

# barcelona

## CHARCUTERIE & CHEESE

7.5 for one | 21 for three

### JAMON SERRANO

Castilla Y Leon, ES  
15-20 Months Cured Ham. Tender, Salty, Sweet

### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

### SPECK

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

### FUET

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

### CHORIZO PICANTE

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

### SOBRASADA

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

### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

### SALCHICHÓN DE VIC

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

### DÉLICE DE BOURGOGNE

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

### SMOKIN GOAT

Islas Canarias, ES  
Semi-Soft, Goats Milk, Aged 15 Days  
Smoked, Creamy, Mild

### TETILLA

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

### IDIAZÁBAL

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

### DRUNKEN GOAT

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

### VALDEÓN

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

### BREDBIS ESPELETTE

Les Pyrénées, FR  
Firm, Sheep's Milk, Aged 90 Days.  
Creamy, Nutty, Espelette Rubbed

### CAÑA DE CABRA

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

### AGED MAHÓN

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

### AGED MANCHEGO

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

## GIVE THE GIFT OF BARCELONA

Buy a \$50 gift card and receive a \$10 bonus

### 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  
Moulard Dark Breast. Spiced, Tender, Sweet

### QUESO DE TRUFA

Castilla-La Mancha, ES  
Semi-Soft, Sheep's Milk, Cured 4 Months,  
Black Truffle. Savory, Piquant

### APERITIVO BOARD

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

*Marinated Olives, Patatas Bravas,  
Piquillo Peppers, Fuet, Serrano, Aged  
Manchego, Tetilla, Marcona Almonds*

## TAPAS

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

### ROASTED TURNIPS

Rosemary, Shallots

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

### CARROTS

Arugula Pesto, Almonds

### CIPOLLINI

Tarragon, Sherry

### SWISS CHARD

Garlic, White Wine

### PICKLED BEETS

Whipped Sheep's Cheese, Lovage

### SEACOAST MUSHROOMS

Sherry, Scallions

### SWEET POTATOES

Roasted Fennel

### QUESO A LA PLANCHA

Marcona Almonds, Apples

### MONTADITO

Ricotta, Black Truffle

### DELICATA SQUASH

Apple Cider, Pepitas

### HUMMUS

Sweet Potato, Lavash

### POTATO TORTILLA

Chive Sour Cream

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### BOQUERONES

Parsley Oil, Aleppo Pepper

### SALMON

Baby Kale, Pickled Onions

### BLACK BASS

Chickpeas

### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

### CRISPY CALAMARI

Piquillos, Smoked Pepper Aioli

### PULPO

Fingerling Potatoes

### COCKLES

Padron Peppers, Linguica

### MUSSELS

House Chorizo

### PRAWNS

Mojo Verde, Gremolata

### PORK MILANESE

Radish, Scallions

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

### RISOTTO

Mangalica Ham, Honeynut Squash

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### BIKINI

Serrano Ham, Idiazábal, Calabrian

### STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

### CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### MORCILLA

Red Chimichurri

## SALADS

### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

### BABY SPINACH

Marcona Almonds, Sheep's Cheese

### ARUGULA SALAD

Pecans, Winter Squash

### TUSCAN KALE

Boqueron Aioli, Migas

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

### WHOLE ROASTED BRANZINO

Baby Spinach, Potatoes

### PAELLA VERDURAS

Squash, Fennel, Mushrooms

### PAELLA MARISCOS

Mussels, Squid, Shrimp, Clams

### PAELLA SALVAJE

Chicken, Pork, Chorizo

### FIDEOS

Rock Shrimp, 'Nduja

### PARILLADA BARCELONA\*

NY Strip, Chicken, Pork Loin, Gaucho Sausage

## DESSERTS

### FLAN CATALÁN

Sea Salt

### OLIVE OIL CAKE

Sea Salt

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

### BASQUE BURNT CHEESECAKE

Apples

### GRAHAM CENTRAL STATION

J Fosters Creamery – Avon, CT

### RASPBERRY SORBET

J Fosters Creamery – Avon, CT

## EXECUTIVE CHEF NICK SOUZA | SOUS CHEF URAYOAN MEDINA

\*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

NV	<b>BarCava, Brut</b> , Penedès, Spain
2021	<b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain

