

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO

Castilla y León, ES
15-12 Months Cured Ham. Tender,
Salty, Sweet

CHORIZO PICANTE

La Rioja, ES
Pork Sausage. Smoky, Spicy,
Pimentón

SPECK

Alto Adige, IT
Spice-Rubbed Ham. Smoky, Lean

SOBRASADA

California, US
Majorcan Style Spreadable Chorizo.
Rich, Smoky, Pimentón

FUET

Catalunya, ES
Pork Sausage. Rich, Garlic, Black
Pepper

SALCHICHÓN DE VIC

Catalunya, ES
Pork Sausage. Nutmeg, Oregano,
Garlic, Peppercorns

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic,
Pimentón

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

AGED MANCHEGO

Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months.
Buttery, Nutty, Complex

DRUNKEN GOAT

Murcia, ES
Semi-Soft, Goat's Milk, Aged 2
Months. Red Wine-Soaked

MAHÓN

Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months.
Buttery Mild, Nutty

CAÑA DE CABRA

Murcia, ES
Soft-Ripened, Goat's Milk, Aged 21
Days. Creamy, Mild

IDIAZÁBAL

País Vasco, ES
Semi-Firm, Raw Sheep's Milk, Aged 6 Months.
Smoked, Sharp, Fruity

AGED MAHÓN

Islas Baleares, ES
Hard, Cow's Milk, Aged 1 Year, EVOO
Rubbed. Salty, Sharp

VALDEÓN

Castilla y León, ES
Creamy Blue, Cow & Goat's Milk, Cave-Aged
2 Months. Mildly Pungent

TETILLA

Galicia, ES
Semi-Soft, Cow's Milk, Aged 15-20 Days.
Mild, Creamy

DÉLICE DE BOURGOGNE

Burgundy, FR
Triple-Crème, Cow's Milk, Mold Rind.
Mushroomy, Smooth, Tangy

CABRA ROMERO

Murcia, ES
Semi-Soft, Goat's Milk, Aged 45 Days,
Rosemary. Mildly Tart, Creamy

JAMÓN MANGALICA

Castilla y León, ES
Aged 36-42 Months, Acorn & Pasture Fed
Mangalica. Marbled, Tender, Nutty

CHORIZO IBÉRICO DE BELLOTA

Andalucía, ES
Aged 3 Months Sausage, Acorn Fed Pork.
Pimentón

DUCK PROSCIUTTO

New York, US
Moulted Dark Breast. Spiced, Tender, Sweet

MAXORATA

Islas Canarias, ES
Semi-Soft, Goats Milk, Aged 2 Months
Buttery, Tangy

APERITIVO BOARD

An Assortment of Spanish Aperitivo
Snacks to Pair with Your Anytime Drinks

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

TAPAS

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

BEETS

Orange, Honey, Harissa, Maldón

9

SEACOAST MUSHROOMS

Scallions, Sherry

11

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

SWISS CHARD

Garlic, White Wine, Tomatoes

9

SUMMER SQUASH

Cipollini Onions, Romesco

9

MARINATED TOMATOES

Lemon, Basil, Puffed Fideos

9.5

MUGOLIO PEACHES

Whipped Delice, Pistachios, Thyme

9

SHISHITO PEPPERS

Lime, Sea Salt

9.5

BABY CARROTS

Herb Crème Fraîche, Almonds

9

RICOTTA MONTADITO

Whipped Ricotta, Black Truffle

7.5

ROASTED RED PEPPER HUMMUS

Lemon, Crispy Lavash

9

QUESO A LA PLANCHA

Almonds, Honey

9.5

POTATO TORTILLA

Chive Sour Cream

7

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

LOCAL POTATOES

Baby Leeks, Corn Purée

9

BOQUERONES

Quail Eggs, Migas, Cucumbers

6

BLACK BASS

Lemon, Dill, Beans, Peli Farm Tomatoes

13.5

SALMON

Baby Greens, Radish, Pickled Onions

14

MUSSELS

House-Made Chorizo, White Wine

13

SCALLOP CRUDO*

Pickled Baby Zucchini, Chicharrones

14.5

PRAWNS

White Wine, Sofrito, Lobster Stock

15

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

SHRIMP FIDEOS

'Nduja Sausage, Scallions

16

CHILLED LOBSTER & WATERMELON

Cucumbers, Tomatoes, Corn

16.5

CRISPY CALAMARI

Shishito Peppers, Piquillos, Smoked Pepper Aioli

11.5

TRUFFLED BIKINI

Jamón Serrano, Mahón

9

RISOTTO

Mangalica, Corn, Smokin Goat

16.5

CHICKEN THIGH

Roasted Tomato Chutney

9.5

STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

14.5

LAMB

Spiced Yogurt, Mint, Fresno Peppers

15

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

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

RADICCHIO

Peli Farm Plums, Fennel, Pancetta Vinaigrette

9

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

WHOLE ROASTED BRANZINO

Ensalada, Crispy Potatoes

26.5

PAELLA VERDURAS

Mushrooms, Green Beans, Tomatoes

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

PARILLADA BARCELONA*

NY Strip, Chicken, Pork Loin, Gaucho

31 / 62 / 108

DESSERTS

FLAN CATALÁN

7

OLIVE OIL CAKE

Sea Salt

9

BASQUE BURNT CHEESECAKE

Peli Farm Peaches

9

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

GRAHAM CENTRAL STATION

J Fosters Creamery Avon, CT

7.5

VANILLA

(J Fosters Creamery Avon, CT)

7.5

RASPBERRY SORBET

J Fosters Creamery Avon, CT

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>Trepát 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 - <i>served chilled</i>	<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

GRENA CHE (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
Banhez 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

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