

BARCELONA

CHARCUTERIE & CHEESE

6.75 for one
18.50 for three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

SALCHICÓN DE VIC

Catalonia
Dry-cured pork sausage & peppercorns

CHORIZO BLANCO

United States
Cured, mild chorizo

FUET

Catalonia
Dry cured, sweet pork sausage

SORIA CHORIZO

United States
Dry- Cured pork sausage, smoky & garlicky

SPECK

Alto Adige, Italy
Lightly smoked, dry-cured ham

6-MONTH MANCHEGO

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

IDIAZBAL

Navarra
Smoked raw sheep's milk, nutty & robust

CANA DE CABRA

Murcia
Soft-ripened goat's cheese, creamy & mild

TETILLA

Galicia
Mild, soft cow's milk cheese

SAN SIMÓN

Galicia
Smoked cow's milk, creamy & buttery

DRUNKEN GOAT

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

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, Pickled Peppers, Jamón Serrano, Sal de vic, Tetilla, Mahon, Marcona Almonds

EXECUTIVE CHEF
GREGORY TORRECH
SOUS 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

GRILLED CAULILINI 7.50
Mojo Verde

SAUTEED KALE 6.50
Garlic, Picada

SHISHITO PEPPERS 7.50
Lime, Sea Salt

HOUSEMADE RICOTTA 6.50
Marinated Peaches

PAN CON TOMATE 4.50
Garlic, Parsley

SPINACH & CHICKPEA CAZUELA 8.00
Cumin, Roasted Onion, Lemon

BUTTERNUT SQUASH SFORMATO 8.50
Crispy Serrano

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

EGGPLANT CAPONATA 5.00
Sweet Peppers, Basil

POTATO TORTILLA 6.00
Chive Sour Cream

BOQUERONES 6.00
Parsley, Garlic

MARMITAKO 8.50
Halibut, Potatoes

CALAMARES A LA ROMANA 10.50
Squid Ink Aioli, Piparras

PULPO A LA PLANCHA 11.00
Aji Ricoto

SEARED DAY BOAT SCALLOPS* 13.50
Chicharrón, Chorizo Aioli

SEARED AHI TUNA 12.00
Bagna Cauda

GAMBAS AL AJILLO 9.50
Guindilla Pepper, Olive Oil, Garlic

CATALAN BLUE MUSSELS 11.00
Garlic, Parsley

HALIBUT A LA PLANCHA 12.50
Salsa Verde

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

CHORIZO W/ SWEET & SOUR FIGS 8.50
Balsamic Reduction

TRUFFLED BIKINI 8.50
Jamón Serrano, Mahón

BRUNCH (Served Sat & Sun 11am-3pm)

HUEVOS REVUELTOS 8.50
Shrimp, Squash

YOGURT PARFAIT 6.50
Apricot Granola, Hana's Honey

SHAKSHUKA 7.00
Za'atar, Grilled Bread, Egg

OLIVE OIL PANCAKES 7.00
Brown Butter Honey

SERRANO BENEDICT 7.50
Hollandaise, Pimenton

VEGGIE BENEDICT 5.00
Hollandaise, Piperrada

CINNAMON TORRIJAS 6.50
Berry Compote

GUANCIALE HASH 8.50
Scallion, Poached Egg

SALADS

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

WATERMELON 7.50
Goat Cheese, Mint

QUINOA 8.00
Arugula, Pickled Onions, Idiazbal

LARGE PLATES

CHICKEN PIMIENTOS 21.00
Potatoes, Lemon, Hot Cherry Peppers

ROASTED WHOLE BRANZINO 26.50
Broccoli, Potatoes

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

PAELLA VERDURAS 16.00 / 32.00 / 64.00
Patty Pan Squash, Carrots, Caulilini, Garlic Aioli

PAELLA SALVAJE 24.50 / 49.00 / 98.00
Pork Belly, Chorizo, 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 Loin, 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
Luxardo Cherries

CREPES 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

WINES

SPARKLING

NV BarCava, Brut, Penedès, Spain	8.5	34
2016 Xarel-lo, Alta Alella, Bruant, Brut Nature, Alella, Spain		56

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
2019 Mourvedre Blend, Lafage, Côtes Catalanes, France	12	48

WHITES

LIGHT | CITRUS | CRISP

2018 Doña Blanca/Godello, Armas de Guerra, Bierzo, Spain		34
2019 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain	12.5	50
2019 Muscat Blend, Avinyo, Petillant, Penedès, Spain		40
2019 Viognier, Pie de Palo, Mendoza, Argentina		24
2018 Pedro Ximénez, Capítulo 7, Mendoza, Argentina	9.5	38
2017 Riesling, Barth, 'Allure,' Rheingau, Germany	10	40

MEDIUM | FRUITY | MINERAL

2018 Chardonnay/Viognier, LaBoscana, Costers del Segre, Spain	8.5	34
2018 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain		42
2018 Arinto/Loureiro, Asnella, Vinho Verde, Portugal	10	40
2019 Semillon, Via Revolucionaria, 'Hulk,' Mendoza, Argentina		42
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 Albillo, 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		48
2016 Chardonnay, Marcel Coutier, Mâcon-Loché, Burgundy, France	14.5	58

REDS

LIGHT | BERRIES | ELEGANT

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 Trepas Blend, Negre de Folls, Conca de Barberá, Spain	9.5	38
2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain	11.5	42
2015 Pinot Noir, Casas del Bosque, Casablanca, Chile	13	52
2018 Grenache, Anne Pichon, Sauvage Vieilles Vignes, Rhone, France		52
2015 Pinot Noir, Julius Wasem & Sohne, Rheinhessen, Germany		46

MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	11.5	46
2018 Tempranillo, Azul y Garanza, Navarra, Spain		42
2018 Monastrell, La Vinyeta, Bea*, Emporda, Spain		42
2018 Monastrell, Primitivo Quiles, Cono 4, Alicante, Spain	8.5	34
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

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		50
2015 Cabernet Franc Blend, Alto de la Ballena, Maldonado, Uruguay		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		

BARCELONA GINTONIC		14
Hayman's London Dry, Fevertree Mediterranean Tonic Grapefruit, Lime, Jasmine		

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

	7oz	14 oz
Black Hog, Rotating Selection - 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
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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
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