

BARCELONA

CHARCUTERIE & CHEESE

6.75 for one

18.50 for three

FUET

Catalonia
Dry-cured mild pork sausage

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

PAMPLOMA

United States
Dry-cured pork sausage
& pimentón

SORIA CHORIZO

United States
Dry-cured pork sausage
& pimentón

PICANTE

La Rioja
Dry-cured pork sausage made with
garlic & pimentón

SALCHICHÓN DE VIC

Catalonia
Dry-cured pork sausage
& peppercorns

6-MONTH MANCHEGO

La Mancha
Firm, cured sheep's milk, sharp &
piquant

SAN SIMON

Jumilla
Cow's milk, mild and smoky

IDIAZABAL

Navarra
Smoked raw sheep's milk, nutty &
robust

IBORES

Extremadura
Raw goat's cheese rubbed with
pimentón

DRUNKEN GOAT

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

CAÑA DE CABRA

Murcia
Soft-ripened goat cheese, creamy
& mild

MANGALICA

Segovia 12.00
Cured Hungarian pig

APERITIVO BOARD

18.00
An assortment of Spanish
aperitivo snacks to pair with
your anytime drinks

*Marinated Olives, Patatas Bravas,
Piquillo Peppers, Fuet, Soria,
Cabra Romao, Manchego,
Marcona Almonds*

EXECUTIVE CHEF

JAMES BIZAK

SOUS CHEF

TYLER WALLACE

*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

BRUSSELS SPROUTS 7.50
Sherry Vinegar, Crispy Lardons

SPICY EGGPLANT CAPONATA 5.00
Sweet Peppers, Basil

SAUTEED GREENS 7.50
Garlic, Chili Flakes, Lemon

BLISTERED SHISHITOS 7.50
Sea Salt

BROCCOLINI 8.50
Piperade, Garlic, Chili Flake

POTATO TORTILLA 6.00
Chive Sour Cream

DELICATA SQUASH 7.00
Sheep's Cheese, Pistachio Crumble, Sumac

MUSHROOMS AND GOAT CHEESE 8.50
Balsamic Reduction

WHIPPED SHEEPS CHEESE 8.50
Honey, Pimentón

SPINACH & CHICKPEA CAZUELA 8.00
Cumin, Roasted Onion, Lemon

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

ROASTED CARROTS 7.00
Garlic Chips, Apricot Honey, Torn Mint

GRILLED ASPARAGUS 9.00
Salsa Gribishe

MAHI MAHI A LA PLANCHA 11.50
Salsa Verde

OVEN ROASTED OYSTERS 12.00
Espelette Butter, Crispy Ibérico Chips

GAMBAS AL AJILLO 9.50
Guindilla Pepper, Garlic

PEI MUSSELS 9.50
Chorizo Soria, White Wine

PULPO GALLEGO 11.00
Celery, Onion, Potatoes

SEARED DUCK BREAST 13.50
Cipollini Onion

BACON-WRAPPED DATES 8.00
Valdeón Mousse

JAMÓN & MANCHEGO CROQUETAS 6.50
Garlic Aioli

CHORIZO & SWEET AND SOUR FIGS 8.50
Balsamic Reduction

ALBÓNDIGAS 9.50
Spiced Meatballs in Ham-Tomato Sauce

SPICED BEEF EMPANADAS 7.00
Red Pepper Sauce

CHICKEN EMPANADAS 8.00
Avocado Purée

GRILLED HANGER STEAK 11.50
Truffle Vinaigrette

GRILLED QUAIL 11.50
Shishito Romesco

GRILLED LAMB RACK 14.50
Green Olive Gremolata

PORK BELLY 9.50
Piquillo Romesco

CONFIT DUCK LEG 12.50
Kumquat Agridulce

BRUNCH

(Available 11am - 3pm Saturday and Sunday)

MUSHROOM BENEDICT 7.00
Hollandaise, Mushrooms

BARCELONA BENEDICT 7.50
Hollandaise, Jamón Serrano

TORRIJAS 6.50
Crema de Catalán, Citrus

ESTRELLADOS 9.50
Lomo Ibérico, Chipotle Aioli

PANCAKES 6.50
Maple Syrup

STEAK AND EGGS 11.50
Red Chimichurri

SALADS

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

PICKLED BEETS 7.00
Valdeón, Marcona Almonds

APPLE SALAD 7.50
Arugula, Fresh Herbs, Goat Cheese, Almonds

BIBB SALAD 8.00
Aged Mahón, Pink Peppercorn, Almonds

LARGE PLATES

CHICKEN PIMIENTOS 21.00
Potatoes, Lemon, Hot Cherry Peppers

NY STRIP 28.50
Red Chimichurri, Fries

WHOLE BRANZINO 25.50
Arugula Salad, Potatoes

half / full / double

PAELLA VERDURAS 16.00 / 32.00 / 64.00
Leeks, Brussels, Squash, Garlic Aioli

PAELLA MARISCOS 24.50 / 49.00 / 98.00
Prawns, Mussels, Littleneck Clams, Calamari

FIDEOS 20.00 / 36.00 / 68.00
Chorizo & Chicken

PARILLADA BARCELONA* 27.00 / 54.00 / 108.00
NY Strip Steak, Chicken, Pork Loin, Sausage

