

BARCELONA

CHARCUTERIE & CHEESE

6.75 for one
18.50 for three

JAMON SERRANO
Segovia
Dry-cured Spanish ham

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

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

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

CANA DE CABRA
Murcia
Soft-Ripended goat cheese, creamy & mild

BOURGONE
Burgandy, France
Full fat cow's milk cheese
Soft & Rich

JAMÓN MANGALICA 12.00
Segovia
Cured Hungarian pig

CHORIZO IBERICO DE BELLOTA 12.00
Spain
Acorn fed

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

BRAISED FENNEL 8.00
Mahón, Lemon

GRILLED CAULIFLOWER 7.50
Olive Pistou

MUSHROOM CONSERVA 9.50
Parsley

HONEYNUT SQUASH 8.00
Pepita Crumble

EGGPLANT CAPONATA 5.00
Sweet Pepper, Basil, Parsley

SHISHITO PEPPERS 7.50
Sea Salt

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

CURED SALMON* 10.50
Winter Citrus, Fennel

MAHI MAHI A LA PLANCHA 12.50
Salsa Verde

BERTHA BAKED OYSTERS 10.50
Garlic Butter

P.E.I MUSSELS 11.00
Perserved Tomatoes, Hazelnut, Sobrasada

GAMBAS AL AJILLO 9.50
Guindilla Pepper, Olive Oil, Garlic

ZARZUELA DE MARISCOS 11.50
Shellfish, Serrano, Almonds

PULPO GALLEGO 11.00
Sweet Potato Puree, Black Olive Oil

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

CHORIZO W/ SWEET & SOUR FIGS 8.50
Balsamic Reduction

SPICED BEEF EMPANADAS 7.00
Red Pepper Sauce

ALBONDIGAS 9.50
Spiced Meatballs in Ham-Tomato Sauce

CRISPY PIG EARS 9.00
Spicy Giardiniera, Sunny Side Egg

PINTXOS MORUNOS 7.00
Lemon

DUCK BREAST A LA PLANCHA* 12.50
Citrus-Onion Marmalade

GRILLED HANGER STEAK* 11.50
Truffle Vinaigrette

SPICED RUBBED QUAIL 13.50
Broccoli-Rabe

GIVE THE GIFT OF BARCELONA

Buy a \$50 gift card and receive a \$10 bonus
Ask us about and other gifts you can give.

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

SHAKSHUKA 9.50
Lamb, Peppers, Egg

SALADS

ENSALADA MIXTA 8.00
Olives, Onions, Tomatoes, Little Gem Lettuce

ROASTED BEETS 8.50
Sheep's Cheese, Pepitas

TUSCAN KALE 7.50
Boquerones Dressing, Manchego, Garlic Migas

ROASTED SWEET POTATOES 8.50
Whipped Ricotta, Winter Greens

LARGE PLATES

CHICKEN PIMIENTOS 21.00
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED RED SNAPPER 25.50
Arugula, Roasted Potatoes
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

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, Olive Oil Ice Cream

CHOCOLATE CAKE 8.00
Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE 8.00
Honey Roasted Persimmons

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
Barcelona is a cashless restaurant.
Credit and debit accepted.

WINES

SPARKLING

NV BarCava, Brut, Penedès, Spain	8.5	34
2015 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain		48
2018 Caves São João, Rosé, Bruto, Bairrada, Portugal	12.5	50

MIMOSA MIXERS to accompany any bottle of bubbles

Orange-Peach-Grapefruit		4
Guava-Lavender-Lemon		4

ROSES

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

2018 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 Viognier, Pie de Palo, Mendoza, Argentina	8	24

MEDIUM | FRUITY | MINERAL

2016 Verdejo, Menade, Rueda, Spain	11	44
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
2018 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	12	48
2017 Riesling, Wegeler, Mosel, Germany	9.5	38

FULL | RIPE | SPICE

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

REDS

LIGHT | BERRIES | ELEGANT

2016 Garnacha, La Maldita, Rioja, Spain	8.5	34
2016 Tempranillo, El Buscador, Crianza, Rioja, Spain	9	38
2018 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
2018 Trepát Blend, Negre de Folls, Conca de Barberá, Spain	9.5	38
2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain		40
2018 Pinot Noir, Casas del Bosque, Casablanca, Chile	12.5	50
2018 Grenache, Anne Pichon, Sauvage Vieilles Vignes, Rhone, France		52
2015 Pinot Noir, Julius Wasem & Sohne, Rheinhessen, Germany	11	44

MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	11.5	46
2018 Monastrell, La Vinyeta, Bea*, Emporda, Spain		36
2015 Tintilla, Vara y Pulgar, Cadíz, Spain	13	52
2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal	7	28
2018 Malbec, Earth First, Mendoza, Argentina	8.5	34

FULL | RIPE | BOLD

2016 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	9.5	38
2015 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain		48
2011 Garnacha/Cariñena, Laurona, Montsant, Spain		56
2017 Garnacha, Proyecto Garnachas, Fosca, Priorat, Spain	10	40
2018 Tempranillo/Graciano, Uva de Vida, Biográfico, Toledo, Spain	13	52
2016 Cabernet Franc Blend, Quieto, Mendoza, Argentina	11.5	46
2016 Cabernet Sauvignon, Peñalolen, Maipo, Chile	12	48
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 Rosé, 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

BLOODY MARY 11
Tito's Vodka, Housemade Bloody Mary Mix

MIMOSA 9
Choice of: Classic with Fresh Squeezed OJ,
Orange-Peach-Grapefruit or Guava-Lavender-Lemon

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
Allagash White, Wheat Ale - ME	4	8
Austin Eastciders, Original Dry Cider - TX	3.5	7
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 | SPICED | STRONG

Allagash, Tripel Reservere- ME	10.5
Duclaw, Sweet Baby Jesus Porter - MD	8
Kentucky Ale, Bourbon Barrel Ale - KY	10

SOURS | CIDERS

Rodenbach, Grand Cru Sour Ale - Belgium	13
Down East Cider, Original Cider - MA	8.5



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