

# barcelona

## CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

### JAMÓN SERRANO

Segovia  
Dry-cured Spanish ham

### SALCHICHÓN DE VIC

Catalonia  
Dry-cured pork sausage with peppercorns

### SPECK

Alto Adige, Italy  
Lightly smoked, dry-cured ham

### CHORIZO PICANTE

United States  
Dry-cured pork sausage with pimentón

### FUET

Catalonia  
Mild, dry cured pork sausage

### 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

### DELICE DE BOURGOGNE

Burgundy France  
Triple cream cows milk cheese, rich and buttery

### TETILLA

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

### SOBRASADA

Mallorca  
Soft, spreadable chorizo

### IDIAZÁBAL

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

### VALDEÓN

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

### CABRA ROMERO

Murcia  
Semi-firm goats milk coated with rosemary

### AGED MAHÓN

Balearic Islands  
Raw cow's milk, salty & sharp

### DRUNKEN GOAT

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

### 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*

12

22

## TAPAS

### EGGPLANT CAPONATA

Sweet Peppers, Basil

5.5

### BOQUERONES

Parsley, Garlic, Olive Oil

6

### GREEN BEANS

Almonds, Truffle Vinaigrette

9.5

### SEARED SALMON

Arugula, Pickled Fennel

14

### FRIED ARTICHOKE

House-Cured Sobrasada

10.5

### BLACK BASS A LA PLANCHA

Salsa Verde

13.5

### SHISHITO PEPPERS

Lime, Sea Salt

9.5

### MUSSELS

House Made Chorizo, White Wine

13

### MUSHROOMS A LA PLANCHA

Balsamic Reduction

9.5

### GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

### SUGAR SNAP PEAS

Charred Lemon, Ricotta Salata, Guindilla Oil

9.5

### SEARED SEA SCALLOPS

Aji Amarillo

16.5

### CHARRED VEGETABLES

Pimentón Romesco

9

### CRISPY CALAMARI

Piquillo, Smoked Pepper Aioli

11.5

### ROASTED RED PEPPER HUMMUS

Lemon, Crispy Lavash

8.5

### PORK BELLY

Spicy Membrillo

9.5

### MARCONA ALMONDS

Sea Salt, Pimentón

4.5

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

8.5

### POTATO TORTILLA

Chive Sour Cream

6

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

### TRUFFLED BIKINI

Jamón Serrano, Mahón

8.5

### QUESO A LA PLANCHA

Hazelnuts, Honey

7.5

### STEAK PAILLARD\*

Pepper Vinaigrette, Frites

14.5

### RICOTTA MONTADITO

Whipped Ricotta, Olive Oil

7.5

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.5

### HOUSE MARINATED OLIVES

Garlic, Citrus, Thyme

5

### SEARED LAMB LOIN

Piquillo Pepper Relish

14.5

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8

### SPICED BEEF EMPANADAS

Red Pepper Sauce

7

### ROASTED BABY CARROTS

Apricot Creme Fraiche, Almonds

9

### SEARED CHICKEN THIGH

Spiced Yogurt, Mint, Cucumber

8.5

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8

### TUSCAN KALE

Boquerón Aioli, Garlic Migas

8.5

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

### WHOLE ROASTED BLACK BASS

Ensalada, Crispy Potatoes

26.5

### PAELLA VERDURAS

Mushrooms, Green Beans, Peas

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

### CHOCOLATE INDULGENCE

Coconut Mounds Ice Cream, Raspberry

9

### 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 <b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2018 <b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2020 <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

## WHITE

		3oz	6oz	bottle
2020 <b>Mila</b> , Rías Baixas, Spain	Albariño	6	12	48
2019 <b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6	12	48
2019 <b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 <b>Vinos Piñol, Raig de Raim</b> , Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2020 <b>Mestizaje Blanco</b> , El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
2019 <b>Viña Callejuela, Blanco de Hornillos</b> , Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2019 <b>Asnella</b> , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2019 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2020 <b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2020 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2018 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2018 Marcel Couturier, Mâcon-Loché, France	Chardonnay	7.25	14.5	58
2018 <b>Iniceri, 'Abisso'</b> , Sicily, Italy	<i>Catarratto</i>	6	12	48
2020 <b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Riesling</i>	5.25	10.5	42
2020 <b>L'Alpage</b> , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2020 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencía</i>	5	10	40
2021 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 <b>Lafage, 'Miraflores'</b> , Roussillon, France	<i>Mourvedre Blend</i>	6	12	48
2019 <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

## RED

		3oz	6oz	bottle
2017 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	6.25	12.5	50
2019 <b>La Maldita</b> , Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2019 <b>Bodegas Lanzaga, LZ</b> , Rioja Spain	<i>Tempranillo</i>	6	12	48
2018 <b>Bardos, Romántica</b> , Ribera del Duero, Spain	<i>Tempranillo</i>	5.5	11	44
2020 <b>Le Naturel</b> , Navarra, Spain	<i>Garnacha</i>	4	8	32
2018 <b>La Fanfarria</b> , Asturias, Spain	<i>Mencía, Albarín Negro</i>	5.5	11	44
2018 <b>Joan d'Anguera, Finca L'Argatá</b> , Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2019 <b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2012 <b>Laurona</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2020 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Trepal Blend</i>	4.75	9.5	38
2020 <b>La Vinyeta, Bongo*</b> , Emporda, Spain	<i>Monastrell</i>	4.5	9	36
2018 <b>Camino de Navaherreros</b> , Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2020 <b>Azul y Garanja</b> , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2018 <b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2015 <b>Fontes Cunha, 'Mondeco'</b> , Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2020 <b>Earth First, Classic</b> , Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2018 <b>Belinda</b> , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2019 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2017 <b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	5.75	11.5	46
2017 <b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	6	12	48
2019 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	6.75	13.5	54
2015 <b>Alto de la Ballena, Reserva</b> , Maldonado, Uruguay	<i>Tannat, Viognier</i>	6	12	48
2019 <b>Domaine Vallot</b> , Côtes-du-Rhône, France	<i>Grenache Blend</i>	6.75	13.5	54
2020 <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

# SHERRY

## DRY

		3oz	bottle
<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	5.5	44
<b>Tradicion</b> , Bodegas Tradicion, 750mL	<i>Fino</i>	9	72
<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	8	32
<b>Almacenista</b> , Lustau, 500mL	<i>Manzanilla Amontillada</i>	11	66
<b>Carlos VII, Alvear</b> , 500mL	<i>Amontillado</i>	11	40
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	11.5	46

## SWEET

		3oz	bottle
<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	8	64
<b>Nectar</b> , Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>	9	72
<b>Solera 1927</b> , 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

**GRENAICHE (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

**ALEBRIJES** 13  
Banhez Mezcál, 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

**FRUIT**  
Fever Tree Grapefruit, Fever Tree Elderflower,  
Strawberry, Lemon, Pink Peppercorn

**LEAF**  
Fever Tree Indian Light, Juniper Berries, Lemon, Bay Leaves

**ROOT**  
Fever Tree Indian Light, Q Ginger Beer, Cardamom,  
Ginger, Lime

**CLASSIC BARCELONA GINTONIC**  
Fever Tree Indian Light, 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 Lager (16oz.) - RI 6  
Von Trapp, Bohemian Pilsner - VT 7.5  
Troegs, Dreamweaver Wheat - PA 6.5  
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  
Lagunitas, Maximus IPA - CA 8.5  
Rodenbach, Grand Cru Sour Ale - Belgium 13  
Kentucky Ale, Bourbon Barrel Ale - KY 10

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