## WHITE

2023	<b>Rezabal</b> , Getariako Txakolina, Spain
2023	<b>Menade</b> , Rueda, Spain
2023	<b>Le Naturel</b> , Navarra, Spain
2023	<b>Pinord, Diorama</b> , Penedès, Spain
2022	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain
2021	<b>Orto Vins, Les Argiles</b> , Montsant, Spain
2020	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain
2021	<b>Asnella</b> , Vinho Verde, Portugal
2020	<b>Capítulo 7</b> , Mendoza, Argentina
2023	<b>Aylin</b> , San Antonio, Chile
2024	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay
2022	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay
2023	<b>Iniceri, Abisso</b> , Sicily, Italy
2023	<b>Leitz, Feinherb</b> , Rheingau, Germany

## ROSÉ & SKIN CONTACT

2022	<b>Liquid Geography</b> , Bierzo, Spain
2022	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina
2023	<b>Christophe Avi</b> , Agenais, France
2021	<b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain
2021	<b>Pedro González Mittelbrunn</b> , Castilla Y León, Spain
2021	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain
2022	<b>Glup Glup</b> , Cariñena, Spain
2021	<b>Azul y Garanza</b> , Navarra, Spain
2017	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain
2023	<b>Sotabosc</b> , Montsant, Spain
2013	<b>Laurona</b> , Montsant, Spain
2020	<b>Coster dels Olivers</b> , Priorat, Spain
2023	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá
2023	<b>La Vinyeta, Bongo*</b> , Toledo, Spain
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain
2021	<b>Uva de Vida, Biográfico</b> , Toledo, Spain
2023	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain
2021	<b>Earth First, Clasico</b> , Mendoza, Argentina
2021	<b>Quieto, Gran Corte</b> , Mendoza, Argentina
2021	<b>Peñalolen</b> , Maipo, Chile
2021	<b>Polkura</b> , Colchagua, Chile
2022	<b>Casas del Bosque</b> , Casablanca, Chile
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile
2018	<b>Alto de la Ballena</b> , Maldonado, Uruguay
2021	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon

# SHERRY

## DRY

<b>Jarana</b> , Lustau, 750mL
<b>La Cigarrera</b> , 375mL
<b>Almacenista</b> , Lustau, 500mL
<b>Los Arcos</b> , Lustau, 750mL
<b>Carlos VII</b> , Alvear, 375mL
<b>Península</b> , Lustau, 750mL
<b>15 Años</b> , El Maestro Sierra, 375mL
<b>Asuncion</b> , Alvear, 375mL
<b>VORS</b> , Bodegas Tradicion, 750mL

## SWEET

<b>East India Solera</b> , Lustau, 750mL
<b>Nectar</b> , Gonzalez Byass, 375mL
<b>Solera 1927</b> , Alvear, 375mL

# WINE FLIGHTS

3 Half Glasses

**APERITIVOS** BarCava / La Cigarrera / El Bandarra Vermut  
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

**BIO-CURIOUS** Diorama / Abisso / Biografico  
Many of our wines use Biodynamic farming practices, here are three incredible examples

**ACID TRIP** Asnella / B.R.O.T. / Negre De Folls  
High. Acid. Wines.

	3oz	6oz	bottle
<i>Xarel-lo Blend</i>	5.25	10.5	42
<i>Macabeo Blend</i>	7	14	56
<i>Trepat</i>	6.5	13	52

	3oz	6oz	bottle
<i>Hondarribi Zuri</i>	6.5	13	52
<i>Verdejo</i>	6	12	48
<i>Garnacha Blanca</i>	5	10	40
<i>Xarel-lo</i>	4.75	9.5	38
<i>Xarel-lo, Riesling</i>	6.25	12.5	50
<i>Macabeo</i>	6.5	13	52
<i>Pedro Ximénez</i>	6	12	48
<i>Arinto, Loureiro</i>	5.5	11	44
<i>Pedro Ximénez</i>	4.5	9	36
<i>Sauvignon Blanc</i>	5.5	11	44
<i>Chardonnay</i>	5	10	40
<i>Petit Manseng Blend</i>	6.5	13	52
<i>Catarratto</i>	6	12	48
<i>Riesling</i>	6.5	13	52

