

# B A R C E L O N A

## CHARCUTERIE & CHEESE

6.75 for one

18.50 for three

### FUET

Catalonia  
Dry-cured mild pork sausage

### JAMÓN SERRANO

Segovia  
Dry-cured Spanish ham

### PAMPLONA

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

### 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

### VALDEÓN

Castilla-Leon  
Cow & Goat's Milk Blue  
Tangy & Spicy

### TETILLA

Galicia  
Cow's milk, mild and tangy

## TAPAS

### BLISTERED SHISHITOS

Sea Salt 7.50

### SPICY EGGPLANT CAPONATA

Sweet Peppers, Basil 5.00

### LEEKS A LA PLANCHA

Salsa Verde 7.00

### POTATO TORTILLA

Chive Sour Cream 6.00

### STRING BEANS

Pimentón Almonds 8.50

### GRILLED RAMPS

Black Garlic Aioli 10.00

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli 7.50

### GREENS CATALAN

Rehydrated Raisins, Almonds, Citrus 8.50

### GRILLED ASPARAGUS

Salsa Gribiche 9.00

### BROCCOLINI

Piperade, Garlic, Chili Flake 8.50

### BLACK BASS CRUDO

Pickled Ramps, Mint Oil, Radish 14.00

### MONKFISH A LA PLANCHA

Salsa Verde 11.50

### GAMBAS AL AJILLO

Guindilla Pepper, Garlic 9.50

### PULPO GALLEGO

Celery, Onion, Potatoes 11.00

### PEI MUSSELS

Chorizo Soria, White Wine, Garlic 9.50

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli 6.50

### BACON-WRAPPED DATES

Valdeón Mousse 8.00

### CHORIZO & SWEET AND SOUR FIGS

Balsamic Reduction 8.50

### CHICKEN EMPANADAS

Avocado Purée 8.00

### ALBÓNDIGAS

Spiced Meatballs in Ham-Tomato Sauce 8.50

### GRILLED QUAIL

Shishito Romesco 11.50

### SPICED BEEF EMPANADAS

Red Pepper Sauce 7.00

### LAMB MERGUEZ

Stewed Chickpeas 10.50

### GRILLED HANGER STEAK

Truffle Vinaigrette 11.50

### SEARED DUCK BREAST

Cippolini Onion 13.50

### PORK BELLY

Piquillo Romesco 9.50

## BRUNCH

(Available 11am - 3pm Saturday and Sunday)

### MUSHROOM BENEDICT

Hollandaise 7.00

### BARCELONA BENEDICT

Hollandaise, Jamón Serrano 7.50

### TORRIJAS

Crema de Catalán, Strawberry, Blackberry 6.50

### ESTRELLADOS

Lomo Ibérico, Chipotle Aioli 9.50

### PANCAKES

Maple Syrup 6.50

### STEAK AND EGGS

Red Chimichurri 11.50

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce 8.00

### WATERMELON RADISH SALAD

Lemon Poppy Vinaigrette, Chives, Goat Cheese 8.50

### PICKLED BEETS

Valdeón, Walnuts 7.00

### BIBB SALAD

Aged Mahon, Pink Peppercorn, Almonds 8.00

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers 21.00

### WHOLE BRANZINO

Arugula Salad, Potatoes 25.50

### NY STRIP

Red Chimichurri, Fries 28.50

half / full / double

### PAELLA VERDURAS

Leeks, Fiddleheads, Asparagus 16.00 / 32.00 / 64.00

### PAELLA MARISCOS

Prawns, Mussels, Calamari, Little Neck Clams 24.50 / 49.00 / 98.00

### FIDEOS

Chorizo & Chicken 20.00 / 36.00 / 68.00

### PARILLADA BARCELONA\*

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

## DESSERTS

### FLAN CATALÁN

6.50

### BASQUE BURNT CHEESECAKE

Luxardo Cherries 8.00

### CHOCOLATE CAKE

Crème Anglaise, Almond Crumble 8.00

### CREPAS SALGUERO

Dulce de Leche, Chocolate Sauce, Ice Cream 7.50

### OLIVE OIL CAKE

Sea Salt 8.00

## EXECUTIVE CHEF

**JAMES BIZAK**

SOUS CHEF

**JOSH LMINGGIO**

\*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



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

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

2019 Albariño, Mila, Rías Baixas, Spain	12	48
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

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

2019 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay	9	36
2018 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay	12.5	48
2018 Chardonnay, Marcel Coutuier, 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 Trepát 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 Mencía, Parajes, Bierzo, Spain	13.5	54

#### MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	11.5	46
2014 Tintilla, Vara y Pulgar, Cadiz, 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

2017 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	9.5	38
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, Uva 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

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

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

## BEERS

### DRAFT

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
Allagash, Tripel Reserve - ME		10.5

#### HOPPY | FLORAL | BITTER

Half Full, In Pursuit IPA - CT		8
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

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