

# WINE

## SPARKLING

2018 Caves Sao Joao, Espumante Bruto Rosado - Bairrada, Portugal	46
NV BarCava, Brut - Penedes, Spain	32

## ROSE

2018 Liquid Geography [Mencia] - Bierzo, Spain	32
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## WHITES

2018 Palacio de Fefinanes [Albarino] - Rias Baixas, Spain	48
2018 Armas de Guerra, Blanco [Dona Blanca/Godello] - Bierzo, Spain	30
2018 Aylin, Sauvignon Blanc - Douro, Portugal	60
2019 Pie de Palo [Viognier] – San Antonio, Chile	40
2018 Bodegas Cerro Chapeu, Reserva [Chardonnay] - Cerro Chapeu, Uruguay	30
2018 Bodegas Cerro Chapeu, 1752 Gran Tradicion [Petit Manseng/Sauv. Gris] - Cerro Chapeu, Uruguay	48
2017 Barth, Allure, Semi-Dry [Riesling] - Rheingau, Germany	38

## REDS

2014 Bodegas Olarra, Nucerro, Reserva [Tempranillo] - Rioja, Spain	46
2015 Finca de la Rica, El Buscador, Crianza, Spain	42
2017 Azul y Garanza, Tempranillo, Navarra, Spain	32
2018 Earth First, Sustainable [Malbec] - Lujan de Cuyo, Argentina	34
2016 Quieto, Gran Corte, Agrelo [Cabernet Franc/Malbec/Syrah]	46
2015 Polkura, Syrah, Colchagua, Chile	44
2016 Penanolen [Cabernet Sauvignon] - Maipo Valley, Chile	46
2015 Alto de la Ballena, Reserva [Tannat/Viognier] - Maldonado, Uruguay	48
2014 Bodegas Muga, Selección Especial, Reserva	84

50% Discount not yet applied to pricing above!

Mimosa To Go: serves 6 mimosas – your choice of peach néctar, fresh squeezed OJ or Guava - \$21

Cocktail Kits Coming soon!!

# B A R C E L O N A

We have inventory and access to provisions that may be helpful to you at this time. Ask us for anything you may need – we can help

Want meatballs for today and tomorrow? We can customize and alter the portion sizes of any dish

Is your favorite dish not listed? We can probably still make it

## CHARCUTERIA & CHEESE

6.50 for one, 17.50 for three

### Jamon Serrano

Dry-cured Spanish ham

### Soria

Dry-cured pork sausage, smoky & garlicky

### Chorizo Blanco

Dry-cured sausage with garlic

### 6-Month Aged Manchego

Firm, cured sheep's milk, sharp & piquant

### Idiazábal

Smoked raw sheep's milk cheese, nutty & robust

## SALADS

**Mixta Salad** 7.50  
Olives, Onions, Tomatoes, Little Gem Lettuce

**Kale "Caesar"** 7.00  
Boquerón Aioli, Manchego

**Pickled Beets** 7.50  
Pistachio Pesto, Valdeón

## BREAD

We will include bread with every order, but we also have additional available:

**Whole Loaf** 5.00

**Half Loaf** 2.50

## TAPAS

**Mushrooms a la Plancha** 6.50  
Salsa Verde

**Shishito Peppers** 7.50  
Lime, Sea Salt

**French Fries** 5.50  
Truffle Vinaigrette

**Potato Tortilla** 5.00  
Chive Sour Cream 25.00 for whole

**Spinach & Chickpea Cazuela** 7.50  
Cumin, Roasted Onion, Lemon

**Chicken Soup** 6.50  
Rice, Seasonal Vegetables

**Gambas al Ajillo\*** 9.50  
Guindilla Pepper, Olive Oil, Garlic

**Jamón & Manchego Croquetas** 5.50  
Garlic Aioli

**Truffled Bikini** 8.50  
Jamón Serrano, San Simón

**Albondigas** 8.50  
Spiced Meatballs in Jamón-Tomato Sauce

**Chorizo w/ Sweet & Sour Figs** 8.50  
Balsamic Reduction

**Eggplant Caponata** 4.50  
Sweet Peppers, Basil

**Patatas Bravas** 7.00  
Salsa Bravas, Garlic Aioli

**Spiced Beef Empanadas** 6.50  
Red Pepper Sauce

**Seared Scallops\*** 12.50  
Aji Amarillo

**Sweet Potato Hummus** 6.50  
Pepitas, Lavash

**Hanger Steak** 11.50  
Truffle Vinaigrette

**El Doble** 10.50  
Jamón & Beef Burger, Pickled Guindilla

## LARGE PLATES

**Fideos Verduras** 16.00  
Baby Carrots, Snow Peas, Spring Onion

**Arroz Salvaje** 17.50  
Morcilla, Pork Belly, Chickpeas

**Chicken Pimientos** 19.50  
Roasted Potatoes, Lemon, Hot Cherry Peppers

**Parrillada\*** 26.50  
Hanger Steak, Chicken, Pork Loin, Gaucho Sausage

## KIDS

**Crispy Chicken Fingers** 7.50  
French Fries

**Pasta with Butter** 5.00

**Pasta with Meatballs** 6.50

## DESSERTS

**Olive Oil Cake** 7.00  
Sea Salt 40.00 for whole

**Flourless Chocolate Cake** 6.50  
Coffee Anglaise, Almond Crumble

Phone Number



(860) 218-2100

Take-home Hours:  
Monday-Thursday 12pm-8pm  
Friday-Saturday 12pm-9pm  
Sunday 11am – 8pm

BARCELONA WINE BAR

971 Farmington Ave, West Hartford, CT 06107