

barcelona

CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

JAMÓN SERRANO
Segovia
Dry-cured Spanish ham

SOBRASADA
Mallorca
Soft, spreadable chorizo

SALCHICHÓN DE VIC
Catalonia
Dry-cured pork sausage
with peppercorns

SORIA CHORIZO
United States
Dry-cured pork sausage, smoky &
garlicky

FUET
Catalonia
Mild, dry cured pork sausage

6-MONTH MANCHEGO
La Mancha
Firm, cured sheep's milk, sharp & piquant

MAHÓN
Minorca
Cow's milk, buttery and mild with
a nutty finish

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

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

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

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

JAMÓN MANGALICA 12
Segovia
Cured Hungarian Pig

APERITIVO BOARD 22
An assortment of Spanish
aperitivo snacks to pair with
your anytime drinks

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

TAPAS

SPINACH & CHICKPEA CAZUELA 8
Cumin, Roasted Onion, Lemon

EGGPLANT CAPONATA 5
Sweet Peppers, Basil

HEIRLOOM TOMATOES 7.5
Fried Garlic, Oregano, Olive Oil

CHARRED BROCCOLINI 8.5
Chili Flakes, Confit Garlic, Lemon

CORN CAZUELA 7
Blistered Grape Tomatoes, Scallions

MUSHROOMS A LA PLANCHA 8.5
Garlic, Scallions

BLISTERED SHISHITO PEPPER 7.5
Lime, Sea Salt

HOUSE MARINATED OLIVES 5
Garlic, Citrus, Thyme

PIQUILLO HUMMUS 8.5
Fried Pita

ZUCCHINI MONTADITO 7.5
Whipped Sheep's Cheese, Pistachio Gremolata

PATATAS BRAVAS 7.5
Salsa Brava, Garlic Aioli

POTATO TORTILLA 6
Chive Sour Cream

WHIPPED SHEEP'S CHEESE 8.5
Pimentón, Extra Virgin Olive Oil

BURRATA 9.5
Roasted Peaches, Walnuts

BOQUERONES 6
Parsley, Garlic, Olive Oil

SEARED PULPO 11
Fingerling Potatoes, Salsa Verde

BLACK BASS A LA PLANCHA 13.5
Salsa Verde

CRISPY CALAMARI 11.5
Smoked Pepper Aioli

GAMBAS AL AJILLO* 9.5
Guindilla Pepper, Olive Oil, Garlic

STEAMED MUSSELS 11.5
Sobrasada, Sofrito, White Wine

STEAK PAILLARD* 14.5
Pepper Vinaigrette, Frites

ALBONDIGAS 8.5
Spiced Meatballs in Jamón-Tomato Sauce

JAMÓN & MANCHEGO CROQUETAS 6.5
Garlic Aioli

SMOKED PORK BELLY 9.5
Roasted Corn, Poblano Peppers

SPICED BEEF EMPANADAS 7
Red Pepper Sauce

CHORIZO W/ SWEET & SOUR FIGS 8.5
Balsamic Reduction

TRUFFLED BIKINI 8.5
Jamón Serrano, Mahón

ROASTED LAMB MERGUEZ 9.5
Eggplant Purée, Pickled Onions

SALADS

ENSALADA MIXTA 8
Olives, Onions, Tomatoes, Little Gem Lettuce

TUSCAN KALE 8.5
Boquerón Aioli, Garlic Migas

LARGE PLATES

CHICKEN PIMIENTOS 21
Potatoes, Lemon, Hot Cherry Peppers

PAELLA VERDURAS 16 / 32 / 64
Corn, Zucchini, Broccolini

PAELLA SALVAJE 24.5 / 49 / 98
Chicken, Pork Belly, Chorizo

PAELLA MARISCOS* 24.5 / 49 / 98
Mussels, Littleneck Clams, Prawns, Calamari

PARILLADA BARCELONA* 27 / 54 / 108
NY Strip, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN 6.5

CREPAS WITH SEASONAL FRUIT 7.5
Berry Jam, Citrus Cream, Pistachios

OLIVE OIL CAKE 8
Sea Salt

BASQUE BURNT CHEESECAKE 8
Luxardo Cherries

FLOURLESS CHOCOLATE CAKE 8
Coffee Crème Anglaise, Almond Crumble

CHOCOLATE INDULGENCE 9
Coconut Mounds Ice Cream, Raspberry

GRAHAM CENTRAL STATION 7.5
(J Fosters Creamery Avon, CT)

CHEF ANDREW CAPELLA

*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> | 4.25 | 8.5 | 34 |
| 2016 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain | <i>Xarel-lo Blend</i> | 6 | 12 | 48 |
| 2019 Caves São João, Brut Rosé, Bairrada, Portugal | <i>Baga Blend</i> | 6.25 | 12.5 | 50 |