DESSERTS

FLAN CATALÁN 6.50

CHOCOLATE CAKE 8.00
Crème Anglaise, Almond Crumble

CREPAS SALGUERO 7.50
Dulce de Leche, Chocolate Sauce, Ice Cream

OLIVE OIL CAKE 8.00
Sea Salt



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

2019 Caves São João, Rosé, Bruto, Bairrada, Portugal	12.5	50
NV BarCava, Brut, Penedès, Spain	8.5	34

MIMOSAS

Orange-Peach-Grapefruit		9
Guava-Lavender-Lemon		9
*mixers offered in 8oz carafe to accompany any bottle of bubbles		4

ROSES

2019 Mencía, Liquid Geography, Bierzo, Spain	10	40
2019 Hondarribi Beltza, Rezabal, Getariako Txakolina, Spain	12	48
2019 Mourvedre/Grenache Gris, Lafage, 'Miraflores', Roussillon, France	12	48

WHITES

LIGHT | CITRUS | CRISP

2018 Albariño, Fefiñanes, Rías Baixas, Spain	12.5	50
2019 Sauvignon Blanc, Aylin, San Antonio, Chile	10	40
2019 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain	12.5	50
2018 Viura, Azul y Garanza, Navarra, Spain	7.5	42
2018 Xarel-lo, Pinord, Diorama, Penedès, Spain	9.5	38

MEDIUM | FRUITY | MINERAL

2019 Verdejo, Menade, Rueda, Spain	11	44
2018 Arinto/Loureiro, Asnella, Vinho Verde, Portugal	10	40
2014 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet	12.5	50
2018 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	12	48
2016 Riesling, Wegeler, Mosel, Germany	9.5	38

FULL | RIPE | SPICE

2017 Albillo, Marañones, Picarana, Sierra de Gredos, Spain	13	52
2019 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay	9	36
2018 Chardonnay, Marcel Couturier, Mâcon-Loché, 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 Tempranillo, Bodegas Lanzaga, LZ, Rioja Spain	12	48
2017 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain		50
2018 Trepas Blend, Negre de Folls, Conca de Barberá, Spain	9.5	38
2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain	10	40
2018 Bonarda/Pedro Ximénez, Belinda, Mendoza, Argentina	8.5	34
2018 Pinot Noir, Casas Del Bosque, Casablanca, Chile	12.5	50
2018 Mencia, Parajes, Bierzo, Spain	13.5	54

MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	11.5	46
2014 Tintilla, Vara y Pulgar, Cadíz, Spain	13	52
2015 Touriga Blend, Fontes Cunha, Mondeco, Dao, Portugal	7	28
2018 Malbec, Earth First, Mendoza, Argentina	8.5	34
2018 Tempranillo, Los Conejos Malditos, Toledo, Spain	9	36
2019 Grenache/Syrah, Domaine Vallot, Cotes-du-Rhone, France	12	48

FULL | RIPE | BOLD

2015 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain	12.5	48
2011 Garnacha/Cariñena, Laurona, Montsant, Spain	14	56
2017 Garnacha, Proyecto Garnachas, Fosca, Priorat, Spain	10	40
2016 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain	12	48
2017 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
2018 Graciano/Tempranillo, Una De Vida, Tierra de Castilla, Spain	13	52
2015 Syrah, Polkura, Colchagua, Chile	11.5	46

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

TABLE SIDE GINTONIC 14
Choice of: Fruit, Flower, Root, Leaf 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

OTOÑO 11
Lustau Brandy de Jerez Reserva, Amaro Nonino
Boiled Cider, Aquafaba, Lemon

SMOKED SHERRY MANHATTAN 15
Hudson Bourbon, Gonzales Byass Pedro Ximenez, Lustau
Amontillado, Angostura, Luxardo Cherry,
Smoked and Stirred Tableside

BEERS

DRAFT	7oz	14 oz
Black Hog, Granola Brown Ale - CT	3.75	7.5
Jack's Abby, House Lager - MA	3.75	7.5
Half Full, Bright Blonde Pale Ale - CT	3.50	7
Troegs, Perpetual IPA - PA	4	8

BOTTLES & CANS

LAGER PILSNER LIGHT	
Estrella Galicia, Lager - Spain	7.5
Estrella Damm, Daura Gluten-Free Lager - Spain	6.5
Peroni, Lager - Italy	7.5
Von Trapp, Bohemian Pilsner - VT	7.5
Narragansett, Light (16 oz.) - RI	5

WHEAT FRUIT SAISON	
Estrella Damm, Inedit - Spain	9.5
Hitachino, Nest White - Japan	13
Avery, Liliko'iP Kepolo Passion Fruit Witbier - CO	8.5
Allagash, Tripel Reserve - ME	10.5

HOPPY FLORAL BITTER	
Half Full, In Pursuit IPA - CT	8
Lagunitas, Maximus IPA - CA	8.5
Two Roads, Honeyspot Road IPA - CT	6.5
Jack's Abby, Hoponius Union IPL - MA	7

DARK SPICED STRONG	
Kentucky Ale, Bourbon Barrel Ale - KY	10
Duclaw, Sweet Baby Jesus Porter - MD	8

SOURS CIDERS	
Rodenbach, Grand Cru Sour Ale - Belgium	13
Down East Cider, Rotating Selection - MA	7.5
Isastegi, Sagardo Natural Cider (750mL) - Spain	28
Pomarina Brut Sidra (750mL) - Spain	42



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