

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO

Castilla y León, ES
12-15 Months Cured Ham. Tender,
Salty, Sweet

SPECK

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

SOBRASADA

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

FUET

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

SALCHICHÓN DE VIC

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

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

CHORIZO PICANTE

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

AGED MANCHEGO

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

DRUNKEN GOAT

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

MAHÓN

Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months.
Buttery Mild, Nutty

VALDEÓN

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

IDIAZÁBAL

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

AGED MAHÓN

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

TETILLA

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

CABRA ROMERO

Murcia, ES
Semi-Soft, Goat's Milk, Aged 45 Days,
Rosemary. Mildly Tart, Creamy

DÉLICE DE BOURGOGNE

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

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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
Moultard Dark Breast. Spiced, Tender, Sweet

APERITIVO BOARD

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

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

14

12

10

26

TAPAS

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

BEETS

Orange, Harissa

7.5

SWISS CHARD

Garlic, White Wine

8

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

CARROTS

Crème Fraîche, Almonds

8

MONTADITO

Ricotta, Black Truffle

7.5

KALETTES

Cranberries, Pepitas

8.5

SEACOAST MUSHROOMS

Scallions, Sherry

10

SUNCHOKES

Black Garlic Aioli

8

HUMMUS

Roasted Red Peppers, Lavash

8.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

POTATO TORTILLA

Chive Sour Cream

7

SWEET POTATOES

Pistachios, Concord Grape Vinaigrette

8

RISOTTO

Mangalica Ham, Squash, Smokin Goat

15.5

BOQUERONES

Endive, Calabrian

6

SALMON

Baby Kale, Pickled Onions

14

STRIPED BASS

Bean Salad

13.5

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

PRAWNS

Sofrito

15

MUSSELS

Chorizo, Lemon

13

CRISPY CALAMARI

Shishito, Piquillos, Smoked Pepper Aioli

11.5

PULPO

Potatoes, Fennel

15.5

CHICKEN THIGH

Pepper Conserva

9.5

STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

14.5

LAMB

Cumin, Yogurt, Fresno

15

TRUFFLED BIKINI

Jamón Serrano, Mahón

9

PORK BELLY

Gooseberries

10.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

PORK MILANESE

Cabbage, Celery

11

MORCILLA

Red Chimichurri

8

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

BABY SPINACH

Clementines, Marcona Almonds, Sheep's Cheese

9

TUSCAN KALE

Boqueron Aioli, Migas

8.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

WHOLE ROASTED BRANZINO

Baby Spinach, Potatoes

26.5

PULPO FIDEOS

Sofrito, Scallions

half / full / double

16 / 32 / 64

PAELLA VERDURAS

Fennel, Honeynut, Mushrooms

18 / 36 / 64

PAELLA MARISCOS

Calamari, Mussels, Clams, Shrimp

28 / 56 / 98

PAELLA SALVAJE

Chicken, Pork Belly, Chorizo

28 / 56 / 98

PARILLADA BARCELONA*

NY Strip, Chicken, Pork Loin, Gaucho

31 / 62 / 108

DESSERTS

FLAN CATALÁN

Sea Salt

7

OLIVE OIL CAKE

Sea Salt

9

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

BASQUE BURNT CHEESECAKE

Apples

9

GRAHAM CENTRAL STATION

(J Fosters Creamery Avon, CT)

7.5

RASPBERRY SORBET

(J Fosters Creamery Avon, CT)

7.5

EXECUTIVE CHEF NICK SOUZA

*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
2019 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2020 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2020 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2022 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2021 Menade, Rueda, Spain	<i>Verdejo</i>	6	12	48
2021 Le Naturel, Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2020 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021 Orto Vins, Les Argiles, Montsant, Spain	<i>Macabeo</i>	6.5	13	52
2020 Alvear, 3 Miradas, Montilla-Moriles, Spain	<i>Pedro Ximenez</i>	5.5	11	44
2021 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2020 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2022 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2019 Bodegas Cerro Chapeau, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2019 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2021 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	5.5	11	44
2020 L'Alpage, Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2021 Liquid Geography, Bierzo, Spain	<i>Mencia</i>	5	10	40
2021 Christophe Avi, Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
2021 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2020 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

RED

		3oz	6oz	bottle
2018 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2018 Marqués de Tomares, Crianza, Rioja, Spain	<i>Tempranillo</i>	6	12	48
2020 Pedro González Mittelbrunn, Castilla y León, Spain	<i>Prieto Picudo</i>	4.5	9	36
2021 Glup Glup, Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2020 Azul y Garanza, Navarra, Spain	<i>Tempranillo</i>	4.25	8.5 (L)	48
2017 Alberto Orte, A Portela, Valdeorras, Spain	<i>Mencia</i>	6.5	13	52
2020 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2020 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
2019 Sotabosc, Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2013 Laurona, Montsant, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2018 Coster dels Olivers, Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2021 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepal Blend</i>	4.75	9.5	38
2022 La Vinyeta, Bongo*, Emporda, Spain	<i>Monastrell</i>	4.5	9	36
2020 Península, Vino de Montaña, Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	5.5	11	44
2020 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2021 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Bobal</i>	5.25	10.5	42
2018 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2021 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2019 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2020 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2018 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2020 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	6.75	13.5	54
2021 Garage Wine Company, Revival, Maule, Chile	<i>País</i>	5.75	11.5	46
2018 Polkura, Colchagua, Chile	<i>Syrah</i>	5.75	11.5	46
2018 Alto de la Ballena, Reserva, Maldonado, Uruguay	<i>Tannat, Viognier</i>	6	12	48
2021 Chat. du Morre du Tendre, Cuvée Paul, Côtes-du-Rhône	<i>Grenache Blend</i>	7	14	56
2020 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

		3oz	bottle
Jarana, Lustau, 750mL	<i>Fino</i>	5	40
Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	9	72
La Cigarrera, 375mL	<i>Manzanilla</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

SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	8	64
Nectar, Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36

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 / Pedro González Mittelbrunn / Biográfico 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

GRENADE (ON THE ROCKS) Le Naturel / Vino de Montaña / Cuvée Paul 17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

ACID TRIP Asnella / L'Alpage / Belinda 14.5
High. Acid. Wines.



COCKTAILS

BEES & BAYS (No ABV) 6
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

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

SUMMER STREET SLING 12
Chamomile Infused Tito's Vodka
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

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

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 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 glass pitcher
Rioja Wine, Elderflower, Citrus Infused 9.5 34
Dark Rum, Guava Nectar

GUNS & ROSÉS glass carafe
São João Brut Rosé, Lillet Rosé, Rime Vodka, 12.5 50
Peach Nectar, Lemon, Grapefruit Bitters

BEER

DRAFT caña doble
Half Full, Bright Blonde Pale Ale - CT 3.75 7.5
Two Roads, No Limits Hefeweizen - CT 4 8
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
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 - CT (16 oz.) 12
Troegs, Dreamweaver Wheat - PA 8
Hitachino, Nest White - Japan 14
Half Full, In Pursuit IPA - CT 8
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
Left Hand, Milk Stout - CO 9.5

CIDERS
Down East Cider, Original - MA 9.5
Isastegi, Sagardo Natural Cider (750mL) - Spain 28