS 21
Potatoes, Lemon, Hot Cherry Peppers

GAUCHO FIDEOS 16.5
Chicken, Sausage, Scallions

half / full / double

PAELLA VERDURAS 16 / 32 / 64
Kobucha Squash, Mushrooms, Brussels Sprouts

PAELLA SALVAJE 24.5 / 49 / 98
Chicken, Pork Belly, Chorizo

PAELLA MARISCOS* 24.5 / 49 / 98
Mussels, Littleneck Clams, Prawns, Calamari

PARILLADA BARCELONA* 27 / 54 / 108
NY Strip, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN 6.5

OLIVE OIL CAKE 8
Sea Salt

BASQUE BURN'T CHEESECAKE 8
Luxardo Cherries

FLOURLESS CHOCOLATE CAKE 8
Coffee Crème Anglaise, Almond Crumble

CHOCOLATE INDULGENCE 9
Coconut Mounds Ice Cream, Raspberry

GRAHAM CENTRAL, PUMPKIN SPICE, VANILLA 7.5
(J Fosters Creamery Avon, CT)

PLUM SORBET 7.5
(J Fosters Creamery Avon, CT)

*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
2016 Sumarroca, Gran Reserva, Brut Nature , Penedès, Spain	<i>Xarel-lo Blend</i>	6	12	48
2019 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2019 Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2019 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2019 Menade , Rueda, Spain	<i>Verdejo</i>	5.5	11	44
2019 Azul y Garanza , Navarra, Spain	<i>Viura</i>	3.75	7.5 (L)	42
2019 Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2019 Vinos Piñol, Raig de Raim , Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
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
2019 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
2017 Marcel Couturier , Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58

ROSÉ

		3oz	6oz	bottle
2019 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

RED

		3oz	6oz	bottle
2014 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	6.25	12.5	50
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
2011 Laurona , Montsant, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2019 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepal Blend</i>	4.75	9.5	38
2018 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
2019 Los Conejos Malditos , Toledo, Spain	<i>Tempranillo</i>	4.5	9	36
2018 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2017 Vara y Pulgar , Cadiz, Spain	<i>Tintilla</i>	6.5	13	52
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2018 Belinda , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2020 Earth First, Classic , Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2018 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	5.75	12.5	46
2017 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2016 Polkura , Colchagua, Chile	<i>Syrah</i>	5.75	11.5	46
2018 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	6.75	13.5	54
2019 Domaine Vallot , Côtes-du-Rhône, France	<i>Grenache 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
Almacenista , Lustau, 500mL	<i>Manzanilla Amontillada</i>	11	66
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
Marques de Poley , Toro Albala, 500mL	<i>Oloroso</i>	8.5	51

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)

GRENACHE (ON THE ROCKS) Le Naturel / Camino de Navaherreros / Domaine Vallot 15.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

ACID TRIP Asnella / Comte Leloup / 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

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

WHISKEY ROOT 10
Four Roses Bourbon, Byrrh Quinquina
Ginger, Basil, Lemon Juice

BOURBON SPICE RACK 12
Redemption Rye, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender 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

ROOT
Fever Tree Mediterranean, Q Ginger Beer, Cardamom,
Ginger, Lime

CLASSIC BARCELONA GINTONIC
Fever Tree 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
Clausthaler, Non-Alcoholic - Germany 5
Narragansett (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
Hitachino, Nest White - Japan 13
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 11
Kentucky Ale, Bourbon Barrel Ale - KY 10

CIDERS
Down East Cider, Rotating Seasonal - MA 8.5
Isastegi, Sagardo Natural Cider (750mL) - Spain 28
Pomarina Brut Sidra (750mL) - Spain 42