

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 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

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

MARINATED MAHÓN

Garlic, Citrus, Chile

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

SEARED SALMON

Arugula, Pickled Onions

14

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8

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

SEARED SEA SCALLOPS

Aji Amarillo

16.5

SUGAR SNAP PEAS

Charred Lemon, Ricotta Salata, Guindilla Oil

9.5

CRISPY CALAMARI

Piquillo & Shishito, Smoked Pepper Aioli

11.5

ROASTED BABY CARROTS

Apricot Creme Fraiche, Almonds

9

PORK BELLY

Spicy Membrillo

9.5

CHARRED VEGETABLES

Pimentón Romesco

9

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

8.5

FAVA BEAN HUMMUS

Lemon, Crispy Lavash

8.5

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

WILD MUSHROOM RISOTTO

Mahón, Chives, Thyme

10.5

SEARED LAMB LOIN

Piquillo Pepper Relish

14.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

PORK MILANESE

Frisée, Golden Raisin Vinaigrette

11.5

QUESO A LA PLANCHA

Hazelnuts, Honey

7.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

7

HOUSE MARINATED OLIVES

Garlic, Citrus, Thyme

5

TRUFFLED BIKINI

Jamón Serrano, Mahón

8.5

BOQUERONES

Parsley, Garlic, Olive Oil

6

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

ROASTED BEETS

Valdeón, Citrus Vinaigrette

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, Cauliflower

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 BarCava, Brut, Penedès, Spain | <i>Xarel-lo Blend</i> | 4.75 | 9.5 | 38 |
| 2018 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain | <i>Macabeo Blend</i> | 6.5 | 13 | 52 |

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 Garanja, 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, Cadiz, 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

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 / 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
Banhez 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

Inspired by the Biodynamic calendar, featuring
Hayman's London Dry Gin 14

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
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 - ME 11
Kentucky Ale, Bourbon Barrel Ale - KY 10

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