

# BARCELONA

## CHARCUTERIE & CHEESE

6.75 for one

18.50 for three

### JAMÓN SERRANO

Segovia  
Dry-cured Spanish ham

### SALCHICHÓN 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

### CAÑA DE CABRA

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

### DRUNKEN GOAT

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

**JAMÓN MANGALICA** 12.00  
Segovia  
Cured Hungarian pig

**IBERICO LOMO** 11.00  
Cured Ibérico 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

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

**GRILLED CAULIFLOWER** 7.50  
Olive Pistou

**MUSHROOMS A LA PLANCHA** 11.50  
Egg Yolk

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

**SHISHITO PEPPERS** 7.50  
Sea Salt

**GRILLED OKRA** 7.00  
Thyme Vinaigrette

**GARAM MASALA GNOCCHI** 9.50  
Truffle Cream Sauce

**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

**MAHI MAHI A LA PLANCHA** 12.50  
Salsa Verde

**BERTHA BAKED OYSTERS** 10.50  
Garlic Butter

**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 Pureé, Black Olive Oil

**CALAMARI A LA PLANCHA** 10.00  
Chorizo Picante, Stewed Chickpeas

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

**JAMÓN & MANCHEGO CROQUETAS** 6.50  
Garlic Aioli

**SPICED BEEF EMPANADAS** 7.00  
Red Pepper Sauce

**BACON-WRAPPED DATES** 8.00  
Valdeón Mousse

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

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

**SQUID INK ARANCINI** 7.00  
Chipotle Aioli

**BRAISED LAMB** 11.50  
Black Pepper Domplines, Crispy Garlic

**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 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  
Little Gem Lettuce, Roasted Potatoes

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

**TOMAHAWK RIBEYE FOR TWO** 75.00  
Roasted Garlic

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

**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     |

### 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, Penedés, Spain            | 9.5  | 38 |

#### MEDIUM | FRUITY | MINERAL

|   |      |    |
|---|------|----|
| 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 |
| 2017 Catarratto, Iniceri, 'Abisso,' Sicily, Italy                 | 12   | 48 |
| 2016 Riesling, Wegele, Mosel, Germany                             | 9.5  | 38 |

#### FULL | RIPE | SPICE

|   |      |    |
|---|------|----|
| 2019 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay         | 9    | 36 |
| 2018 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay           | 12   | 48 |
| 2016 Chardonnay, Marcel Coutuier, Mâcon-Loché, Burgundy, France | 14.5 | 58 |

### 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, Cadiz, 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

## 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

| <b>LAGER   PILSNER   LIGHT</b>                 |     |
|--|-----|
| Clausthaler, Non-Alcoholic – Germany           | 5   |
| Estrella Damm, Daura Gluten-Free 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 |

### 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  |



Check out our full wine list here  
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