

# BARCELONA

## CHARCUTERIE & CHEESE

6.75 for one

18.50 for three

### JAMÓN SERRANO

Segovia  
Dry-cured Spanish ham

### CHORIZO PICANTE

La Rioja, Spain  
Smoky, spicy, dry-cured sausage

### SALCHICÓN DE VIC

Catalonia  
Dry-cured pork sausage & peppercorns

### SOBRASADA

Mallorca  
Spreadable spicy chorizo

### CHORIZO DE PAMPLONA

United States  
Dry-cured pork sausage with paprika, tangy

### FUET

Catalonia  
Mild, dry-cured sausage

### SPECK

Alto Adige, Italy  
Lightly smoked, dry-cured ham

### 6-MONTH MANCHEGO

La Mancha  
Firm, cured sheep's milk, sharp & piquant

### CABRA ROMERO

Goat's milk cheese with rosemary

### IDIAZABAL

Navarra  
Smoked raw sheep's milk, nutty & robust

### AGED MAHÓN

Balearic Islands  
Raw cow's milk, salty & sharp

### VALDEÓN

Castilla León  
Cow and Goat's milk blue cheese, tangy and spicy

### BOURGONE

Burgandy, France  
Full fat cow's milk cheese  
Soft & Rich

### DRUNKEN GOAT

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

### CAÑA DE CABRA

Murcia  
Soft-ripened goat's milk, buttery and tangy

**JAMÓN MANGALICA** 12.00  
Segovia  
Cured Hungarian pig

**CHORIZO IBERICO DE BELLOTA** 12.00  
Spain  
Acorn fed

**APERITIVO BOARD** 18.00  
An assortment of Spanish aperitivo snacks to pair with your anytime drinks

*Marinated Olives, Patatas Bravas, Pickled Peppers, Jamón Serrano, Fuet, Manchego, Idiazabal, Almonds*

## EXECUTIVE CHEF DEREK SIMCIK SOUS CHEF RONY GARCIA

\*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

## TAPAS

**CHARRED CARROTS** 6.50  
Mint Sour Cream, Honey

**GRILLED CAULIFLOWER** 7.50  
Olive Pistou

**ROASTED HEN OF THE WOOD** 11.50  
Foie Mousse, Warm Brown Butter Vinaigrette

**EGGPLANT CAPONATA** 5.00  
Sweet Pepper, Basil, Parsley

**SHISHITO PEPPERS** 7.50  
Sea Salt

**GRILLED OKRA** 7.00  
Thyme Vinaigrette

**ROASTED DELICATA SQUASH** 8.00  
Piquillo Romesco, Burnt Squash Seed Brittle

**SALT ROASTED BEET RISOTTO** 11.50  
Idiazabal

**SPINACH & CHICKPEA CAZUELA** 8.00  
Cumin, Roasted Onion, Lemon

**PATATAS BRAVAS** 7.50  
Salsa Brava, Garlic Aioli

**POTATO TORTILLA** 6.00  
Chive Sour Cream

**SPICY SAUTEED KALE** 7.00  
Espelette Pepper, Bread Crumbs

**GARAM MASALA GNOCCHI** 9.50  
Uni Butter Sauce, Crispy Mangalica

**BOQUERONES** 6.50  
Roasted Red Peppers, Herb Oil

**BERTHA BAKED OYSTERS** 10.50  
Garlic Butter

**OPAH A LA PLANCHA** 12.50  
Salsa Verde

**P.E.I MUSSELS** 11.00  
Preserved Tomatoes, Hazelnut, Sobrasada

**GRILLED BROOK TROUT** 10.50  
Chermoula

**GAMBAS AL AJILLO** 9.50  
Guindilla Pepper, Olive Oil, Garlic

**PULPO GALLEGO** 11.00  
Sweet Potato Puree, Black Olive Oil

**GRILLED PRAWNS** 10.50  
Fermented Chili-Citrus Glaze, Coriander Aioli

**LA CARNE DE CERDO BIKINI** 8.50  
Confit Pork, Olive-Caper Aioli

**BACON-WRAPPED DATES** 8.00  
Valdeón Mousse

**JAMÓN & MANCHEGO CROQUETAS** 6.50  
Garlic Aioli

**SPICED BEEF EMPANADAS** 7.00  
Red Pepper Sauce

**CHORIZO W/ SWEET & SOUR FIGS** 8.50  
Balsamic Reduction

**FABADA** 10.00  
Chorizo, White beans, Grilled Bread, Egg

**ALBONDIGAS** 9.50  
Spiced Meatballs in Ham-Tomato Sauce

**DUCK BREAST A LA PLANCHA\*** 12.50  
Amarillo Sauce, Lemon-Pine Nut

**PINTXOS MORUNOS** 7.00  
Lemon

**GRILLED HANGER STEAK\*** 11.50  
Truffle Vinaigrette

## BRUNCH

(Available 11am - 3pm Saturday and Sunday)

