

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

BOURGONE

Burgandy France
Full fat cow's milk cheese Soft & Rich

JAMÓN MANGALICA 12.00
Segovia
Cured Hungarian pig

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

Marinated Olives, Patatas Bravas, Jamón Serrano, Sal de vic, Tetilla, Mahón, Marcona Almonds

CHEFS
STEPHEN GONZÁLEZ & TISHAWN MINGOES

TAPAS

MARINATED HOUSE OLIVES 5.00
Garlic, Thyme, Citrus

SAUTEED KALE 6.50
Garlic, Picada

CRISPY SUNCHOKES 7.50
Aleppo, Lemon

SHISHITO PEPPERS 7.50
Lime, Sea Salt

BUTTERNUT SQUASH HUMMUS 7.50
Crispy Pita Chips

SWEET POTATO RISOTTO 8.50
Ricotta Salata

GRILLED CAULIFLOWER 7.50
Preserved Lemon, Bread Crumbs

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

BRAISED LENTILS 7.00
Tzatziki, Kale

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

STEAMED MUSSELS 11.00
Saffron, Garbanzos

HOUSE-SMOKED SALMON MONTADITO 9.50
Sour Cream

ALBONDIGAS 9.50
Spiced Meatballs in Ham-Tomato Sauce

GRILLED HANGER STEAK* 11.50
Truffle Vinaigrette

JAMÓN & MANCHEGO CROQUETAS 6.50
Garlic Aioli

ROASTED BONE MARROW 9.00
Lomo de Cebo, Caramelized Onions

SPICED BEEF EMPANADAS 7.00
Red Pepper Sauce

TRUFFLED BIKINI 8.50
Jamón Serrano, Mahón

SEARED DUCK HEART PINTXOS 5.00
Green Harissa

PORK BELLY 8.50
Pepper Mermelada

BACON-WRAPPED DATES 8.00
Valdeón Mousse

CHORIZO W/ SWEET & SOUR FIGS 8.50
Balsamic Reduction

BRUNCH (Sat-Sun 11am-3pm)

YOGURT PARFAIT 6.50
Cranberry Granola, Hana's Honey

HUEVOS REVUELTOS 8.50
Shrimp, Squash

OLIVE OIL PANCAKES 7.00
Brown Butter Honey

SERRANO BENEDICT 7.50
Hollandaise, Pimentón

VEGGIE BENEDICT 6.50
Hollandaise, Eva's Braising Greens

CINNAMON TORRIJAS 6.50
Spiced Pears

SHAKSHUKA 7.00
Za'atar, Grilled Bread, Egg

BREAKFAST COCA 8.50
Sobrasada, Eva's Pea Greens, Farm Egg

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, Pomegranites

LARGE PLATES

CHICKEN PIMIENTOS 21.00
Potatoes, Lemon, Hot Cherry Peppers

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

PAELLA VERDURAS 16.00 / 32.00 / 64.00
Autumn Squash, Carrots, 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.

*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

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, Picarano, 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 Trepas 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 |
| 2018 Tempranillo, Los Conejos Malditos, Toledo, Spain | 9 | 36 |
| 2015 Tintilla, Vara y Pulgar, Cadíz, 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
Redemption Rye, Gonzalez Byass Pedro Ximenez,
Lustau Amontillado, Angostura, Luxardo Cherry
*Smoked and Stirred Tableside

BEERS

DRAFT

| | | |
|-----------------------------------|------|-------|
| Black Hog, S.W.A.G. - CT | 7oz | 14 oz |
| Jack's Abby, House Lager - MA | 3.75 | 7.5 |
| Lord Hobo, Angelica NE Wheat - MA | 3.5 | 7 |
| Troegs, Perpetual IPA - PA | 4 | 8 |
| | 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