

BARCELONA

CHARCUTERIE & CHEESE

6.75 for one
18.50 for three

JAMÓN SERRANO
Segovia
Dry-cured Spanish ham

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

FUET
Catalonia
Mild, dry-cured sausage

6-MONTH MANCHEGO
La Mancha
Firm, cured sheep's milk, sharp & piquant

CABRA ROMERO
Goat's milk cheese with rosemary

IDIAZABAL
Navarra
Smoked raw sheep's milk, nutty & robust

FRESH MAHÓN
Minorca
Raw cow's milk aged 4 months, salty & nutty

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

JAMÓN MANGALICA 12.00
Segovia
Cured Hungarian pig

CHORIZO IBERICO DE BELLOTA 12.00
Spain
Acorn fed

APERITIVO BOARD 18.00
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 KALINE CAPP'S

*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

SAUTEÉD GREEN BEANS 7.00
Mint, Lemon

GRILLED ZUCCHINI 6.50
Salsa Verde

TOMATO GAZPACHO 7.50
Cucumber, Olive Oil

EGGPLANT CAPONATA 5.00
Sweet Pepper, Basil, Parsley

SHISHITO PEPPERS 7.50
Sea Salt

MUSHROOM RISOTO 11.50
MVM Shiitake, Idiazabal

GRILLED CORN CAZUELA 7.00
Piquillo Peppers, Idiazabal

SPINACH & CHICKPEA CAZUELA 8.00
Cumin, Roasted Onion, Lemon

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

POTATO TORTILLA 6.00
Chive Sour Cream

TRUFFLED BIKINI 8.50
Jamón Serrano, Mahon

BRANZINO A LA PLANCHA 12.50
Salsa Verde

BERTHA BAKED OYSTERS 10.50
Garlic Butter

CURED SALMON 10.50
Tomato, Olives

MUSSELS 11.00
Manzanilla Sherry, Bay Leaves

GAMBAS AL AJILLO 9.50
Guindilla Pepper, Olive Oil, Garlic

PULPO GALLEGO 11.00
Potatoes, Paprika, Olive Oil

BACON-WRAPPED DATES 8.00
Valdeón Mousse

JAMÓN & MANCHEGO CROQUETAS 6.50
Garlic Aioli

CHORIZO W/ SWEET & SOUR FIGS 8.50
Balsamic Reduction

SPICED BEEF EMPANADAS 7.00
Red Pepper Sauce

ALBONDIGAS 9.50
Spiced Meatballs in Ham-Tomato Sauce

DUCK BREAST A LA PLANCHA 12.50
Solera Sherry Carmelized Onions

GRILLED HANGER STEAK 11.50
Truffle Vinaigrette

SALADS

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

ROASTED BEETS 8.50
Sheep's Cheese, Pepitas

TUSCAN KALE 7.50
Boquerones Dressing, Manchego, Garlic Migas

WATERMELON SALAD 8.50
Feta, Tomatoes

LARGE PLATES

CHICKEN PIMIENTOS 21.00
Potatoes, Lemon, Hot Cherry Peppers

PAELLA VERDURAS 16.00 / 32.00 / 64.00
Sugar Snap Peas, Asparagus, Shishito Peppers

PAELLA MARISCOS 24.50 / 49.00 / 98.00
Mussels, Calamari, Shrimp, Littleneck Clams

PARILLADA BARCELONA* 27.00 / 54.00 / 108.00
NY Strip Steak, Chicken, Pork Loin, Gaucho Sausage

half / full / double

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
Blueberries

CREPAS 7.50
Dulce de Leche, Hazelnuts



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, Rias 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
2019 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 Couturier, 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 Trepas 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
2010 Garnacha/Cariñena, Laurona, Montsant, Spain		56
2017 Garnacha, Proyecto Garnachas, Fosca, Priorat, Spain	10	40
2016 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain	12	48
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
Black Hog, Granola Brown - CT	3.75	7.5
New England Brewing Co, Sea Hag IPA-CT	4	8
Jack's Abby, House Lager - MA	3.75	7.5
Allagash White, Wheat Ale - ME	4	8
Peroni, Lager - Italy	3.75	7.5

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



Check out our full wine list here
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