

# 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

### SALAMI SOPRASATTA

Italy  
Dry-cured pork sausage, sweet with black peppercorns

### CHORIZO PICANTE

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

### SPECK

Alto Adige, Italy  
Lightly smoked, dry-cured ham

### FUET

Catalonia  
Mild, dry-cu red sausage

### 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

### BOURGONE

Burgundy, France  
Full fat cow's milk cheese  
Soft & rich

**JAMÓN MANGALICA** 12.00  
Segovia  
Cured Hungarian pig

**IBERICO LOMO** 11.00  
Cured Ibérico de Bellota Pork Loin

**APERITIVO BOARD** 22.00  
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  
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** 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

**GRILLED ZUCCHINI** 7.00  
Fresh Sheep's Cheese, Pine Nut

**HOUSE MARINATED OLIVES** 5.00  
Chili Flake, Citrus

**ROASTED CORN PINTXOS** 7.00  
Oregano, Pimentón Butter, Lime Zest

**BROCCOLINI** 7.50  
Ajo Frito, Chili Flake

**GRILLED ASPARAGUS** 8.50  
Truffled-Vincotto Vinegar, Manchego

**PICKLED FIDDLEHEAD A LA PLANCHA** 9.00  
Nora Pepper Purée

**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

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

**SQUID INK ARANCINI** 7.00  
Chipotle Aioli

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

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

**CHARRED PULPO** 11.00  
Toasted Almond Purée, Black Olives

**BERTHA BAKED OYSTERS** 10.50  
Garlic Butter

**P.E.I MUSSELS** 11.00  
Chorizo Picante, White Wine, Chili Flake

**SKATE WING** 12.00  
Brown-Butter Onion Purée, Crispy Garlic-Capers

**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

**PAN DE AJO VERDE** 6.50  
Green Garlic, Idiazabal, Serrano

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

**RADISHES** 6.50  
Whipped Lardo, Radish Top Pesto

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

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

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

## BRUNCH

(Available 11am - 3pm Saturday and Sunday)

**PANCAKES** 6.50  
Maple Syrup

**SERRANO BENEDICT** 6.50  
Pimentón, Hollandaise

**TORRIJAS** 5.00  
Cinnamon Sugar, Luxardo Cherries

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

**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

**BURATTA SALAD** 9.50  
Piquillo Relish, Mustard Seed, Frisee

**SUMMER SQUASH AND CHICKPEAS** 9.00  
Olives, Mint and Parsely, Fresh Sheep's Cheese

**POLE BEAN SALAD** 8.50  
Almonds, Mustard Dressing

## LARGE PLATES

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

**WHOLE ROASTED RED SNAPPER** 25.50  
Little Gem Salad, Roasted Potatoes

half / full / double

**PAELLA VERDURAS** 16.00 / 32.00 / 64.00  
Cauliflower, Fennel, Asparagus

**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

**BASQUE BURNT CHEESECAKE** 8.00  
Luxardo Cherries

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

**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

## 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
2014 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet, Fr		50
2019 Sauvignon Blanc, Aylin, San Antonio, Chile	10	40
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 Coutuier, Mâcon-Loché, Burgundy, France	14.5	58

### REDS

#### LIGHT | BERRIES | ELEGANT

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 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
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, Cadiz, 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 OR RED SANGRIA** 9/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

**WHISKEY ROOT** 10  
Four Roses Bourbon, Byrrh Quinquina  
Ginger, Basil, Lemon Juice

**EL MESTIZO** 10  
Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

**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
New England Brewing Co, Sea Hag IPA-CT	4	8
Jack's Abby, House Lager - MA	3.75	7.5
Black Hog, Granola Brown - CT	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
Estrella Galicia, Lager - Spain		7.5
Von Trapp, Bohemian Pilsner - VT		7.5
Peroni, Lager - Italy		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
Two Roads, Honeyspot Road IPA - CT		6.5

#### DARK | SPICED | STRONG

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

#### SOURS | CIDERS

Down East Cider, Original Cider - MA		8.5
Pomarina Brut Sidra (750mL) - Spain		42



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