

# BARCELONA

## CHARCUTERIE & CHEESE

6.75 for one

18.50 for three

### JAMÓN SERRANO

Segovia  
Dry-cured Spanish ham

### FUET

Catalonia  
Dry cured, sweet pork sausage

### CHORIZO BLANCO

United States  
Cured, mild chorizo

### CHORIZO PICANTE

La Rioja  
Smoky, mildly spicy, dry-cured sausage

### SALCHICHÓN DE VIC

Catalonia  
Dry-cured pork sausage & peppercorns

### SPECK

Alto Adige, Italy  
Lightly smoked, dry-cured ham

### SORIA CHORIZO

United States  
Dry- Cured pork sausage, smoky & garlicky

### 6-MONTH MANCHEGO

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

### TETILLA

Galicia  
Mild, soft cow's milk cheese

### IDIAZABAL

Basque Country  
Smoked raw sheep's milk cheese, nutty & robust

### VALDEÓN

Castilla-León  
Cow & goat's milk blue cheese tangy & spicy

### DRUNKEN GOAT

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

### SAN SIMÓN

Galicia  
Smoked cow's milk, creamy & buttery

### MAHON

Balearic Islands  
Cow's milk cheese aged 4 Months

### CABRA ROMERO

Murcia  
Tangy Goat's cheese covered in rosemary

### JAMÓN MANGALICA

Segovia  
Cured Hungarian pig 12.00

### LOMO IBERICO de BELLOTA

Salamanca  
Dry-cured, Acorn-fed Ibérico pig loin 12.00

### APERITIVO BOARD

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

EXECUTIVE CHEF  
STEPHEN GONZÁLEZ  
SOUS CHEF  
TISHAWN MINGOES

\*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 HOUSE OLIVES** 5.00  
Garlic, Thyme, Citrus

**BRAISED LENTILS** 7.00  
Tzatziki, Kale

**SWEET POTATO RISOTTO** 8.50  
Ricotta Salata

**SHISHITO PEPPERS** 7.50  
Lime, Sea Salt

**SAUTEED KALE** 6.50  
Garlic, Picada

**GRILLED CAULIFLOWER** 7.50  
Preserved Lemon, Bread Crumbs

**CRISPY SUNCHOKES** 7.50  
Harissa Vinaigrette

**BUTTERNUT SQUASH HUMMUS** 7.50  
Crispy Pita Chips

**BRUSSELS SPROUTS** 7.50  
Pickled Red Onion

**SPINACH & CHICKPEA CAZUELA** 8.00  
Cumin, Roasted Onion, Lemon

**PATATAS BRAVAS** 7.50  
Salsa Brava, Garlic Aioli

**EGGPLANT CAPONATA** 5.00  
Sweet Peppers, Basil

**POTATO TORTILLA** 6.00  
Chive Sour Cream

**SQUID-INK CROQUETAS** 7.50  
Lemon

**PULPO A LA PLANCHA** 11.00  
White Bean Puree

**BOQUERONES** 6.00  
Parsley, Garlic

**COD A LA PLANCHA** 11.50  
Salsa Verde

**SEARED DAY BOAT SCALLOPS\*** 13.50  
Beets

**GAMBAS AL AJILLO** 9.50  
Guindilla Pepper, Olive Oil, Garlic

**HOUSE SMOKED SALMON MONTADITO** 9.50  
Sour Cream

**CATALAN BLUE MUSSELS** 11.00  
Saffron, Garbanzos

**SEARED DUCK HEART PINTXOS** 5.00  
Green Harissa

**ALBONDIGAS** 9.50  
Spiced Meatballs in Ham-Tomato Sauce

**GRILLED HANGER STEAK\*** 11.50  
Truffle Vinaigrette

**PATATAS A LA RIOJANA** 7.50  
Chorizo, Sofrito

**JAMÓN & MANCHEGO CROQUETAS** 6.50  
Garlic Aioli

**SPICED BEEF EMPANADAS** 7.00  
Red Pepper Sauce

**TRUFFLED BIKINI** 8.50  
Jamón Serrano, Mahón

**PORK BELLY** 8.50  
Pepper Mermelada

**BACON-WRAPPED DATES** 8.00  
Valdeón Mousse

**CHORIZO W/ SWEET & SOUR FIGS** 8.50  
Balsamic Reduction

**BRAISED LAMB NECK COCA** 11.00  
Mojo Verde

## SALADS

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

**MARINATED BEETS** 7.00  
Candied Pistachios

**KALE SALAD** 6.50  
Honeycrisp Apples, Marcona Almonds

**PEA GREEN SALAD** 7.50  
Turnips, Pomegranates

## LARGE PLATES

**ROASTED WHOLE BRANZINO** 26.50  
Cauliflower, Potatoes

**CHICKEN PIMIENTOS** 21.00  
Potatoes, Lemon, Hot Cherry Peppers

half / full / double

**SQUID-INK FIDEOS** 14.50 / 29.00 / 58.00  
Garlic Aioli, Chili Flakes

**PAELLA VERDURAS** 16.00 / 32.00 / 64.00  
Squash, Carrots, Brussels, Garlic Aioli

**PAELLA SALVAJE** 24.50 / 49.00 / 98.00  
Morcilla, Chorizo, Pork Belly, Chickpeas,

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

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

## 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  
Maraschino Cherries

**CREPAS** 7.50  
Dulce de Leche, Chocolate Sauce



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
2016 Xarel-lo, Alta Alella, Aus, Pét Nat, Alella, Spain	12	48
2018 Caves São João, Rosé, Bruto, Bairrada, Portugal	12.5	50

