

BARCELONA

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CHARCUTERIE & CHEESE

6.75 for one
18.50 for three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

CHORIZO PICANTE

La Rioja
Smoky, mildly spicy, dry-cured sausage

CHORIZO BLANCO

United States
Cured, mild chorizo

SOBRASADA

Mallorca
Spreadable spicy chorizo

SALCHICÓN 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

AGED MAHÓN

Balearic Islands
Raw cow's milk, salty & sharp

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

Segovia 12.00
Cured Hungarian pig

LOMO IBERICO de BELLOTA

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

APERITIVO BOARD

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

Marinated Olives, Patatas Bravas, Pickled Peppers, Jamón Serrano, Sal de vic, Tetilla, Mahon, Marcona Almonds

CHEFS

STEPHEN GONZÁLEZ & 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

Garlic, Thyme, Citrus 5.00

GRILLED CAULILINI

Mojo Verde 7.50

SAUTEED KALE

Garlic, Picada 6.50

SHISHITO PEPPERS

Lime, Sea Salt 7.50

CRISPY SUNCHOKES

Harissa Vinaigrette 7.50

BRAISED FENNEL

Apple Cider, Idiazabal 6.50

AUTUMN SQUASH HUMMUS

Crispy Pita Chips 7.50

HOUSEMADE RICOTTA

Marinated Pear 6.50

BRUSSELS SPROUTS

Pickled Red Onion 7.50

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon 8.00

PATATAS BRAVAS

Salsa Brava, Garlic Aioli 7.50

PAN CON TOMATE

Garlic, Olive Oil 4.50

EGGPLANT CAPONATA

Sweet Peppers, Basil 5.00

POTATO TORTILLA

Chive Sour Cream 6.00

PULPO A LA PLANCHA

White Bean Purée 11.00

BOQUERONES

Parsley, Garlic 6.00

SWORDFISH A LA PLANCHA

Salsa Verde 11.50

SEARED DAY BOAT SCALLOPS*

Chicharrón, Chorizo Aioli 13.50

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic 9.50

SMOKED TROUT PATE

Piparra, Pita Chips 7.50

CATALAN BLUE MUSSELS

Garlic, Parsley 11.00

ALBONDIGAS

Spiced Meatballs in Ham-Tomato Sauce 9.50

GRILLED HANGER STEAK*

Truffle Vinaigrette 11.50

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli 6.50

STUFFED QUAIL

Morcilla, Cranberries 13.50

SPICED BEEF EMPANADAS

Red Pepper Sauce 7.00

TRUFFLED BIKINI

Jamón Serrano, Mahón 8.50

PORK BELLY

Pepper Mermelada 8.50

BACON-WRAPPED DATES

Valdeón Mousse 8.00

SEARED DUCK HEART PINXTOS

Green Harissa 5.00

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction 8.50

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce 8.00

MARINATED BEETS

Candied Pistachios 7.00

KALE SALAD

Honeycrisp Apples, Marcona Almonds 6.50

PEA GREEN SALAD

Turnips, Pomegranates 7.50

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers 21.00

ROASTED WHOLE BRANZINO

Caulilini, Potatoes 26.50

half / full / double

SQUID-INK FIDEOS

Garlic Aioli, Chili Flakes 14.50 / 29.00 / 58.00

PAELLA VERDURAS

Autumn Squash, Carrots, Caulilini, Garlic Aioli 16.00 / 32.00 / 64.00

PAELLA SALVAJE

Morcilla, Chorizo, Pork Belly, Chickpeas, 24.50 / 49.00 / 98.00

PAELLA MARISCOS

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

PARILLADA BARCELONA*

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

DESSERTS

FLAN CATALÁN

6.50

OLIVE OIL CAKE

Sea Salt 8.00

CHOCOLATE CAKE

Crème Anglaise, Almond Crumble 8.00

BASQUE BURNT CHEESECAKE

Maraschino Cherries 8.00

CREPAS

Dulce de Leche, Chocolate Sauce 7.50



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, Bruant, Brut Nature, Alella, Spain		56
2018 Caves São João, Rosé, Bruto, Bairrada, Portugal	12.5	50

MIMOSA MIXERS to accompany any bottle of bubbles

Orange-Peach-Grapefruit		4
Guava-Lavender-Lemon		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 Doña Blanca/Godello, Armas de Guerra, Bierzo, Spain		34
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
2018 Garnacha, Le Naturel, Navarra, Spain	9	36
2017 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain		46
2017 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain		50
2018 Trepatt 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
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

BLOODY MARY 11
Tito's Vodka, Housemade Bloody Mary Mix

MIMOSA 9
Choice of: Classic with Fresh Squeezed OJ,
Orange-Peach-Grapefruit or Guava-Lavender-Lemon

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

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, Pumpkin - 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