

BARCELONA

CHARCUTERIE & CHEESE

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
& pimentón

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

SALCHICHÓN DE VIC
Catalonia
Dry-cured pork sausage
& peppercorns

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

SAN SIMON
Jumilla
Cows milk, mild and smoky

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

AGED MAHÓN
Mallorca
Raw cow's milk cheese, sharp and
nutty

TETILLA
Galicia
Cow's milk, mild and tangy

CABRA ROMERO
Murcilla
Semi-soft goat's milk, creamy and
covered with rosemary

APERITIVO BOARD 18.00
An assortment of Spanish
aperitivo snacks to pair with
your anytime drinks

*Marinated Olives, Patatas Bravas,
Piquillo Peppers, Fuet, Pamploma,
Cabra Romao, 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

SPICY EGGPLANT CAPONATA 5.00
Sweet Peppers, Basil

SAUTEED GREENS 7.50
Garlic, Chili Flakes, Lemon

GRILLED BROCCOLINI 8.50
Black Garlic Vinaigrette

BUTTERNUT SQUASH HUMMUS 7.50
Za'atar, Crispy Pita

BRUSSELS SPROUTS 8.00
Apple Cider Vinaigrette, Crispy Lardons

POTATO TORTILLA 6.00
Chive Sour Cream

MUSHROOMS AND GOAT CHEESE 8.50
Balsamic Reduction

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

PEI MUSSELS 11.00
Charred Shishito Romesco

SPINACH & CHICKPEA CAZUELA 8.00
Cumin, Roasted Onion, Lemon

CRISPY CALAMARI 10.50
Chipotle Aioli

GAMBAS AL AJILLO 9.50
Guindilla Pepper, Garlic

CAULIFLOWER CAZUELA 8.00
Manchego Cream, Bread Crumbs

SWORDFISH A LA PLANCHA 11.50
Salsa Verde

BLISTERED SHISHITOS 7.50
Sea Salt

PULPO GALLEGO 11.00
Celery, Onion, Potatoes

JAMÓN & MANCHEGO CROQUETAS 6.50
Garlic Aioli

ALBÓNDIGAS 9.50
Spiced Meatballs in Ham-Tomato Sauce

BACON-WRAPPED DATES 8.00
Valdeón Mousse

SPICED BEEF EMPANADAS 7.00
Red Pepper Sauce

CHICKEN EMPANADAS 8.00
Avocado Puree

CHORIZO & SWEET AND SOUR FIGS 8.50
Balsamic Reduction

GRILLED HANGER STEAK 11.50
Truffle Vinaigrette

DUCK BREAST 13.50
Pomegranate Molasses

OYSTER MUSHROOM RISOTTO 9.50
Black Truffle Shavings, Manchego

BRAISED LAMB RAGU 11.50
Confit Fennel Puree, Pickled Onions



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.

BRUNCH

(Available 11am - 3pm Saturday and Sunday)

MUSHROOM BENEDICT 7.00
Hollandaise, Mushrooms

BARCELONA BENEDICT 7.50
Hollandaise, Jamón Serrano

BRAISED LAMB HASH 8.50
Poached Egg, Chipotle Hollandaise

ESTRELLADOS 9.50
Lomo Ibérico, Chipotle Aioli

PANCAKES 6.50
Maple Syrup

TORRIJAS 6.50
Crema de Catalán, Citrus

SALADS

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

APPLE SALAD 7.50
Arugula, Goat Cheese, Almonds

PICKLED BEETS 7.00
Valdeón, Marcona Almonds

LARGE PLATES

CHICKEN PIMIENTOS 21.00
Potatoes, Lemon, Hot Cherry Peppers

GRILLED NY STRIP 28.50
Red Chimichurri, Fries

WHOLE ROASTED BRANZINO 25.50
Arugula Salad, Potatoes

half / full / double

PAELLA VERDURAS 16.00 / 32.00 / 64.00
Leeks, Carrots, Asparagus, Garlic Aioli

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

PARILLADA BARCELONA* 27.00 / 54.00 / 108.00
NY Strip, 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

