

barcelona

CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

FUET

Catalonia
Mild, dry cured pork sausage

SALCHICHÓN DE VIC

Catalonia
Dry-cured pork sausage with peppercorns

SPECK

Alto Adige, Italy
Lightly smoked, dry-cured ham

CHORIZO BLANCO

United States
Dry-Cured Pork Sausage, garlic

CHORIZO PICANTE

United States
Dry-cured pork sausage with pimentón

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

SOBRASADA

Mallorca
Soft, spreadable chorizo

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

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

LOMO IBERICO

Acorn-Fed Pork Loin, Rich and Smoky

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

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8

SEARED SALMON

Arugula, Pickled Onions

14

ROASTED BEETS

Valdeón, Citrus Vinaigrette

8.5

HALIBUT A LA PLANCHA

Salsa Verde

13.5

FRIED ARTICHOKE

House-Cured Sobrasada

10.5

MUSSELS

House Made Chorizo, White Wine

13

SHISHITO PEPPERS

Lime, Sea Salt

9.5

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

MUSHROOMS A LA PLANCHA

Balsamic Reduction

9.5

CRISPY CALAMARI

Piquillo & Shishito, Smoked Pepper Aioli

11.5

SUGAR SNAP PEAS

Charred Lemon, Ricotta Salata, Guindilla Oil

9.5

TUNA CRUDO

Aji Amarillo, Scallion

16

CHARRED VEGETABLES

Pimentón Romesco

9

PORK BELLY

Spicy Membrillo

9.5

FAVA BEAN HUMMUS

Lemon, Crispy Lavash

8.5

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

8.5

WILD MUSHROOM RISOTTO

Mahón, Chives, Thyme

10.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

RICOTTA MONTADITO

Whipped Ricotta, Olive Oil

7.5

STEAK PAILLARD*

Pepper Vinaigrette, Frites

14.5

POTATO TORTILLA

Chive Sour Cream

6

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

SEARED LAMB LOIN

Piquillo Pepper Relish

14.5

HOUSE MARINATED OLIVES

Garlic, Citrus, Thyme

5

PORK MILANESE

Frisée, Golden Raisin Vinaigrette

11.5

QUESO A LA PLANCHA

Hazelnuts, Honey

7.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

7

MARCONA ALMONDS

Sea Salt, Pimentón

4.5

TRUFFLED BIKINI

Jamón Serrano, Mahón

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 BRANZINO

Ensalada, Crispy Potatoes

26.5

PAELLA VERDURAS

Mushrooms, Haricot Vert, White Asparagus

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

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
2020 Menade, Rueda, Spain	<i>Verdejo</i>	6	12	48
2019 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2020 Mestizaje Blanco, El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5	10	40
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
2020 Aylín, San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2020 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
2016 Chéreau-Carré, Comte Leloup, Muscadet, France	<i>Melon de Bourgogne</i>	6.25	12.5	50
2018 Iniceri, 'Abisso', Sicily, Italy	<i>Catarratto</i>	6	12	48
2020 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	5.25	10.5	42

ROSÉ

		3oz	6oz	bottle
2020 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
2017 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.25	12.5	50
2019 La Maldita, Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2019 Bodegas Lanzaga, LZ, Rioja Spain	<i>Tempranillo</i>	6	12	48
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
2018 Joan d'Anguera, Finca L'Argatá, Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2019 Sotabosc, Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2012 Laurona, Montsant, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepát Blend</i>	4.75	9.5	38
2020 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
2020 Azul y Garanza, Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2018 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2017 Vara y Pulgar, Cadíz, Spain	<i>Tintilla</i>	6.5	13	52
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2020 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2018 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2019 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2017 Polkura, Colchagua, Chile	<i>Syrah</i>	5.75	11.5	46
2019 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	6.75	13.5	54
2015 Alto de la Ballena, Reserva, Maldonado, Uruguay	<i>Tannat, Viognier</i>	6	12	48
2019 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	6.75	13.5	54

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
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, 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)	
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 / 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 / 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	
ALEBRIJES	13
Bañez 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	14
Inspired by the Biodynamic calendar, featuring 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, Peach Nectar, Lemon, Grapefruit Bitters	11.5	46

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
Estrella Damm, Daura Gluten-Free Lager - Spain		7.5
Von Trapp, Bohemian Pilsner - VT		7.5
Troegs, Dreamweaver Wheat - PA		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
Allagash, Tripel Reserve - ME		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