

BARCELONA

CHARCUTERIE & CHEESE

6.75 for one

18.50 for three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

SOBRASADA

Mallorca
Spreadable spicy chorizo

CHORIZO BLANCO

United States
Cured, mild chorizo

SALCHICHÓN DE VIC

Catalonia
Dry-cured pork sausage & peppercorns

SORIA CHORIZO

United States
Dry- Cured pork sausage, smoky & garlicky

CHORIZO PICANTE

Catalonia
Smoky, mild spiced cured, sweet pork sausage

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

MAHÓN

Balearic Islands
Mild cow's milk cheese, soft, smooth

LOMO IBERICO DE BELLOTA 12.00

Salamanca
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, Jamón Serrano, Salchichon de vic, Tetilla, Mahón, 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

CRISPY SUNCHOKES

Aleppo, Lemon

7.50

SHISHITO PEPPERS

Lime, Sea Salt

7.50

BEET HUMMUS

Crispy Pita Chips

7.50

MUSHROOMS A LA PLANCHA

Garlic, Scallions

8.50

GLAZED EVA'S CARROTS

Sultanas

7.50

PAN CON TOMATE

Garlic, Parsley

4.50

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

BOQUERONES

Parsley, Garlic

6.00

PULPO A LA PLANCHA

White Bean Puree

11.00

SQUID-INK CROQUETAS

Lemon

7.50

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.50

STEAMED MUSSELS

Saffron, Garbanzos

11.00

SMOKED SALMON MONTADITO

Sour Cream

9.50

ALBONDIGAS

Spiced Meatballs in Ham-Tomato Sauce

8.50

GRILLED HANGER STEAK*

Truffle Vinaigrette

11.50

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.50

SEARED QUAIL

Artichokes, Capers

12.50

SPICED BEEF EMPANADAS

Red Pepper Sauce

7.00

TRUFFLED BIKINI

Jamón Serrano, Mahón

8.50

SEARED DUCK HEART PINXTOS

Green Harissa

5.00

PORK BELLY

Pepper Marmalade

8.50

BRAISED RABBIT COCA

Green Chickpeas, Aleppo Pepper

11.50

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.50

BRUNCH (Sat-Sun 11am-3pm)

YOGURT PARFAIT

Cranberry Granola, Hana's Honey

6.50

HUEVOS REVUELTOS

Shrimp, Squash

8.50

OLIVE OIL PANCAKES

Cultured Butter

7.00

SERRANO BENEDICT

Hollandaise, Pimentón

7.50

VEGGIE BENEDICT

Hollandaise, Eva's Braising Greens

6.50

SHAKSHUKA

Za'atar, Grilled Bread, Egg

7.00

CINNAMON TORRIJAS

Rhubarb Compote

6.50

MANGALICA ESTRELLADOS

Fries, Farm Egg, Garlic Aioli

10.50

HOUSE-MADE BISCUITS

Mangalica Gravy

6.50

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

RADICCHIO

Candied Walnuts, Cranberries

8.50

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

21.00

ROASTED WHOLE BRANZINO

Cauliflower, Potatoes

26.50

PAELLA VERDURAS

Autumn Squash, Carrots, Garlic Aioli

half / full / double
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

Rhubarb Compote

8.00

CREPES

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

WHITES

LIGHT | CITRUS | CRISP

2019 Albariño, Mila, Rías Baixas, Spain	12	48
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	10	40
2018 Pedro Ximénez, Capítulo 7, Mendoza, Argentina		34
2019 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	12	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		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

2018 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 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*, Empordà, 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
2019 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
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

BARCELONA BLOODY MARY 11
Titos Vodka, Housmade Bloody Mary Mix
*Served Tableside with Your Choice of Garnish

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