**PANCAKES** 6.50  
Maple Syrup

**TORRIJAS** 5.00  
Cinnamon Sugar, Luxardo Cherries

**SERRANO BENEDICT** 6.50  
Pimentón, Hollandaise

**FRITTATA** 7.50  
Broccoli-Rabe, Fennel, Sheep's Cheese

**BRUNCH BURGER\*** 10.50  
Mahón Fresh, Harissa Aioli

**STEAK & EGG\*** 11.50  
Red Chimichurri

## SALADS

**ENSALADA MIXTA** 8.00  
Olives, Onions, Tomatoes, Little Gem Lettuce

**ROASTED BEETS** 8.50  
Sheep's Cheese, Beet Tahini, Toasted Bread Crumbs

**SHAVED FENNEL SALAD** 8.00  
Apple, Fresh Herb, Whole Grain Mustard Vinaigrette, Almonds

**ROASTED SWEET POTATOES** 8.50  
Whipped Ricotta, Winter Greens

## LARGE PLATES

**WHOLE ROASTED RED SNAPPER** 25.50  
Arugula, Roasted Potatoes

**CHICKEN PIMIENTOS** 21.00  
Potatoes, Lemon, Hot Cherry Peppers

half / full / double

**PAELLA VERDURAS** 16.00 / 32.00 / 64.00  
Cauliflower, Fennel, Broccoli Rabe

**PAELLA MARISCOS** 24.50 / 49.00 / 98.00  
Mussels, Calamari, Shrimp, Littleneck Clams

**PAELLA SALVAJE** 24.50 / 49.00 / 98.00  
Duck, Confit Pork, Charred Broccoli Rabe Sofrito

**PARILLADA BARCELONA\*** 27.00 / 54.00 / 108.00  
NY Strip Steak, Chicken, Pork Loin, Gaucho Sausage

## DESSERTS

**FLAN CATALÁN** 6.50

**OLIVE OIL CAKE** 8.00  
Sea Salt, Olive Oil Ice Cream

**CHOCOLATE CAKE** 8.00  
Crème Anglaise, Almond Crumble

**BASQUE BURNT CHEESECAKE** 8.00  
Honey Roasted Figs

**CREPAS** 7.50  
Dulce de Leche, Hazelnuts



Thank you for joining us as we gradually reopen for dining service. We'd love to hear your feedback, scan this code to leave us a digital comment card  
Barcelona is a cashless restaurant.  
Credit and debit accepted.

## WINES

### SPARKLING

	glass	bottle
NV BarCava, Brut, Penedès, Spain	8.5	34
2015 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain		48
2018 Caves São João, Rosé, Bruto, Bairrada, Portugal	12.5	50

### MIMOSAS

	glass
Orange-Peach-Grapefruit	9
Guava-Lavender-Lemon	9
*mixers offered in 8oz carafe to accompany any bottle of bubbles	4
	4

### ROSES

	glass	bottle
2019 Mencía, Liquid Geography, Bierzo, Spain	10	40
2019 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina	9	36
2018 Mourvedre Blend, Lafage, Côtes Catalanes, France	12	48

### WHITES

#### LIGHT | CITRUS | CRISP

2018 Albariño, Fefiñanes, Rías Baixas, Spain	12.5	50
2018 Doña Blanca/Godello, Armas de Guerra, Bierzo, Spain		34
2019 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain	12.5	50
2018 Viura, Azul y Garanza, Navarra, Spain	7.5	42
2018 Xarel-lo, Pinord, Diorama, Penedés, Spain	9.5	38
2019 Viognier, Pie de Palo, Mendoza, Argentina	8	24

#### MEDIUM | FRUITY | MINERAL

2019 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain		42
2018 Arinto/Loureiro, Asnella, Vinho Verde, Portugal	10	40
2018 Semillon, Via Revolucionaria, 'Hulk,' Mendoza, Argentina	10.5	42
2019 Sauvignon Blanc, Aylin, San Antonio, Chile	1 0	40
2014 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet, Fr		50
2018 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	12	48
2017 Riesling, Wegeler, Mosel, Germany	9.5	38

#### FULL | RIPE | SPICE

2017 Albillo, Marañones, Picarana, Sierra de Gredos, Spain	13	52
2018 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay	9	36
2018 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay	12	48