	3oz	6oz	bottle
<i>Mencia</i>	5.5	11	44
<i>Pinot Noir</i>	5	10	40
<i>Cabernet Sauvignon</i>	6	12	48
<i>Malvar, Airén</i>	5.5	11	44

	3oz	6oz	bottle
<i>Tempranillo</i>	6.5	13	52
<i>Prieto Picudo</i>	5	10	40
<i>Tempranillo</i>	6.5	13	52
<i>Garnacha</i>	4.5	9	36
<i>Tempranillo</i>	4.75	9.5 (L)	53
<i>Mencia</i>	6.5	13	52
<i>Garnacha, Cariñena</i>	6	12	48
<i>Garnacha, Cariñena</i>	7	14	56
<i>Cariñena, Garnacha</i>	7.5	15	60
<i>Trepat Blend</i>	5.5	11	44
<i>Tempranillo, Graciano</i>	5	10	40
<i>Garnacha, Piñuela</i>	6	12	48
<i>Tempranillo, Graciano</i>	7	14	56
<i>Bobal</i>	5.5	11	44
<i>Malbec</i>	4.75	9.5	38
<i>Cabernet Franc, Malbec</i>	6.5	13	52
<i>Cabernet Sauvignon</i>	6.5	13	52
<i>Syrah</i>	6	12	48
<i>Pinot Noir</i>	7	14	56
<i>País</i>	5.75	11.5	46
<i>Cabernet Franc Blend</i>	5	10	40
<i>Cabernet Blend</i>	6	12	48

	3oz	bottle
<i>Fino</i>	5.5	44
<i>Manzanilla</i>	8	32
<i>Manzanilla Amontillada</i>	11	66
<i>Amontillado</i>	6	48
<i>Amontillado</i>	13	52
<i>Palo Cortado</i>	8	64
<i>Oloroso</i>	12	48
<i>Oloroso</i>	14	56
<i>Oloroso</i>	19	152

	3oz	bottle
<i>Oloroso Dulce</i>	8	64
<i>Pedro Ximénez</i>	9	36
<i>Pedro Ximénez</i>	15	60

# COCKTAILS

**BEEES & BAYS** (No ABV) 7  
Lime, Salted Honey Syrup, Cardamom Bitters  
Sparkling Water, Torched Bay Leaf

**TEA TIME** (No ABV) 8  
Blue Flower Earl Grey Tea, Blueberry Shrub,  
Salted Honey Syrup, Lemon, Aquafaba, Mint

**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

**PICA PICA** 12.5  
Tito's Vodka, Cappelletti Aperitivo, Orange,  
Lemon, Aquafaba, Jalapeño

**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** 13.5  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,  
Aquafaba, Bee Pollen & Dragonfruit Powder

**SIDE HUSTLE** 13  
Lustau Solera Reserva Brandy, Bénédictine,  
Pineapple, Lemon, Barcava

**BOURBON SPICE RACK** 13  
Four Roses Bourbon, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

**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**  
Rioja Wine, Elderflower, Citrus Infused  
Dark Rum, Guava Nectar  
glass pitcher  
10.5 38

**GUNS & ROSÉS**  
Tierra Limpia Brut Rosé, Lillet Rosé  
Rime Vodka, Peach Nectar, Grapefruit  
glass carafe  
13 52

# BEER

**DRAFT**  
Two Roads, No Limits Hefeweizen—CT 4 8  
Half Full, Bright Blonde Pale Ale—CT 3.75 7.5  
Jack's Abby, House Lager—MA 3.75 7.5  
New England, Sea Hag IPA—CT 4.25 8.5

## BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 7  
Peroni, Lager—Italy 8.5  
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 (16oz)—CT 12  
Troegs, Dreamweaver Wheat—PA 8  
Half Full, In Pursuit IPA—CT 8  
Night Shift, Whirlpool Hazy NE IPA—MA 8.5  
Jack's Abby, Hoponius Union IPL—MA 7  
Lagunitas, Maximus IPA—CA 8.5  
Allagash, Tripel—MN 10.5  
Kentucky Ale, Bourbon Barrel Ale—KY 10  
Down East Cider, Original Blend Cider—MA 9.5  
Isastegi, Sagardo Natural Cider—Spain (750mL) 28

