

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 PICANTE

La Rioja, Spain
Smoky, spicy, dry-cured sausage

FUET

Catalonia
Mild, dry-cured sausage

SOBRASADA

Mallorca
Spreadable spicy chorizo

SPECK

Alto Adige, Italy
Lightly smoked, dry-cured ham

6-MONTH MANCHEGO

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

BOURGONE

Burgandy France
Full fat cow's milk cheese
Soft & Rich

CABRA ROMERO

Goat's milk cheese with rosemary

IDIAZABAL

Navarra
Smoked raw sheep's milk, nutty & robust

AGED MAHÓN

Balearic Islands
Raw cow's milk, salty & sharp

VALDEÓN

Castilla León
Cow and Goat's milke blue cheese, tangy and spicy

JAMÓN MANGALICA

Segovia
Cured Hungarian pig

CHORIZO IBERICO DE BELLOTA

Spain
Acorn fed

APERITIVO BOARD

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

Marinated Olives, Patatas Bravas, Pickled Peppers, Jamón Serrano, Fuet, Manchego, Idiazabal, Almonds

EXECUTIVE CHEF DEREK SIMCIK SOUS CHEF RONY GARCIA

*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

Barcelona is a cashless restaurant.
Credit and debit accepted.

203.854.5600

TAPAS

CHARRED CARROTS

Mint Sour Cream, Honey

6.50

BRAISED FENNEL

Mahon, Lemon

8.00

GRILLED CAULIFLOWER

Olive Pistou

7.50

MUSHROOM CONSERVA

Parsley

9.50

HONEYNUT SQUASH

Pepita Crumble

8.00

EGGPLANT CAPONATA

Sweet Pepper, Basil, Parsley

5.00

SHISHITO PEPPERS

Sea Salt

7.50

SALT ROASTED BEET RISOTTO

Idiazabal

11.50

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon

8.00

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.50

POTATO TORTILLA

Chive Sour Cream

6.00

TRUFFLED BIKINI

Jamón Serrano, Mahon

8.50

CURED SALMON

Tomato, Olives

10.50

Mahi Mahi A LA PLANCHA

Salsa Verde

12.50

BERTHA BAKED OYSTERS

Garlic Butter

10.50

P.E.I MUSSELS

Perserved Tomatoes, Hazelnut, Sobrasada

11.00

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.50

PULPO GALLEGO

Sweet Potato Pureé, Black Olive Oil

11.00

BACON-WRAPPED DATES

Valdeón Mousse

8.00

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.50

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.50

SPICED BEEF EMPANADAS

Red Pepper Sauce

7.00

ALBONDIGAS

Spiced Meatballs in Ham-Tomato Sauce

9.50

DUCK BREAST A LA PLANCHA

Citrus-Onion Marmalade

12.50

GRILLED HANGER STEAK

Truffle Vinaigrette

11.50

SPICED RUBBED QUAIL

Broccoli-Rabe

13.50

CARRILLERA DE CERDO

Marcona Almonds, Kale

7.50

BRUNCH

(Available 12pm - 3pm Saturday and Sunday)

PANCAKES

Maple Syrup

6.50

TORRIJAS

Maple Syrup, Citrus

5.00

SERRANO BENEDICT

Pimentón, Hollandaise

6.50

STEAK & EGG

Red Chimichurri

11.50

FRITTATA

Broccoli-Rabe, Fennel, Sheep's Cheese

7.50

BRUNCH BURGER

Mahón Fresh, Egg, Harissa Aioli

10.50

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8.00

ROASTED BEETS

Sheep's Cheese, Pepitas

8.50

TUSCAN KALE

Boquerones Dressing, Manchego, Garlic Migas

7.50

ROASTED SWEET POTATOES

Whipped Ricotta, Winter Greens

8.50

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

21.00

WHOLE ROASTED RED SNAPPER

Arugula, Roasted Potatoes

25.50

half / full / double

PAELLA VERDURAS

Cauliflower, Fennel, Broccoli Rabe

16.00 / 32.00 / 64.00

PAELLA MARISCOS

Mussels, Calamari, Shrimp, Littleneck Clams

24.50 / 49.00 / 98.00

PARILLADA BARCELONA*

NY Strip Steak, Chicken, Pork Loin, Gaucho Sausage

27.00 / 54.00 / 108.00

DESSERTS

FLAN CATALÁN

6.50

OLIVE OIL CAKE

Sea Salt, Olive Oil Ice Cream

8.00

CHOCOLATE CAKE

Crème Anglaise, Almond Crumble

8.00

BASQUE BURNT CHEESECAKE

Honey Roasted Persimmons

8.00

CREPAS

Dulce de Leche, Hazelnuts

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

WINES

SPARKLING

	glass	bottle
NV BarCava, Brut, Penedès, Spain	8.5	34
2015 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain		48
2018 Caves São João, Rosé, Bruto, Bairrada, Portugal	12.5	50

