

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

SORIA CHORIZO
United States
Dry-cured pork sausage
& pimentón

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

6-MONTH MANCHEGO
La Mancha
Firm, cured sheep's milk, sharp &
piquant

IDIAZABAL
Navarra
Smoked raw sheep's milk, nutty
& robust

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

IBORES
Extremadura
Raw goat's cheese rubbed with
pimentón

SAN SIMON
Galicia
Smoked cow's milk, mild and
tangy

AGED MAHON
Minorca
Raw cow's milk aged 4 months,
salty & nutty

APERITIVO BOARD 22.00
An assortment of Spanish
aperitivo snacks to pair with
your anytime drinks

*Marinated Olives, Patatas Bravas,
Piquillo Peppers, Assorted Meats
and Cheeses.*

EXECUTIVE CHEF
DEREK SIMCIK
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

TAPAS

MARINATED OLIVES 5.00
Garlic, Citrus, Thyme

PICKLED CARROTS 6.00
Onions, Jalapenos

SPICY EGGPLANT CAPONATA 5.00
Sweet Peppers, Basil

BLISTERED SHISHITOS 8.50
Sea Salt

POTATO TORTILLA 6.00
Chive Sour Cream

JALAPENO HUMMUS 8.00
Crispy Pita, Olive Oil

STRING BEANS 7.00
Pimentón Pistachios, Salsa Verde

ZUCCHINI 7.50
Mustard Vinaigrette

OKRA 7.50
Lemon Balm Vinigartte

GAZPACHO 7.50
Migas, Basil

SPINACH & CHICKPEA CAZUELA 8.00
Cumin, Roasted Onion, Lemon

SWISS CHARD 8.50
Lemon, Garlic, Chili

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

BOQUERONES 6.00
Garlic, Parsley

MUSSELS AL DIABLO 11.00
Spicy Tomato Broth, Garlic

SWORDFISH A LA PLANCHA 12.50
Salsa Verde

GAMBAS AL AJILLO 9.50
Guindilla Pepper, Garlic

SEARED SCALLOPS 14.50
Charred Corn Relish

PULPO GALLEGO 11.00
Celery, Onion, Potatoes

SHRIMP CEVICHE 11.00
Avocado, Pita

CHORIZO & SWEET AND SOUR FIGS 8.50
Balsamic Reduction

MOROCCAN SPICED CHICKEN THIGH 9.00
Cucumber-Lemon Yogurt, Crushed Pistachios

JAMÓN & MANCHEGO CROQUETAS 6.50
Garlic Aioli

CHICKEN EMPANADAS 8.00
Avocado Purée

SPICED BEEF EMPANADAS 7.00
Red Pepper Sauce

ALBÓNDIGAS 8.50
Spiced Meatballs in Ham-Tomato Sauce

PORK BELLY 9.50
Piquillo Romesco

NY STRIP TAPA 12.50
Red Chimichurri

BRUNCH

(Available 11am - 3pm Saturday and Sunday)

RAINBOW CHARD BENEDICT 7.00
Hollandaise

BARCELONA BENEDICT 7.50
Hollandaise, Jamón Serrano

TORRIJAS 6.50
Crema de Catalán, Strawberry, Blackberry

ESTRELLADOS 9.50
Lomo Ibérico, Chipotle Aioli

PANCAKES 6.50
Maple Syrup

SALADS

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

WATERMELON RADISH SALAD 8.50
Lemon Poppy Vinaigrette, Chives, Goat Cheese

BIBB SALAD 8.00
Aged Mahón, Pink Peppercorn, Pistachios

PICKLED BEETS 7.00
Valdeón, Walnuts

WATERMELON SALAD 8.00
Endive, Cherry Tomatoes, Lime Vinigarette

LARGE PLATES

CHICKEN PIMIENTOS 21.00
Potatoes, Lemon, Hot Cherry Peppers

WHOLE BRANZINO 25.50
Arugula Salad, Potatoes

half / full / double

PAELLA VERDURAS 16.00 / 32.00 / 64.00
Seasonal Veggies

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

FIDEOS 20.00 / 36.00 / 68.00
Chorizo & Chicken

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

DESSERTS

FLAN CATALÁN 6.50

OLIVE OIL CAKE 8.00
Sea Salt

CHOCOLATE CAKE 8.00
Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE 8.00
Luxardo Cherries

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

	glass	bottle
2019 Mencía, Liquid Geography, Bierzo, Spain	10	40
2019 Hondarribi Beltza, Rezabal, Getariako Txakolina, Spain	12.50	50
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
2018 Viura, Azul y Garanza, Navarra, Spain	7.5	42
2018/2018 Xarel-lo, Pinord, Diorama, Penedès, Spain	9.5	38

MEDIUM | FRUITY | MINERAL

2018 Arinto/Loureiro, Asnella, Vinho Verde, Portugal	10	40
2019 Garnacha Blanca, Vinos Piñol, Raig de Raim, Terra Alta, Spain		36
2014 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet	12.5	50
2018 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	12	48

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 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 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, 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

2018 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
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 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, Etion 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, 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 Pedro Ximenez, Lustau
Amontillado, Angostura, Luxardo Cherry

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

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
Lagunitas, Maximus IPA-CA		8.5
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