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 |
| 2019 Menade, Rueda, Spain | <i>Verdejo</i> | 5.5 | 11 | 44 |
| 2019 Azul y Garanza, Navarra, Spain | <i>Viura</i> | 3.75 | 7.5 (L) | 42 |
| 2019 Pinord, Diorama, Penedès, Spain | <i>Xarel-lo</i> | 4.75 | 9.5 | 38 |
| 2019 Vinos Piñol, Raig de Raim, Terra Alta, Spain | <i>Garnacha Blanca</i> | 4.5 | 9 | 36 |
| 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 Aylin, San Antonio, Chile | <i>Sauvignon Blanc</i> | 5 | 10 | 40 |
| 2019 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 |
| 2014 Chéreau-Carré, Comte Leloup, Muscadet, France | <i>Melon de Bourgogne</i> | 6.25 | 12.5 | 50 |
| 2017 Marcel Couturier, Mâcon-Loché, France | <i>Chardonnay</i> | 7.25 | 14.5 | 58 |
| 2018 Iniceri, 'Abisso', Sicily, Italy | <i>Catarratto</i> | 6 | 12 | 48 |
| 2017 Wegeler, Mosel, Germany | <i>Riesling</i> | 4.75 | 9.5 | 38 |

ROSÉ

| | | 3oz | 6oz | bottle |
|--|------------------------|-----|-----|--------|
| 2019 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 |
|--|-------------------------------|------|------|--------|
| 2014 Nucerro, Reserva, Rioja, Spain | <i>Tempranillo</i> | 5.75 | 11.5 | 46 |
| 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> | 4.75 | 9.5 | 38 |
| 2020 Le Naturel, Navarra, Spain | <i>Garnacha</i> | 4 | 8 | 32 |
| 2018 César Marquez Pérez, Parajes, Bierzo, Spain | <i>Mencía</i> | 6.75 | 13.5 | 54 |
| 2018 La Fanfarria, Asturias, Spain | <i>Mencía, Albarín Negro</i> | 5.5 | 11 | 44 |
| 2011 Laurona, Montsant, Spain | <i>Garnacha, Cariñena</i> | 7 | 14 | 56 |
| 2019 Vins de Pedra, Negre de Folls, Conca de Barberá | <i>Trepas Blend</i> | 4.75 | 9.5 | 38 |
| 2018 La Vinyeta, Bea*, 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 |
| 2019 Los Conejos Malditos, Toledo, Spain | <i>Tempranillo</i> | 4.5 | 9 | 36 |
| 2018 Uva de Vida, Biográfico, Toledo, Spain | <i>Tempranillo, Graciano</i> | 6.5 | 13 | 52 |
| 2018 Bodegas Ponce, La Casilla, Manchuela, Spain | <i>Bobal</i> | 6 | 12 | 48 |
| 2017 Vara y Pulgar, Cadíz, Spain | <i>Tintilla</i> | 6.5 | 13 | 52 |
| 2015 Fontes Cunha, 'Mondeco,' Dão, Portugal | <i>Touriga Nacional 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 |
| 2018 Quieto, Gran Corte, Mendoza, Argentina | <i>Cabernet Franc, Malbec</i> | 5.75 | 11.5 | 46 |
| 2017 Peñalolen, Maipo, Chile | <i>Cabernet Sauvignon</i> | 6 | 12 | 48 |
| 2016 Polkura, Colchagua, Chile | <i>Syrah</i> | 5.75 | 11.5 | 46 |
| 2018 Casas del Bosque, Casablanca, Chile | <i>Pinot Noir</i> | 6.25 | 12.5 | 50 |
| 2015 Alto de la Ballena, Reserva, Maldonado, Uruguay | <i>Tannat, Viognier</i> | 5 | 12 | 48 |
| 2019 Domaine Vallot, Côtes-du-Rhône, France | <i>Grenache Blend</i> | 6 | 12 | 48 |

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 |
| Almacenista, Lustau, 500mL | <i>Manzanilla Amontillada</i> | 11 | 66 |
| 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 |
| Marques de Poley, Toro Albalá, 500mL | <i>Oloroso</i> | 8.5 | 51 |

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

GRENACHE (ON THE ROCKS) Le Naturel / Camino de Navaherreros / Domaine Vallot 15.5
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

BEEES & BAYS (No ABV*) 5
Lime, Salted Honey Syrup, Cardamom
Sparkling Water, Torched Bay Leaf

SUMMER STREET SLING 9.5
Chamomile Infused Tito's Vodka
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

RICHMOND GIMLET 9
Greenall's Gin, Lime, Mint

TYGRA 13
Cachaça, Quevedo White Port, Ginger Beer,
Lime, Angostura Bitters, Cucumber

EL MESTIZO 10
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

WHISKEY ROOT 10
Four Roses Bourbon, Byrrh Quinquina
Ginger, Basil, Lemon Juice

BOURBON SPICE RACK 12
Redemption Rye, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

SMOKED SHERRY MANHATTAN 15
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,
Lustau Amontillado, Angostura, Luxardo Cherry

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 Mediterranean, Juniper Berries, Lemon, Bay Leaves

FLOWER
Fever Tree Elderflower, Rosebud, Lime, Cucumber

ROOT
Fever Tree Mediterranean, Q Ginger Beer, Cardamom,
Ginger, Lime

CLASSIC BARCELONA GINTONIC
Fever Tree Mediterranean, 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 (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
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
Allagash, Tripel Reserve - MN 11
Kentucky Ale, Bourbon Barrel Ale - KY 10

CIDERS
Down East Cider, Rotating Seasonal Cider - MA 8.5
Pomarina Brut Sidra (750mL) - Spain 42