

B A R C E L O N A

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 PICANTE

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

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

Murcia
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

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

Segovia
Cured Hungarian pig 12.00

APERITIVO BOARD

An assortment of Spanish aperitivo snacks to pair with your anytime drinks 22.00

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

EXECUTIVE CHEF DEREK SIMCIK

SOUS CHEF
RONY GARCIA
SOUS CHEF
ZACHARY PINTO

*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

Mint Sour Cream, Honey 6.50

GRILLED CAULIFLOWER

Olive Pistou 7.50

MUSHROOMS A LA PLANCHA

Egg Yolk 11.50

GRILLED BABY LEEKS

Lemon-Whole Grain Vinaigrette 7.00

EGGPLANT CAPONATA

Sweet Pepper, Basil, Parsley 5.00

GRILLED ASPARAGUS

Truffled-Vincotto Vinegar, Manchego 8.50

HOUSE MARINATED OLIVES

Chili Flake, Citrus 5.00

GRILLED OKRA

Thyme Vinaigrette 7.00

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon 8.00

PATATAS BRAVAS

Salsa Brava, Garlic Aioli 7.50

POTATO TORTILLA

Chive Sour Cream 6.00

SPICY SAUTEED KALE

Espelette Pepper, Bread Crumbs 7.00

MAHI MAHI A LA PLANCHA

Salsa Verde 12.50

SQUID INK ARANCINI

Chipotle Aioli 7.00

GRILLED BROOK TROUT

Chermoula 10.50

SCALLOP CRUDO

Cucumber, Melon, Jalapeño 12.00

BOQUERONES

Roasted Red Peppers, Herb Oil 6.50

BERTHA BAKED OYSTERS

Garlic Butter 10.50

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic 9.50

CHARRED PULPO

Toasted Almond Puree, Black Olives 11.00

P.E.I MUSSELS

Chorizo Picante, White Wine, Chili Flake 11.00

SKATE WING

Brown-Butter Onion Puree, Crispy Garlic-Capers 12.00

LA CARNE DE CERDO BIKINI

Confit Pork, Olive-Caper Aioli 8.50

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli 6.50

SPICED BEEF EMPANADAS

Red Pepper Sauce 7.00

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction 8.50

RADISHES

Whipped Lardo, Radish Top Pesto 6.50

DUCK BREAST A LA PLANCHA*

Amarillo Sauce, Lemon-Pine Nut 12.50

ALBONDIGAS

Spiced Meatballs in Ham-Tomato Sauce 9.50

PINTXOS MORUNOS

Lemon 7.00

GRILLED HANGER STEAK*

Truffle Vinaigrette 11.50

BRUNCH

(Available 11am - 3pm Saturday and Sunday)

PANCAKES

Maple Syrup 6.50

TORRIJAS

Cinnamon Sugar, Luxardo Cherries 5.00

SERRANO BENEDICT

Pimentón, Hollandaise 6.50

FRITTATA

Broccoli-Rabe, Fennel, Sheep's Cheese 7.50

BRUNCH BURGER*

Mahón Fresh, Harissa Aioli 10.50

STEAK & EGG*

Red Chimichurri 11.50

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce 8.00

ROASTED BEETS

Sheep's Cheese, Beet Tahini, Toasted Bread Crumbs 8.50

SHAVED ASPARAGUS

Arugula, Hard Boiled Egg, Anchovy Dressing 9.00

POLE BEAN SALAD

Almonds, Mustard Dressing 8.50

SHAVED SPECK

Tonnato, Radish, Capers, Herbs 9.00

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers 21.00

WHOLE ROASTED RED SNAPPER

Arugula Salad, Roasted Potatoes 25.50

PAELLA VERDURAS

Cauliflower, Fennel, Asparagus 16.00 / 32.00 / 64.00

PAELLA MARISCOS

Mussels, Calamari, Shrimp, Littleneck Clams 24.50 / 49.00 / 98.00

PAELLA SALVAJE

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

PARILLADA BARCELONA*

NY Strip Steak, Chicken, Pork Loin, Gaucho Sausage 27.00 / 54.00 / 108.00

DESSERTS

FLAN CATALÁN

6.50

OLIVE OIL CAKE

Sea Salt 8.00

BASQUE BURNT CHEESECAKE

Luxardo Cherries 8.00

CHOCOLATE CAKE

Crème Anglaise, Almond Crumble 8.00

CREPAS

Dulce de Leche, Hazelnuts 7.50



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

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
2018 Mourvedre Blend, Lafage, Côtes Catalanes, France	12	48

WHITES

LIGHT | CITRUS | CRISP

2019 Albariño, Mila, Rías Baixas, Spain	12	48
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
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

2019 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay	9	36
2018 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay	12	48
2016 Chardonnay, Marcel Couturier, 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
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 Tempranillo, Los Conejos Malditos, VdT Castilla, Spain	9	36
2018 Monastrell, La Vinyeta, Bea*, Emporda, Spain	9	36
2016 Tintilla, Vara y Pulgar, Cadíz, Spain	13	52
2018 Malbec, Earth First, Mendoza, Argentina	8.5	34

FULL | RIPE | BOLD

2016 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain		48
2011 Garnacha/ Cariñena, Laurona, Montsant, Spain		56
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

WHITE SANGRIA 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 Rose
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

RICHMOND GIMLET 9
Greenall's Gin, Lime, Mint

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, S.W.A.G. Wheat Ale – 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
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
Narragansett, Light (16oz) - RI		5
Von Trapp, Bohemian Pilsner – VT		7.5

WHEAT | FRUIT | SAISON

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 | SPICED | 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
by scanning this QR code