

B A R C E L O N A

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

SPECK

Alto Adige, Italy
Lightly smoked, dry-cured ham

SALCHICHÓN DE VIC

Catalonia
Dry-cured pork sausage & peppercorns

SOBRASADA

Mallorca
Spreadable spicy chorizo

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

LOMO IBERICO de BELLOTA

12.00

Salamanca
Dry-cured, Acorn-fed Ibérico pig loin

APERITIVO BOARD

18.00

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

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

Garlic, Thyme, Citrus

5.00

BRAISED LENTILS

Tzatziki, Kale

7.00

SWEET POTATO RISOTTO

Ricotta Salata

8.50

SHISHITO PEPPERS

Lime, Sea Salt

7.50

MUSHROOMS A LA PLANCHA

Garlic, Scallions

8.50

SAUTEED KALE

Garlic, Picada

6.50

GRILLED CAULIFLOWER

Preserved Lemon, Bread Crumbs

7.50

CRISPY SUNCHOKES

Harissa Vinaigrette

7.50

BUTTERNUT SQUASH HUMMUS

Crispy Pita Chips

7.50

BRUSSELS SPROUTS

Pickled Red Onion

7.50

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon

8.00

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.50

EGGPLANT CAPONATA

Sweet Peppers, Basil

5.00

POTATO TORTILLA

Chive Sour Cream

6.00

PULPO A LA PLANCHA

White Bean Puree

11.00

CARACOLES AL AJILLO

Pernod, Parsley

12.50

HALIBUT A LA PLANCHA

Salsa Verde

1.50

BOQUERONES

Garlic, Parsley

6.00

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.50

SMOKED SALMON MONTADITO

Sour Cream

9.50

CATALAN BLUE MUSSELS

Saffron, Garbanzos

11.00

SQUID-INK CROQUETAS

Lemon

7.50

ALBONDIGAS

Spiced Meatballs in Ham-Tomato Sauce

9.50

SEARED DUCK HEART PINTXOS

Green Harissa

5.00

GRILLED HANGER STEAK*

Truffle Vinaigrette

11.50

PORK BELLY

Pepper Mermelada

8.50

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.50

SPICED BEEF EMPANADAS

Red Pepper Sauce

7.00

TRUFFLED BIKINI

Jamón Serrano, Mahón

8.50

BACON-WRAPPED DATES

Valdeón Mousse

8.00

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.50

ROASTED BONE MARROW

Lomo de Cebo, Caramelized Onions

9.00

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

ROASTED WHOLE BRANZINO

Cauliflower, Potatoes

26.50

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

21.00

half / full / double

SQUID-INK FIDEOS

Garlic Aioli, Chili Flakes

14.50 / 29.00 / 58.00

PAELLA VERDURAS

Squash, Carrots, Brussels, 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

Sea Salt

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

	glass	bottle
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

	glass	
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 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 Pedro Ximénez, Capítulo 7, Mendoza, Argentina		34
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, Aylín, 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, Picarana, 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

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
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,
Lustau Amontillado, Angostura, Luxardo Cherry
*Smoked and Stirred Tableside

BEERS

DRAFT

	7oz	14 oz
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

SOURS | 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