WINES

SPARKLING

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

MIMOSAS

Orange-Peach-Grapefruit	glass 9	
Guava-Lavender-Lemon	9	
*mixers offered in 8oz carafe to accompany any bottle of bubbles	4	

ROSES

2019 Mencía, Liquid Geography, Bierzo, Spain	glass 10	bottle 40
2019 Hondarribi Beltza, Rezabal, Getariako Txakolina, Spain	12	48
2019 Mourvedre/Grenache Gris, Lafage, 'Miraflores', Roussillon, France	12	48

WHITES

LIGHT | CITRUS | CRISP

2018 Albariño, Fefiñanes, Rías Baixas, Spain	12.5	50
2019 Sauvignon Blanc, Aylin, San Antonio, Chile	10	40
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

MEDIUM | FRUITY | MINERAL

2019 Verdejo, Menade, Rueda, Spain	11	44
2018 Arinto/Loureiro, Asnella, Vinho Verde, Portugal	10	40
2014 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet	12.5	50
2018 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	12	48
2016 Riesling, Wegeler, Mosel, Germany	9.5	38

FULL | RIPE | SPICE

2017 Albillo, Marañones, Picarana, Sierra de Gredos, Spain	13	52
2019 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay	9	36
2018 Chardonnay, Marcel Coutuier, Mâcon-Loché, France	14.5	58

REDS

LIGHT | BERRIES | ELEGANT

2018 Garnacha, La Maldita, Rioja, Spain	8.5	34
2019 Garnacha, Le Naturel, Navarra, Spain	8	32
2017 Tempranillo, Bodegas Lanzaga, LZ, Rioja Spain	12	48
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	10	40
2018 Bonarda/Pedro Ximénez, Belinda, Mendoza, Argentina	8.5	34
2018 Pinot Noir, Casas Del Bosque, Casablanca, Chile	12.5	50
2018 Mencia, Parajes, Bierzo, Spain	13.5	54

MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	11.5	46
2014 Tintilla, Vara y Pulgar, Cadiz, Spain	13	52
2015 Touriga Blend, Fontes Cunha, Mondeco, Dao, Portugal	7	28
2018 Malbec, Earth First, Mendoza, Argentina	8.5	34
2018 Tempranillo, Los Conejos Malditos, Toledo, Spain	9	36
2019 Grenache/Syrah, Domaine Vallot, Cotes-du-Rhone, France	12	48

FULL | RIPE | BOLD

2017 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	9.5	38
2015 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain	12.5	48
2011 Garnacha/Cariñena, Laurona, Montsant, Spain	14	56
2017 Garnacha, Proyecto Garnachas, Fosca, Priorat, Spain	10	40
2016 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain	12	48
2017 Cabernet Franc Blend, Quietto, Mendoza, Argentina	11.5	46
2016 Cabernet Sauvignon, Peñalolen, Maipo, Chile	12	48
2015 Tannat/Viognier, Alto de la Ballena, Reserva, Maldonado, Uruguay	12	48
2018 Graciano/Tempranillo, Una De Vida, Tierra de Castilla, Spain	13	52
2015 Syrah, Polkura, Colchagua, Chile	11.5	46

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

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

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 Ale - CT	3.75	7.5
Jack's Abby, House Lager - MA	3.75	7.5
Half Full, Bright Blonde Pale Ale - CT	3.50	7
Troegs, Perpetual IPA - PA	4.00	8

BOTTLES & CANS

LAGER | PILSNER | LIGHT

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

Estrella Damm, Inedit - Spain	9.5
Hitachino, Nest White - Japan	13
Avery, Liliko'IP Kepolo Passion Fruit Witbier- CO	8.5
Allagash, Tripel Reserve - ME	10.5

HOPPY | FLORAL | BITTER

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

DARK | SPICED | STRONG

Kentucky Ale, Bourbon Barrel Ale -KY	10
Duclaw, Sweet Baby Jesus Porter - MD	8

SOURS | CIDERS

Rodenbach, Grand Cru Sour Ale - Belgium	13
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