

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 milke 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

IBERICO LOMO 11.00
Cured Iberico de Bellota Pork Loin

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

MARINATED OLIVES 5.00
Garlic, Citrus, Thyme

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

BOQUERONES 6.50
Roasted Red Peppers, Herb Oil

BERTHA BAKED OYSTERS 10.50
Garlic Butter

MAHI MAHI A LA PLANCHA 12.50
Salsa Verde

P.E.I MUSSELS 11.00
Perserved 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

CALAMARI A LA PLANCHA 10.00
Chorizo Pincante, Stewed Chickpeas

GAMBAS PINTXOS 9.00
Salsa Mojo

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

PORK ARANCINI 7.00
Sauce Gribiche

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

ALBONDIGAS 9.50
Spiced Meatballs in Ham-Tomato Sauce

PINTXOS MORUNOS 7.00
Lemon

GRILLED HANGER STEAK* 11.50
Truffle Vinaigrette

BRUNCH

(Available 11 am - 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

GOATCHEESE PANNA COTTA 7.00
Pink Peppercorn-Orange Marmalade

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



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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
2019 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
2019 Mourvedre Blend, Lafage, Côtes Catalanes, France	12	48

WHITES

LIGHT | CITRUS | CRISP

2019 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
2019 Viura, Azul y Garanza, Navarra, Spain	7.5	42
2018 Xarel-lo, Pinord, Diorama, Penedès, Spain	9.5	38

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	10	40
2014 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet, Fr		50
2017 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	12	48
2016 Riesling, Wegeler, Mosel, Germany	9.5	38

FULL | RIPE | SPICE

2017 Albillo, Marañones, Picarana, Sierra de Gredos, Spain	13	52
2019 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay	9	36
2018 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay	12	48

REDS

LIGHT | BERRIES | ELEGANT

2018 Garnacha, La Maldita, Rioja, Spain	8.5	34
2019 Garnacha, Le Naturel, Navarra, Spain	8	32
2018 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
2019 Trepas 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
2019 Grenache, Anne Pichon, Sauvage Vieilles Vignes, Rhone, France		52
2019 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
2016 Tintilla, Vara y Pulgar, Cadíz, Spain	13	52

FULL | RIPE | BOLD

2017 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	9.5	38
2016 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain		48
2011 Garnacha/Cariñena, Laurona, Montsant, Spain		56
2018 Garnacha, Proyecto Garnachas, Fosca, Priorat, Spain	10	40
2018 Tempranillo/Graciano, Uva de Vida, Biográfico, Toledo, Spain	13	52
2018 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain		48
2018 Cabernet Franc Blend, Quieto, Mendoza, Argentina	11.5	46
2016 Cabernet Sauvignon, Peñalolen, Maipo, Chile	12	48
2016 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 Ros
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. P I C E D | 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



Check out our full wine list here
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