

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

DRUNKEN GOAT

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

JAMÓN MANGALICA

Segovia
Cured Hungarian pig 12.00

CHORIZO IBERICO DE BELLOTA

Spain
Acorn fed 12.00

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

Mint Sour Cream, Honey 6.50

BRAISED FENNEL

Mahón, Lemon 8.00

GRILLED CAULIFLOWER

Olive Pistou 7.50

ROASTED HEN OF THE WOOD

Warm Brown Butter Vinaigrette 9.50

HONEYNUT SQUASH

Pepita Crumble 8.00

EGGPLANT CAPONATA

Sweet Pepper, Basil, Parsley 5.00

SHISHITO PEPPERS

Sea Salt 7.50

SALT ROASTED BEET RISOTTO*

Idiazabal 11.50

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon 8.00

PATATAS BRAVAS

Salsa Brava, Garlic Aioli 7.50

POTATO TORTILLA

Chive Sour Cream 6.00

CURED SALMON*

Winter Citrus, Fennel 10.50

MAHI MAHI A LA PLANCHA

Salsa Verde 12.50

BERTHA BAKED OYSTERS

Garlic Butter 10.50

P.E.I MUSSELS

Perserved Tomatoes, Hazelnut, Sobrasada 11.00

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic 9.50

ZARZUELA DE MARISCOS

Shellfish, Serrano, Almonds 11.50

PULPO GALLEGO

Sweet Potato Puree, Black Olive Oil 11.00

LA CARNE DE CERDO BIKINI

Confit Pork, Olive-Caper Aioli 8.50

BACON-WRAPPED DATES

Valdeón Mousse 8.00

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli 6.50

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction 8.50

SPICED BEEF EMPANADAS

Red Pepper Sauce 7.00

ALBONDIGAS

Spiced Meatballs in Ham-Tomato Sauce 9.50

CRISPY PIG EARS

Spicy Giardiniera, Sunny Side Egg 9.00

PINTXOS MORUNOS

Lemon 7.00

DUCK BREAST A LA PLANCHA*

Citrus-Onion Marmalade 12.50

GRILLED HANGER STEAK*

Truffle Vinaigrette 11.50

SPICED RUBBED QUAIL

Broccoli-Rabe 13.50

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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

SHAKSHUKA

Lamb, Peppers, Egg 9.50

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce 8.00

ROASTED BEETS

Sheep's Cheese, Pepitas 8.50

TUSCAN KALE

Boquerones Dressing, Manchego, Garlic Migas 7.50

ROASTED SWEET POTATOES

Whipped Ricotta, Winter Greens 8.50

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers 21.00

WHOLE ROASTED RED SNAPPER

Arugula, Roasted Potatoes 25.50

half / full / double

PAELLA VERDURAS

Cauliflower, Fennel, Broccoli Rabe 16.00 / 32.00 / 64.00

PAELLA MARISCOS

Mussels, Calamari, Shrimp, Littleneck Clams 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, Olive Oil Ice Cream 8.00

CHOCOLATE CAKE

Crème Anglaise, Almond Crumble 8.00

BASQUE BURNT CHEESECAKE

Honey Roasted Persimmons 8.00

CREPAS

Dulce de Leche, Hazelnuts 7.50



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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
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, Cadiz, 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



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