

BARCELONA

CHARCUTERIE & CHEESE

6.75 for one
18.50 for three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

CHORIZO PICANTE

Catalonia
Smoky, mild spiced
cured, sweet pork sausage

CHORIZO BLANCO

United States
Cured, mild chorizo

FUET

Catalonia
Dry cured, sweet pork sausage

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

CABRA ROMERO

Murcia
Semi-soft goat's milk rubbed in
rosemary

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

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

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

SHISHITO PEPPERS 7.50

Lime, Sea Salt

MUSHROOMS A LA PLANCHA 8.50

Garlic, Scallions

GRILLED CAULIFLOWER 7.50

Preserved Lemon, Bread Crumbs

CRISPY SUNCHOKES 7.50

Harissa Vinaigrette

BEET 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

SWEET POTATO RISOTTO 8.50

Ricotta Salata

EGGPLANT CAPONATA 5.00

Sweet Peppers, Basil

POTATO TORTILLA 6.00

Chive Sour Cream

GLAZED EVA'S CARROTS 7.50

Sultanas

PULPO A LA PLANCHA 11.00

White Bean Puree

BOQUERONES 6.00

Parsley, Garlic

HALIBUT A LA PLANCHA 13.50

Salsa Verde

CATALAN BLUE MUSSELS 11.00

Saffron, Garbanzos

MARMITAKO 9.50

Halibut, Potatoes

SMOKED SALMON MONTADITO 9.50

Sour Cream

GAMBAS AL AJILLO 9.50

Guindilla Pepper, Olive Oil, Garlic

SQUID-INK CROQUETAS 7.50

Lemon

SEARED DUCK HEART PINTXOS 5.00

Green Harissa

ALBONDIGAS 9.50

Spiced Meatballs in Ham-Tomato Sauce

GRILLED HANGER STEAK* 11.50

Truffle Vinaigrette

JAMÓN & MANCHEGO CROQUETAS 6.50

Garlic Aioli

SPICED BEEF EMPANADAS 7.00

Red Pepper Sauce

TRUFFLED BIKINI 8.50

Jamón Serrano, Mahón

BACON-WRAPPED DATES 8.00

Valdeón Mousse

ROASTED BONE MARROW 9.00

Lomo Ibérico, Caramelized Onions

CHORIZO W/ SWEET & SOUR FIGS 8.50

Balsamic Reduction

PORK BELLY 8.50

Pepper Mermelada

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

RADICCHIO 8.50

Candied Walnuts, Cranberries

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



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service. We'd love to hear your feedback, scan this code
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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 Mencia, Liquid Geography, Bierzo, Spain	10	40
2019 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina	9	36
2019 Mourvedre Blend, Lafage, Côtes Catalanes, France	12	48

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	40
2018 Pedro Ximénez, Capitulo 7, Mendoza, Argentina	34	34

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

2017 Tempranillo, Bodegas Lanzaga, LZ, Rioja Spain	12	48
2018 Garnacha, Le Naturel, Navarra, Spain	9	36
2017 Mencia, César Marquez Pérez, Parajes, Bierzo, Spain	13.5	54
2017 Mencia/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
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

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
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