

BARCELONA

CHARCUTERIE & CHEESE

6.75 for one

18.50 for three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

SOBRASADA

Mallorca
Soft spreadable chorizo

CHORIZO BLANCO

United States
Dry-cured, pork sausage & garlic

FUET

Catalonia
Mild dry cured pork sausage

PICANTE

La Rioja
Smoky, mildly spicy, dry sausage

SORIA CHORIZO

United States
Dry-Cured pork sausage with pimentón

6-MONTH MANCHEGO

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

IDIAZABAL

Navarra
Smoked raw sheep's milk, nutty & robust

AGED MAHÓN

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

VALDEÓN

Castilla-León
Cow & goat's milk blue cheese, tangy & spicy

MAHON

Balearic Islands
Cows milk cheese aged 4 months, mild & nutty

CABRA ROMERO

Jumilla
Semi soft goat's milk cheese coated with rosemary

JAMÓN MANGALICA 12.00
Segovia
Cured Hungarian pig

LOMO IBERICO de BELLOTA 12.00
Salamanca
Dry-cured, Acorn-fed Iberico pig loin

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

CHEF JOSE OCHOA CHEF LUIS PINEDA

*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

CHARRED BROCCOLINI 8.00
Truffle Vinaigrette

BLISTERED SHISHITOS 7.50
Lime, Sea Salt

EGGPLANT CAPONATA 5.00
Sweet Peppers, Basil

SWEET POTATO HUMMUS 6.50
Pepitas, Za'atar, Grilled Pita

MUSHROOMS A LA PLANCHA 8.50
Garlic, Scallions

EVA'S GARDEN TURNIPS 6.50
Red Chimichurri

SPINACH & CHICKPEA CAZUELA 8.00
Cumin, Roasted Onion, Lemon

FRIED BRUSSELS SPROUTS 7.50
Sherry, Pickled Onions

PAN CON TOMATE 4.50
Sea Salt, Olive Oil

ROASTED SPAGHETTI SQUASH 6.50
Chilli Flakes, Garlic, Sage

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

POTATO TORTILLA 6.00
Chive Sour Cream

PULPO 11.00
Squid Ink Sofrito, Potato

SWORDFISH A LA PLANCHA 11.50
Salsa Verde

BACON-WRAPPED DATES 8.00
Valdeón Mousse

TRUFFLED BIKINI 8.50
Jamón Serrano, San Simon

JAMÓN & MANCHEGO CROQUETAS 6.50
Garlic Aioli

DEL TERRUÑO FARM'S BEEF TARTARE* 11.00
Pickled Shallots, Fresh Horseradish

SPICED BEEF EMPANADAS 7.00
Red Pepper Sauce

CHORIZO W/ SWEET & SOUR FIGS 8.50
Balsamic Reduction

ALBONDIGAS 9.50
Spiced Meatballs in Ham-Tomato Sauce

GRILLED HANGER STEAK 11.50
Truffle Vinaigrette

GIVE THE GIFT OF BARCELONA

Buy a \$50 gift card and receive a \$10 bonus
Ask us about Barcelona Experiences and other gifts you can give.

BRUNCH

(Available Saturday and Sunday 10:30am-3pm)

SERRANO BENEDICT 7.50
Hollandaise

MUSHROOM & SPINACH BENEDICT 7.50
Hollandaise

STEAK & EGGS 10.50
Sunny Side Up Egg, Chimichurri

TORRIJAS 6.50
Persimmons

GAMBAS & GRITS 9.50
Fino Sherry, Garlic, Piquillo Pepper

OLIVE OIL PANCAKES 7.50
Maple Syrup

CHORIZO MIGAS 8.50
Sunny Side Up Egg

OMELETTE 9.50
Burgundy Truffles, Manchego

MANGALICA ESTRELLADOS 10.50
Hand-Cut Fries, Farm Egg, Garlic Aioli

SALADS

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

MARINATED BEETS 7.00
Whipped Ricotta, Pistachios

SHAVED BRUSSELS & RADICCHIO 6.50
Apples, Pepitas, Chive Vinaigrette

LARGE PLATES

CHICKEN PIMIENTOS 21.00
Potatoes, Lemon, Hot Cherry Peppers

ROASTED WHOLE BRANZINO 26.50
Roasted Fennel, Potatoes

PAELLA VERDURAS **half / full / double**
16.00 / 32.00 / 64.00
Broccolini, Brussels, Eggplant, Turnip, Chervil Aioli

