

# BARCELONA

Barcelona is a cashless restaurant.  
Credit and debit accepted.

## CHARCUTERIE & CHEESE

203.255.0800

6.75 for one  
18.50 for three

### FUET

Catalonia  
Dry-cured mild pork sausage

### JAMÓN SERRANO

Segovia  
Dry-cured Spanish ham

### PAMPLOMA

United States  
Dry-cured pork sausage  
& pimentón

### SORIA CHORIZO

United States  
Dry-cured pork sausage  
& pimenton

### PICANTE

La Rioja  
Dry-cured pork sausage  
made with garlic & pimentón

### AGED MAHÓN\*

Mallorca  
Raw cow's milk cheese,  
sharp and nutty

### 6-MONTH MANCHEGO

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

### DRUNKEN GOAT

Murcia  
Semi-soft goat cheese,  
soaked in red wine

### IBORES\*

Jumilla  
Raw goat cheese, mild and  
tangy, rubbed with Pimenton

**MANGALICA** 12.00

Segovia  
Cured Hungarian pig

**APERTIVO BOARD** 18.00

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

*Marinated Olives, Patatas Bravas,  
Piquillo Peppers, Fuet, Pimploma,  
Drunken Goat, Tetilla, Marcona  
Almonds*

**EXECUTIVE CHEF  
JAMES BIZAK**  
**SOUS CHEF TYLER  
WALLACE**

\*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 OLIVES** 5.00  
Garlic, Citrus, Thyme

**SPICY EGGPLANT CAPONATA** 5.00  
Sweet Peppers, Basil

**SAUTEED GREENS** 7.50  
Garlic, Chili Flakes, Lemon

**SEARED ZUCCHINI** 6.50  
Shallots, Sherry-Dijon Vinaigrette

**GRILLED ASPARAGUS** 8.50  
Piquillo Romesco

**BLISTERED SHISHITOS** 7.50  
Sea Salt

**STRING BEANS A LA PLANCHA** 8.50  
Pimentón Almonds

**SPINACH & CHICKPEA CAZUELA** 8.00  
Cumin, Roasted Onion, Lemon

**MUSHROOMS AND GOAT CHEESE** 8.50  
Balsamic Reduction

**GRILLED EGGPLANT** 7.50  
Black Truffle Crema, Manchego Bread Crumbs

**POTATO TORTILLA** 6.00  
Chive Sour Cream

**PATATAS BRAVAS** 7.50  
Salsa Brava, Garlic Aioli

**DRUNKEN GOAT A LA PLANCHA** 7.00  
Honey Glaze, Pistachio

**GAMBAS AL AJILLO** 9.50  
Guindilla Pepper, Sherry

**RAINBOW TROUT A LA PLANCHA** 11.50  
Salsa Verde

**PULPO GALLEGO** 11.00  
Celery, Onion, Potatoes

**CRISPY CALAMARI** 11.50  
Chipotle Aioli

**JAMÓN & MANCHEGO CROQUETAS** 6.50  
Garlic Aioli

**CHICKEN EMPANADAS** 8.00  
Avocado Pureé

**SPICED BEEF EMPANADAS** 7.00  
Red Pepper Sauce

**BACON-WRAPPED DATES** 8.00  
Valdeón Mousse

**CHORIZO & SWEET AND SOUR FIGS** 8.50  
Balsamic Reduction

**ALBONDIGAS** 9.50  
Spiced Meatballs in Ham-Tomato Sauce

**GRILLED HANGER STEAK** 11.50  
Truffle Vinaigrette

## BRUNCH

(Available 12pm - 3pm Saturday and Sunday)