### REDS

#### LIGHT | BERRIES | ELEGANT

2016 Garnacha, La Maldita, Rioja, Spain	8.5	34
2014 Tempranillo, Telmo Rodriguez, LZ, Rioja, Spain	12	48
2018 Garnacha, Le Naturel, Navarra, Spain	8	32
2017 Mencía, César Marquez Pérez, Parajes, Bierzo, Spain	13.5	54
2017 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain		44
2017 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain		50
2018 Trepát Blend, Negre de Folls, Conca de Barberá, Spain	9.5	38
2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain	10	40
2018 Pinot Noir, Casas del Bosque, Casablanca, Chile	12.5	50
2018 Bonarda/Pedro Ximénez, Belinda, Mendoza, Argentina	8.5	34
2018 Grenache, Anne Pichon, Sauvage Vieilles Vignes, Rhone, France		52
2018 Grenache Blend, Domaine Vallot, Côtes-du-Rhône, France	12	48

#### MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	11.5	46
2018 Monastrell, La Vinyeta, Bea*, Emporda, Spain	9	36
2015 Tintilla, Vara y Pulgar, Cadíz, Spain	13	52
2018 Malbec, Earth First, Mendoza, Argentina	8.5	34

#### FULL | RIPE | BOLD

2016 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	9.5	38
2015 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain		48
2011 Garnacha/Cariñena, Laurona, Montsant, Spain		56
2017 Garnacha, Proyecto Garnachas, Fosca, Priorat, Spain	10	40
2018 Tempranillo/Graciano, Uva de Vida, Biográfico, Toledo, Spain	13	52
2016 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain		48
2016 Cabernet Franc Blend, Quieto, Mendoza, Argentina	11.5	46
2016 Cabernet Sauvignon, Peñalolen, Maipo, Chile	12	48
2015 Syrah, Polkura, Colchagua, Chile	11.5	46
2015 Tannat/Viognier, Alto de la Ballena, Reserva, Maldonado, Uruguay	12	48

## SANGRIA & COCKTAILS

**SANGRIA, RED OR WHITE** 7.5/glass 30/Pitcher  
Rioja Wine, Elderflower, Citrus-Infused Dark Rum, Guava Nectar

**GUNS & ROSÉS** 11.5/glass 46/Carafe  
São João Brut Rosé, Lillet Rosé, Etion Vodka, Peach Nectar, Lemon, Grapefruit Bitters

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

**TABLESIDE GINTONIC** 14  
Choice of: Fruit, Leaf, Flower, Root or Classic

**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

**OTOÑO** 11  
Lustau Brandy de Jerez Reserva, Amaro Nonino  
Boiled Cider, Aquafaba, Lemon

**SMOKED SHERRY MANHATTAN** 15  
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,  
Lustau Amontillado, Angostura, Luxardo Cherry  
\*Smoked and Stirred Tableside

## BEERS

### DRAFT

	7oz	14 oz
Black Hog, Granola Brown - CT	3.75	7.5
New England Brewing Co, Sea Hag IPA-CT	4	8
Jack's Abby, House Lager - MA	3.75	7.5
Allagash White, Wheat Ale - ME	4	8
Peroni, Lager - Italy	3.75	7.5

### BOTTLES & CANS

#### LAGER | PILSNER | LIGHT

Clausthaler, Non-Alcoholic - Germany	5
Estrella Damm, Daura Gluten-Free Lager - Spain	7.5
Estrella Galicia, Lager - Spain	7.5
Narragansett, Light (16oz) - RI	5
Von Trapp, Bohemian Pilsner - VT	7.5

#### WHEAT | FRUIT | SAISON

Dogfish Head, Namaste Witbier - DE	7.5
Estrella Damm, Inedit - Spain	9.5
Hitachino, Nest White - Japan	13
Troegs, Dreamweaver Wheat - PA	6.5

#### HOPPY | FLORAL | BITTER

Half Full, In Pursuit IPA - CT	8
Jack's Abby, Hoponius Union IPL - MA	7
Lagunitas, Maximus IPA - CA	8.5
Two Roads, Honeyspot Road IPA - CT	6.5

#### DARK | S. Piced | STRONG

Allagash, Tripel Reservere- ME	10.5
Kentucky Ale, Bourbon Barrel Ale -KY	10

#### SOURS | CIDERS

Rodenbach, Grand Cru Sour Ale - Belgium	13
Down East Cider, Original Cider - MA	8.5
Pomarina Brut Sidra (750mL) - Spain	42



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