

B A R C E L O N A

Barcelona is a cashless restaurant.
Credit and debit accepted.
203.255.0800

CHARCUTERIE & CHEESE

6.75 for one

18.50 for three

FUET
Catalonia
Dry-cured mild pork sausage

JAMÓN SERRANO
Segovia
Dry-cured Spanish ham

SALCHICHÓN DE VIC
Catalonia
Dry-cured pork sausage & peppercorns

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

SAN SIMON
Jumilla
Cows Milk, mild and smokey

DRUNKEN GOAT
Murcia
Semi-soft goat cheese, soaked in red wine

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

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, Soria Chorizo, 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

PIQUILLO HUMMUS 8.00
Olive oil, sea salt

BLISTERED SHISHITOS 7.50
Sea Salt

LEEKS A LA PLANCHA 6.50
Salsa Verde

SAUTEED GREENS 7.50
Garlic, Chili Flakes, Lemon

BRUSSELS SPROUTS 7.50
Apple Cider, CrispyLardons

SPINACH & CHICKPEA CAZUELA 8.00
Cumin, Roasted Onion, Lemon

POTATO TORTILLA 6.00
Chive Sour Cream

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

SWEET POTATO RISOTTO 7.50
Feta Cheese, Toasted Walnuts

GAMBAS AL AJILLO 9.50
Guindilla Pepper, Sherry

SEARED SCALLOPS 12.50
Butternut Squash Purée

SWORDFISH A LA PLANCHA 11.50
Salsa Verde

PULPO GALLEGO 11.00
Celery, Onion, Potatoes

CRISPY CALAMARI 11.50
Chipotle Aioli

BOQUERONES 6.00
Garlic, Parsley

SQUID INK FIDEOS 14.50
Clams, Calamari

JAMÓN & MANCHEGO CROQUETAS 6.50
Garlic Aioli

CHICKEN EMPANADAS 8.00
Avocado Purée

SPICED BEEF EMPANADAS 7.00
Red Pepper Sauce

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

BACON-WRAPPED DATES 8.00
Valdeón Mousse



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

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

APPLE SALAD 7.50
Arugula, Cana Cabra, Pistachios

PICKLED BEETS 7.00
Valdeón, Marcona Almonds

LARGE PLATES

CHICKEN PIMIENTOS 21.00
Potatoes, Lemon, Hot Cherry Peppers

NY STRIP STEAK 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 Steak, 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

	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

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
2019 Sauvignon Blanc, Aylin, San Antonio, Chile	10	20

MEDIUM | FRUITY | MINERAL

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	12.5	
2018 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	12	48

FULL | RIPE | SPICE

2019 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay	9	36
2018 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay	12.5	48
2018 Chardonnay, Marcel Couturier, Mâcon-Loché, France	14.5	58

REDS

LIGHT | BERRIES | ELEGANT

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 Trepát 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
2018 Pinot Noir, Casas Del Bosque, Casablanca, Chile	12.5	50

MEDIUM | FRUITY | SPICE

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
2015 Touriga Blend, Fontes Cunha, Mondeco, Dao, Portugal	7	28

FULL | RIPE | BOLD

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

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

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 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
Berkshire Brewing, Shabadoo - MA	3.50	7

BOTTLES & CANS

LAGER | PILSNER | LIGHT

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

Estrella Damm, Inedit - Spain	9.5
Hitachino, Nest White - Japan	13
Dogfish Head, Namaste Witbier - DE	8
Avery, Liliko'iP Kepolo Passion Fruit Witbier- CO	8.50

HOPPY | FLORAL | BITTER

Half Full, In Pursuit IPA - CT	8
Two Roads, Honeyspot Road IPA - CT	6.5
Lagunitas, Maximus IPA-CA	8.50
Jack's Abby, Hoponius Union IPL - MA	7

DARK | SPICED | STRONG

Allagash, Tripel Reserve - ME	10.5
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



Check out our full wine list here
by scanning this QR code