MIMOSA MIXERS to accompany any bottle of bubbles

	carafe
Orange-Peach-Grapefruit	4
Guava-Lavender-Lemon	4

ROSES

	glass	bottle
2019 Mencía, Liquid Geography, Bierzo, Spain	10	40
2019 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina	9	36
2018 Mourvedre Blend, Lafage, Côtes Catalanes, France	12	48

WHITES

LIGHT | CITRUS | CRISP

2018 Albariño, Fefiñanes, Rías Baixas, Spain	12.5	50
2018 Doña Blanca/Godello, Armas de Guerra, Bierzo, Spain		34
2019 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain	12.5	50
2019 Viognier, Pie de Palo, Mendoza, Argentina	8	24
2018 Pedro Ximénez, Capítulo 7, Mendoza, Argentina	8.5	34
2017 Riesling, Barth, 'Allure,' Rheingau, Germany	9	36

MEDIUM | FRUITY | MINERAL

2017 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain		42
2018 Arinto/Loureiro, Asnella, Vinho Verde, Portugal	10	40
2018 Semillon, Via Revolucionaria, 'Hulk,' Mendoza, Argentina	10.5	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	12	48

FULL | RIPE | SPICE

2017 Albillo, Marañones, Picarana, Sierra de Gredos, Spain	13	52
2018 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay	9	36
2018 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay		48
2016 Chardonnay, Marcel Coutuier, Mâcon-Loché, Burgundy, France	14.5	58

REDS

LIGHT | BERRIES | ELEGANT

2016 Tempranillo, El Buscador, Crianza, Rioja, Spain	9	38
2018 Garnacha, Le Naturel, Navarra, Spain	8	32
2017 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain		44
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		40
2018 Pinot Noir, Casas del Bosque, Casablanca, Chile	12.5	50
2018 Grenache, Anne Pichon, Sauvage Vieilles Vignes, Rhone, France		52
2015 Pinot Noir, Julius Wasem & Sohne, Rheinhessen, Germany	11	44

MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	11.5	46
2018 Tempranillo, Azul y Garanza, Navarra, Spain	7.5	42
2018 Monastrell, La Vinyeta, Bea*, Emporda, Spain		36
2015 Tintilla, Vara y Pulgar, Cadiz, 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	9.5	38
2015 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain		48
2011 Garnacha/Cariñena, Laurona, Montsant, Spain		56
2017 Garnacha, Proyecto Garnachas, Fosca, Priorat, Spain	10	40
2016 Cabernet Franc Blend, Quieto, Mendoza, Argentina	11.5	46
2016 Cabernet Sauvignon, Peñalolen, Maipo, Chile	12	48
2015 Syrah, Polkura, Colchagua, Chile	11.5	46
2015 Tannat/Viognier, Alto de la Ballena, Reserva, Maldonado, Uruguay	12	48

SANGRIA & COCKTAILS

SANGRIA, RED OR WHITE 7.5/glass 30/Pitcher
Rioja Wine, Elderflower, Citrus-Infused Dark Rum, Guava Nectar

GUNS & ROSÉS 11.5/glass 46/Carafe

São João Brut Rosé, Lillet Rosé, Etion Vodka, Peach Nectar, Lemon, Grapefruit Bitters

SUMMER STREET SLING 9.5

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
Jack's Abby, House Lager - MA	3.75	7.5
Allagash White, Wheat Ale - ME	4	8
Austin Eastciders, Original Dry Cider - TX	3.5	7

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
Von Trapp, Bohemian Pilsner - VT	7.5

WHEAT | FRUIT | SAISON

Dogfish Head, Namaste Witbier - DE	7.5
Estrella Damm, Inedit - Spain	9.5
Hitachino, Nest White - Japan	13
Troegs, Dreamweaver Wheat - PA	6.5

HOPPY | FLORAL | BITTER

Half Full, In Pursuit IPA - CT	8
Jack's Abby, Hoponius Union IPL - MA	7
Lagunitas, Maximus IPA - CA	8.5
Two Roads, HoneySpot Road IPA - CT	6.5

DARK | SPICED | STRONG

Allagash, Tripel Reservere- ME	10.5
Duclaw, Sweet Baby Jesus Porter - MD	8
Kentucky Ale, Bourbon Barrel Ale -KY	10

SOURS | CIDERS

Rodenbach, Grand Cru Sour Ale - Belgium	13
Down East Cider, Original Cider - MA	8.5



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