

# 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

### SPECK

Alto Adige, Italy  
Lightly smoked, dry-cured ham

### SOBRASADA

Mallorca  
Spreadable spicy chorizo

### CHORIZO PICANTE

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

### FUET

Catalonia  
Mild, dry-cured 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

### 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

**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, Aged Mahón, 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

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

**MUSHROOMS A LA PLANCHA** 11.50  
Egg Yolk

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

**GRILLED GARLIC SCAPES** 7.00  
Amarillo Sauce

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

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

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

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

**POTATO TORTILLA** 6.00  
Chive Sour Cream

**CUCUMBER CARPACCIO** 7.00  
White Asparagus, Pecorino, Truffle Dressing

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

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

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

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

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

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

**BERTHA BAKED OYSTERS** 10.50  
Garlic Butter

**SQUID INK ARANCINI** 7.00  
Chipotle Aioli

**JAMÓN & MANCHEGO CROQUETAS** 6.50  
Garlic Aioli

**SPICED BEEF EMPANADAS** 7.00  
Red Pepper Sauce

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

**ALBONDIGAS** 8.50  
Spiced Meatballs in Ham-Tomato Sauce

## 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

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

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

**STEAK & EGG\*** 12.50  
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

**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

half / full / double

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

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

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

**PARILLADA BARCELONA\*** 27.00 / 54.00 / 108.00  
NY Strip, Pork Loin, Chicken, 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 WITH SEASONAL FRUIT** 7.50  
Lemon Cream, Seasonal Fruit, Pistachios

## 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	

### 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
2019 Sauvignon Blanc, Aylin, San Antonio, Chile	10	40
2014 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet, Fr	12.5	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 Tempranillo, Bodegas Lanzaga, LZ, Rioja Spain	12	48
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

#### 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
2019 Tempranillo, Los Conejos Malditos, Toledo, Spain	9	36
2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal	7	28
2018 Malbec, Earth First, Mendoza, Argentina	8.5	34

#### FULL | RIPE | BOLD

2018 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	9.5	38
2011 Garnacha/ Cariñena, Laurona, Montsant, Spain		56
2016 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain		48
2018 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain		48
2018 Tempranillo/Graciano, Uva de Vida, Biográfico, Toledo, Spain	13	52
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** 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 Rosé, Rime Vodka, Peach Nectar, Lemon, Grapefruit Bitters

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

**BARCELONA GINTONICS** 14  
Choice of: Fruit, Leaf, Flower, Root or Classic

**RICHMOND GIMLET** 9  
Greenall's Gin, Lime, Mint

**TYGRA** 13  
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber

**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

**SMOKED SHERRY MANHATTAN** 15  
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,  
Lustau Amontillado, Angostura, Luxardo Cherry

## BEERS

### DRAFT

	7oz	14 oz
Jack's Abby, House Lager - MA	3.75	7.5
New England Brewing Co, Sea Hag IPA-CT	4	8
Peroni, Lager - Italy	3.75	7.5

### BOTTLES & CANS

#### LAGER | PILSNER | LIGHT

Clausthaler, Non-Alcoholic - Germany		5
Estrella Damm, Lager- Spain		7.5
Narragansett, Light (16oz) - RI		5
Von Trapp, Bohemian Pilsner - VT		7.5
Estrella Galicia, Lager - Spain		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, Hopponius 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
Down East Cider, Rotating Seasonal Cider - MA		8.5
Pomarina Brut Sidra (750mL) - Spain		42



Check out our full wine list here  
by scanning this QR code