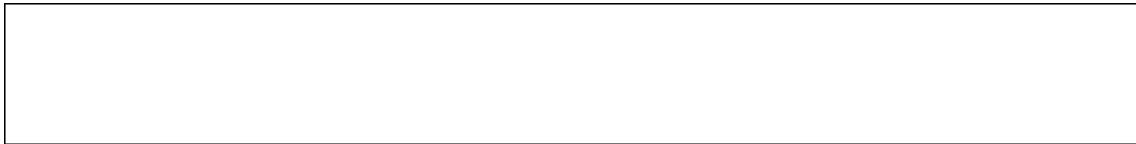


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First Look at Bar Celona, Williamsburg's New and Totally Nutso Tapas Bar

10/21/09 at 4:10 PM



Every so often, an establishment lands in a certain neighborhood like a flying saucer — and what [Kurve](#) was to the East Village, Bar Celona undoubtedly is to Williamsburg's South Side. Back in February, we [showed you the preliminary menu](#) designed by Jean Georges alum Jordy Lavanderos, who is best known for his experimentation at the short-lived [Secretes](#). But the tapas bar only opened a handful of days ago (a “coming soon” sign was posted when we visited), and there's no way we could've anticipated its look. Cynthia Diaz, the 27-year-old owner, has worked with her mother (a designer) to turn a former glue factory into something vaguely akin to the meatpacking's [APT](#).

What really shines here are the drinks by Tad Carducci and Paul Tanguay of the Tippling Bros., who also put together the list at [Mercadito Cantina](#). Their menu is expected to double soon (at which point an insane-looking “muy sucio” martini will be offered), but right now there are two commendable savory options: a “gazpacho” spiked with Akvavit, sherry, and yellow Chartreuse; and a Paellarinha that contains cachaça and sherry, but tastes mostly like a fresh pepper thanks to red-pepper saffron syrup. Also interesting, if you don't mind a bitter take on the old fashioned: a version of the drink made with grapefruit and non-aged whiskey (if you haven't tried whiskey before it has been aged in the barrel, it's as clear as white tequila and tastes vaguely like oyster).

Food and drink menus are below. Take a look at our slideshow to decide whether the South Side is ready for this alien encounter.

Tapas

Ventresca Tuna Pâté with Hard Boiled Eggs & Caramelized Celery over a Spicy Sauce (\$8)

Stuffed Candy Dates with Mahon Cheese, Wrapped in Serrano Ham (\$10)

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Stuffed Piquillo Peppers with Goat Cheese & Herbs over a Spicy Tomato Sauce (\$10)

Scallop Ceviche with Fresh Cilantro and Pickled Red Onions (\$9)

Spanish Tortilla with Frisée Salad, Caramelized Pistachios and Tetilla Cheese with Chipotle Aioli Sauce (\$10)

Patatas Bravas (\$8)

Roasted Beets Terrine with Pistachio Goat Cheese, Fresh Granny Smith Apples & Baby Watercress Salad with Shallot, Honey & Sherry Vinaigrette (\$9)

Mushroom & Morcilla Tostones with Shallot Confit over Parsley Oil (\$8)

Grilled Octopus Salad with Seasonal Heirloom Tomatoes and Mache with Chorizo Vinaigrette (\$12)

Grilled Calamari Marinated in White Wine and Herbs with Cilantro Salsa and Paprika Lemons (\$10)

Garlic Shrimp with Chorizo Juliennes and Guindilla Peppers in a Sherry Wine Sauce (\$9)

Potatoes & Cod Fish Bombas with Orange Garlic Marmalade (\$10)

Fried Alfonso Olives Stuffed with Soft Sobrasada crusted with Panko Parsley Mix (\$8)

Foie Gras Pâté & Smoked Mackerel Pâté with Cherries, Chipotle Chutney and Shallot Confit served with Crunchy Tostones (\$18)

Paella Negra (\$18)

Grilled Sardines coated with Spices served over Baby Watercress Salad, Crispy Red Grapes, Idiazabal Cheese and Fried Capers with Sherry Vinaigrette (\$15)

Sautéed Albóndigas in a Spicy Tomato Sauce (\$10)

Braised Oxtail with Aluvias and Smoked Julienne Piquillo Peppers over a Thick Sherry Sauce and Parsley Oil (\$15)

Postres

Habichuela Con Dulce (\$8)

Crema Catalana Trilogy (\$11)

Melted Chocolate Cake with Soft Turrón and Berries (\$9)

Cocktails

G & T's

Sea Monkey (\$12)

Plymouth gin, celery/apple juice, lemon, Anise del Mono, Fever Tree tonic water, fennel salt

Tomas el Gato (\$12)

Hayman's Old Tom gin, Averna, strawberries, lime BC house tonic.

El Prado (\$11)

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Tanqueray #10, pineapple syrup, mint, Valencia orange, BC house tonic

Gastros

Gazpacho (Recolectore) (\$12)

Akvavit, tomato, cucumber, Pedro Ximénez sherry, lime, yellow Chartreuse

Paellarinha (Rochinante) (\$11)

Leblon cachaça, fino sherry, red pepper/saffron syrup, lemon

Muy Sucio (Cazador) (\$11)

Vodka, olive brine, olive powder, olive oil, Serrano ham

Variedades

Missionary's Position (\$12)

Reposado tequila, Rioja pear syrup, falernum, ginger

The Howler (\$11)

White rum, cantaloupe, Castries peanut liqueur, lemon

Albino Old-Fashioned (\$12)

Death's Door white whiskey, brandied cherries, grapefruit peel

Bar Celona, 104 S. 4th St., nr. Berry St.; 718-237-7828

[Watch the Slideshow »](#)

By: [Daniel Maurer](#)

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