**KALE BENEDICT** 7.00  
Hollandaise, Farmer Joels' Kale

**BARCELONA BENEDICT** 7.50  
Hollandaise, Jamón Serrano

**PAN HUEVOS** 8.50  
Chorizo, Manchego, Chipotle Aioli

**STEAK AND EGGS** 11.50  
Red Chimichurri

**PANCAKES** 6.50  
Maple Syrup

**TORRIJAS** 6.50  
Crema de Catalán, Citrus

## SALADS

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

**WATERMELON SALAD** 7.00  
Whipped Sheeps' Cheese, Toasted Walnuts

**HEIRLOOM TOMATO SALAD** 8.50  
Burrata, Fairfield Garden Fennel Pesto

## LARGE PLATES

**WHOLE ROASTED BRANZINO** 25.50  
Arugula Salad, Potatoes

**CHICKEN PIMIENTOS** 21.00  
Potatoes, Lemon, Hot Cherry Peppers

**NY STRIP** 28.50  
Red Chimichurri, Fries

half / full / double

**PAELLA VERDURAS** 16.00 / 32.00 / 64.00  
Leeks, Zucchini, Asparagus, Garlic Aioli

**PAELLA MARISCOS** 24.50 / 49.00 / 98.00  
Prawns, Mussels, Littleneck Clams,  
Calamari

**PARILLADA BARCELONA\*** 27.00 / 54.00 / 108.00  
Hanger, Chicken,  
Pork Loin, Sausage

## DESSERTS

**FLAN CATALÁN** 6.50

**CHOCOLATE CAKE** 8.00  
Crème Anglaise, Almond Crumble

**BASQUE BURNT CHEESECAKE** 8.00  
Luxardo Cherries

**CREPAS SALGUERO** 7.50  
Dulce de Leche, Chocolate Sauce, Ice Cream

**OLIVE OIL CAKE** 8.00  
Sea Salt



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
2019 Caves São João, Rosé, Bruto, Bairrada, Portugal	12.5	50
NV BarCava, Brut, Penedès, Spain	8.5	34

## 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 Hondarribi Beltza, Rezabal, Getariako Txakolina, Spain	12	48
2018 Mourvedre/Grenache Gris, Lafage, 'Miraflores', Roussillon, France	12	48

## WHITES

### LIGHT | CITRUS | CRISP

	glass	bottle
2018 Albariño, Fefiñanes, Rías Baixas, Spain	12.5	50
2018 Doña Blanca/Godello, Armas de Guerra, Bierzo, Spain	7.5	34
2019 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain	12.5	50
2018 Pedro Ximénez, Capítulo 7, Mendoza, Argentina	8.5	34

### MEDIUM | FRUITY | MINERAL

	glass	bottle
2018 Arinto/Loureiro, Asnella, Vinho Verde, Portugal	10	40
2018 Semillon, Via Revolucionaria, 'Hulk,' Mendoza, Argentina	10.5	42
2014 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet, Fr	12.5	50
2018 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	12	48

### FULL | RIPE | SPICE

	glass	bottle
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	12.5	48

## REDS

### LIGHT | BERRIES | ELEGANT

	glass	bottle
2016 Tempranillo, El Buscador, Crianza, Rioja, Spain	9	38
2019 Garnacha, Le Naturel, Navarra, Spain	8	32
2019 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	10	40
2018 Grenache, Anne Pichon, Sauvage Vieilles Vignes, Rhone, France	13	52
2015 Pinot Noir, Julius Wasem & Sohne, Rheinhessen, Germany	11	44

### MEDIUM | FRUITY | SPICE

	glass	bottle
2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	11.5	46
2019 Tempranillo, Azul y Garanza, Navarra, Spain	7.50	42
2018 Monastrell, La Vinyeta, Bea*, Emporda, Spain		36
2014 Tintilla, Vara y Pulgar, Cadiz, Spain	13	52
2018 Malbec, Earth First, Mendoza, Argentina	8.5	34

### FULL | RIPE | BOLD

	glass	bottle
2018 Tempranillo, Flores de Cerezo, Toro, Spain	12	48
2015 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain	12.5	48
2011 Garnacha/Cariñena, Laurona, Montsant, Spain	10	56
2017 Garnacha, Proyecto Garnachas, Fosca, Priorat, Spain	10	40
2016 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain	12	48
2017 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

**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, S.W.A.G Wheat Ale - CT	3.75	7.5
Jack's Abby, House Lager - MA	3.75	7.5
Half Full, Bright Blonde Pale Ale - CT		7
Troegs, Perpetual IPA - PA		8

## BOTTLES & CANS

### LAGER | PILSNER | LIGHT

	7.5	6.5	7.5	7.5	5
Estrella Galicia, Lager - Spain				7.5	
Estrella Damm, Daura Gluten-Free Lager - Spain				6.5	
Peroni, Lager - Italy				7.5	
Von Trapp, Bohemian Pilsner - VT				7.5	
Narragansett, Light (16 oz.) - RI					5

### WHEAT | FRUIT | SAISON

	9.5	13	8
Estrella Damm, Inedit - Spain		9.5	
Hitachino, Nest White - Japan		13	
Dogfish Head, Namaste Witbier - DE			8

### HOPPY | FLORAL | BITTER

	8	6.5
Half Full, In Pursuit IPA - CT		8
Two Roads, Honeyspot Road IPA - CT		6.5

### DARK | SPICED | STRONG

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

### SOURS | CIDERS

	13	7.5	28	42
Rodenbach, Grand Cru Sour Ale - Belgium		13		
Down East Cider, Rotating Selection - 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