## 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 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina	9	36

## WHITES

### LIGHT | CITRUS | CRISP

2019 Albariño, Fefiñanes, Rías Baixas, Spain	13	52
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
2019 Muscat Blend, Avinyo, Petillant, Penedès, Spain		40
2018 Riesling, Leitz, Feinherb, Rheingau, Germany	9	36

### MEDIUM | FRUITY | MINERAL

2018 Verdejo, Menade, Rueda, Spain	11	44
2019 Garnacha Blanca, Vinos Piñol, Raig de Raim, Terra Alta, Spain		36
2018 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain		42
2018 Arinto/Loureiro, Asnella, Vinho Verde, Portugal	10	40
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	11	44
2018 Rkatsiteli, Orgo, Kakheti, Georgia		50

### FULL | RIPE | SPICE

2017 Albiso, Marañones, Pizarana, Sierra de Gredos, Spain	13	52
2019 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay	9	36
2018 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay	12	48
2016 Chardonnay, Marcel Coutier, Mâcon-Loché, Burgundy, France	14.5	58

## REDS

### LIGHT | BERRIES | ELEGANT

2016 Garnacha, La Maldita, Rioja, Spain	8.5	34
2017 Tempranillo, Bodegas Lanzaga, LZ, Rioja Spain	12	48
2018 Garnacha, Le Naturel, Navarra, Spain	9	36
2017 Mencía, César Marquez Pérez, Parajes, Bierzo, Spain	13.5	54
2017 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain		46
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	11.5	42
2018 Bonarda/Pedro Ximénez, Belinda, Mendoza, Argentina	9.5	38
2015 Pinot Noir, Casas del Bosque, Casablanca, Chile	13	52
2018 Grenache Blend, Domaine Vallot, Côtes-du-Rhône, France	12	48

### MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	11.5	46
2018 Monastrell, La Vinyeta, Bea*, Emporda, Spain	10.5	42
2018 Monastrell, Primitivo Quiles, Cono 4, Alicante, Spain	8.5	34
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	10.5	42
2015 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain		48
2017 Garnacha, Proyecto Garnachas, Fosca, Priorat, Spain	11	44
2018 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain		52
2017 Cabernet Franc Blend, Quieto, Mendoza, Argentina	12	48
2016 Cabernet Sauvignon, Peñalolen, Maipo, Chile	12	48
2015 Syrah, Polkura, Colchagua, Chile	12.5	50
2015 Cabernet Franc Blend, Alto de la Ballena, Maldonado, Uruguay	9.5	38

# SANGRIA & COCKTAILS

**SANGRIA, RED OR WHITE** 7.5/glass 30/Pitcher  
Rioja Wine, Elderflower, Citrus-Infused Dark Rum, Guava Nectar

**GUNS & ROSÉS** 12/glass 48/Carafe  
São João Brut Rosé, Lillet Rosé, Etion Vodka, Peach Nectar, Lemon, Grapefruit Bitters

**SUMMER STREET SLING** 10  
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, Gonzalez Byass Pedro Ximenez,  
Lustau Amontillado, Angostura, Luxardo Cherry  
\*Smoked and Stirred Tableside

# BEERS

## DRAFT

Black Hog, S.W.A.G. - CT	3.75	7.5
Jack's Abby, House Lager - MA	3.5	7
Lord Hobo, Angelica NE Wheat - MA	4	8
Troegs, Perpetual IPA - PA	4	8

## 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		5.5
Peroni, Lager - Italy		7.5
Von Trapp, Bohemian Pilsner - VT		7

### WHEAT | FRUIT | SAISON

Hitachino, Nest White - Japan		13
Avery, Liliko'i Kepolo, Passion Fruit Witbier - CO		8.5

### HOPPY | FLORAL | BITTER

Founders, All Day IPA - MI		6.5
Jack's Abby, Hoponius Union IPL - MA		7
Lagunitas, Maximus IPA - CA		8
Lord Hobo, Boom Sauce - MA		12.5
Notch, Left of the Dial IPA - MA		7.5

### DARK | SPICED | STRONG

Allagash, Tripel Reserve - ME		10.5
Kentucky Ale, Bourbon Barrel Ale - KY		10
Left Hand, Milk Stout - CO		7.5

### SOUPS | CIDERS

Down East Cider, Seasonal - 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