

# 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

### MANGALICA

Segovia  
Cured Hungarian pig

### APERITIVO BOARD

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

Sweet Peppers, Basil

5.00

### SAUTEED GREENS

Garlic, Chili Flakes, Lemon

7.50

### GRILLED BROCCOLINI

Black Garlic Vinaigrette

8.50

### BRUSSELS SPROUTS

Apple Cider Vinaigrette, Crispy Lardons

8.00

### BLISTERED SHISHITOS

Sea Salt

7.50

### MUSHROOMS AND GOAT CHEESE

Balsamic Reduction

8.50

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon

8.00

### POTATO TORTILLA

Chive Sour Cream

6.00

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.50

### OYSTER MUSHROOM RISOTTO

Black Truffle Shavings, Manchego

9.50

### QUESO A LA PLANCHA

Drunken Goat, Marcona Almonds

8.00

### SMOKED SALMON MONTADITO

Caper Vinaigrette, Herbed Sheeps Cheese

10.00

### CRISPY CALAMARI

Chipotle Aioli

10.50

### SWORDFISH A LA PLANCHA

Salsa Verde

11.50

### GAMBAS AL AJILLO

Guindilla Pepper, Garlic

9.50

### PULPO GALLEGO

Celery, Onion, Potatoes

11.00

### CALDO MARISCOS

Cockles, Espelette

10.00

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.50

### CHORIZO & SWEET AND SOUR FIGS

Balsamic Reduction

8.50

### ALBÓNDIGAS

Spiced Meatballs in Ham-Tomato Sauce

9.50

### BACON-WRAPPED DATES

Valdeón Mousse

8.00

### SPICED BEEF EMPANADAS

Red Pepper Sauce

7.00

### GRILLED HANGER STEAK

Truffle Vinaigrette

11.50

### CRISPY RABBIT ROULADE

Sherry Wine, Piperade

12.50

### SEARED DUCK BREAST

Confit Fennel Puree

13.50

### GRILLED LAMB RACK

Green Olive Gremolata

14.50

### PORK BELLY

Piquillo Relish

10.50

## BRUNCH

(Available 11am - 3pm Saturday and Sunday)

### MUSHROOM BENEDICT

Hollandaise, Mushrooms

7.00

### BARCELONA BENEDICT

Hollandaise, Jamón Serrano

7.50

### BERKSHIRE PORK HASH

Poached Egg, Chipotle Hollandaise

8.50

### ESTRELLADOS

Lomo Iberico, Chipotle Aioli

9.50

### PANCAKES

Maple Syrup

6.50

### BISCUITS & GRAVY

Sunny Egg, Crispy Serrano

8.00

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8.00

### FRISÉE SALAD

Migas, Walnuts, Cranberry Vinaigrette

7.50

### PICKLED BEETS

Valdeón, Marcona Almonds

7.00

### APPLE SALAD

Arugula, Goat Cheese, Almonds

7.50

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

21.00

### GRILLED NY STRIP

Red Chimichurri, Fries

28.50

### ARCTIC CHAR FILET

Arugula Salad, Potatoes

25.50

half / full / double

### PAELLA VERDURAS

Leeks, Brussels, Squash, Garlic Aioli

16.00 / 32.00 / 64.00

### PAELLA MARISCOS

Prawns, Mussels, Littleneck Clams, Calamari

24.50 / 49.00 / 98.00

### PARILLADA BARCELONA\*

NY Strip, Chicken, Pork Loin, Sausage

27.00 / 54.00 / 108.00

## DESSERTS

### FLAN CATALÁN

6.50

### CHOCOLATE CAKE

Crème Anglaise, Almond Crumble

8.00

### CREPAS SALGUERO

Dulce de Leche, Chocolate Sauce, Ice Cream

7.50

### OLIVE OIL CAKE

Sea Salt

8.00

### BASQUE BURNT CHEESECAKE

Luxardo Cherries

8.00



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

### MIMOSAS

	glass	bottle
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 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

### 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	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 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, Cádiz, 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, Quieto, 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	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
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