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

PAELLA SALVAJE 24.50 / 49.00 / 98.00
Chicken, Chorizo, Wild Boar, Chickpeas

SQUID INK FIDEOS 14.50 / 29.00 / 58.00
Calamari, Garlic Aioli

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

DESSERTS

OLIVE OIL CAKE 8.00
Sea Salt

BASQUE BURNT CHEESECAKE 8.00
Persimmons & Apple

CREPAS 7.50
Dulce de Leche Cream, Hazelnuts

FLAN CATALÁN 6.50

CHOCOLATE CAKE 8.00
Crème Anglaise, Almond Crumble



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
NV BarCava, Brut, Penedès, Spain	8.5	34
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, Neuquen, Argentina	9	36

WHITES

LIGHT | CITRUS | CRISP

2019 Albariño, Fefiñanes, Rías Baixas, Spain	13	52
2019 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain	12.5	50
2018 Viura, Azul y Garanza, Navarra, Spain	7.5	42
2018 Xarello-lo, Pinord, Diorama, Penedès, Spain	9.5	38
2019 Muscat Blend, Avinyo, Petillant, Penedès, Spain		40
2018 Riesling, Leitz, Feinherb, Rheingau, Germany	9	36

MEDIUM | FRUITY | MINERAL

2018 Verdejo, Menade, Rueda, Spain	11	44
2018 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain		42
2018 Arinto/Loureiro, Asnella, Vinho Verde, Portugal	10	40
2018 Semillon, Via Revolucionaria, 'Hulk,' Mendoza, Argentina	10.5	42
2019 Sauvignon Blanc, Aylín, San Antonio, Chile	10	40
2014 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet, Fr		50
2018 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	11	44

FULL | RIPE | SPICE

2018 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		48
2016 Chardonnay, Marcel Coutier, Mâcon-Loché, Burgundy, France	14.5	58

REDS

LIGHT | BERRIES | ELEGANT

2018 Garnacha, La Maldita, Rioja, Spain	8.5	34
2019 Garnacha, Le Naturel, Navarra, Spain	9	36
2017 Mencia, Cesar Marquez Perez, Parajes, Bierzo, Spain	13.5	54
2018 Tempranillo, El Guia, Rioja, Spain	9.5	38
2017 Mencia/Albarín Negro, La Fanfarria, Asturias, Spain		46
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	11.5	42
2017 Pinot Noir, Casas del Bosque, Casablanca, Chile	13	52
2018 Grenache Blend, Domaine Vallot, Côtes du Rhône, France	12	48

MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	11.5	46
2018 Monastrell, La Vinyeta, Bea*, Emporda, Spain		42
2018 Monastrell, Primitivo Quiles, Cono 4, Alicante, Spain	8.5	34
2018 Tempranillo, Los Conejos Malditos, Toledo, Spain	9	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

2017 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	10.5	42
2015 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain		48
2017 Garnacha, Proyecto Garnachas, Fosca, Priorat, Spain	11	44
2018 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain		52
2017 Cabernet Franc Blend, Quieto, Mendoza, Argentina	12	48
2016 Cabernet Sauvignon, Peñalolen, Maipo, Chile	12	48
2015 Syrah, Polkura, Colchagua, Chile		50
2015 Cabernet Franc Blend, Alto de la Ballena, Maldonado, Uruguay		38

SANGRIA & COCKTAILS

SANGRIA, RED OR WHITE	7.5/glass	30/Pitcher
Rioja Wine, Elderflower		
Citrus-Infused Dark Rum, Guava Nectar		

GUNS & ROSÉS	12/glass	48/Carafe
Naveran Brut Rosé, Lillet Rosé		
Etion Vodka, Peach Nectar, Lemon, Grapefruit Bitters		

SUMMER STREET SLING		10
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 - CT	3.75	7.5
Jack's Abby, House Lager - MA	3.5	7
Lord Hobo, Angelica NE Wheat - MA	4	8
Troegs, Perpetual IPA - PA	4	8

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	5.5
Peroni, Lager - Italy	7.5

WHEAT FRUIT SAISON	
Hitachino, Nest White - Japan	13
Avery, Liliko'i Kepolo, Passion Fruit Witbier - CO	8.5

HOPPY FLORAL BITTER	
Founders, All Day IPA - MI	6.5
Jack's Abby, Hoponius Union IPL - MA	7
Lagunitas, Maximus IPA - CA	8
Lord Hobo, Boom Sauce - MA	12.5
Notch, Left of the Dial IPA - MA	7.5

DARK SPICED STRONG	
Allagash, Tripel Reserve - ME	10.5
Kentucky Ale, Bourbon Barrel Ale - KY	10
Left Hand, Milk Stout - CO	7.5

SOURS CIDERS	
Down East Cider, Winter Blend - MA	7.5
Pomarina Brut Sidra (750mL) - Spain	42



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

