

# 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

### MAHÓN

Balearic Islands  
Cow's milk cheese, aged 4 months, mild & nutty

### AGED MAHÓN

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

### VALDEÓN

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

### CABRA ROMERO

Jumilla  
Semi-soft goat's milk cheese, coated with rosemary

### JAMÓN MANGALICA

Segovia  
Cured Hungarian pig

12.00

### LOMO IBERICO

Salamanca  
Dry-cured, acorn-fed Iberico pig loin

12.00

### APERITIVO BOARD

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

18.00

## CHEF JOSE OCHOA CHEF LUIS PINEDA CHEF TYLER FIRTH

\*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 HOUSE OLIVES

Garlic, Thyme, Citrus

5.00

### CHARRED BROCCOLINI

Truffle Vinaigrette

8.00

### BLISTERED SHISHITOS

Lime, Sea Salt

7.50

### EGGPLANT CAPONATA

Sweet Peppers, Onion, Basil

5.00

### HOUSE MADE RICOTTA

Shaved Truffles

11.50

### MUSHROOMS A LA PLANCHA

Garlic, Scallions

8.50

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon

8.00

### FRIED BRUSSELS SPROUTS

Sherry, Pickled Onions

7.50

### ROASTED SPAGHETTI SQUASH

Chili Flakes, Garlic, Sage

6.50

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.50

### POTATO TORTILLA

Chive Sour Cream

6.00

### SEARED YELLOWFIN TUNA\*

Fennel

12.50

### MUSSELS

White Wine, Sofrito, Fresno Pepper

11.00

### PULPO

Piquillo Pepper Puree, Crispy Potatoes

11.00

### HALIBUT A LA PLANCHA

Salsa Verde

13.50

### BOQUERONES

Garlic, Parsley

6.00

### LAMB CARPACCIO\*

Rosemary, Fermented Garlic, Olive Oil

11.50

### BACON-WRAPPED DATES

Valdeón Mousse

8.00

### TRUFFLED BIKINI

Jamón Serrano, San Simon

8.50

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.50

### DEL TERRUÑO FARM'S BEEF TARTARE\*

Capers, Serrano Peppers

11.00

### SPICED BEEF EMPANADAS

Red Pepper Sauce

7.00

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.50

### ALBONDIGAS

Spiced Meatballs in Ham-Tomato Sauce

9.50

### GRILLED HANGER STEAK

Truffle Vinaigrette

11.50

## BRUNCH

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

### SERRANO BENEDICT

Hollandaise

7.50

### MUSHROOM & SPINACH BENEDICT

Hollandaise

7.50

### STEAK & EGGS

Sunny Side Up Egg, Chimichurri

10.50

### TORRIJAS

Blood Orange

6.50

### GAMBAS & GRITS

Fino Sherry, Garlic, Piquillo Pepper

9.50

### OLIVE OIL PANCAKES

Maple Syrup

7.50

### CHORIZO MIGAS

Sunny Side Up Egg

8.50

### OMELETTE

Caramelized Onion, Butternut Squash, Sheep's Cheese

7.50

### MANGALICA ESTRELLADOS

Hand-Cut Fries, Farm Egg, Garlic Aioli

10.50

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8.00

### MARINATED BEETS

Whipped Ricotta, Pistachios

7.00

### FRISÉE & BLOOD ORANGE

Braised Fennel, Mahón, Herb Citrus Vinaigrette

8.00

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

21.00

### ROASTED WHOLE BRANZINO

Roasted Fennel, Potatoes

26.50

### PAELLA VERDURAS

Butternut Squash, Sunchokes, Cauliflower, Chervil Aioli

half / full / double  
16.00 / 32.00 / 64.00

### PAELLA MARISCOS

Prawns, Mussels, Littleneck Clams, Calamari

24.50 / 49.00 / 98.00

### PAELLA SALVAJE

Chicken, Chorizo, Morcilla, Chickpeas

24.50 / 49.00 / 98.00

### SQUID INK FIDEOS

Calamari, Garlic Aioli

14.50 / 29.00 / 58.00

### PARILLADA BARCELONA\*

NY Strip, Chicken, Pork Loin, Sausage

27.00 / 54.00 / 108.00

## DESSERTS

### OLIVE OIL CAKE

Sea Salt

8.00

### BASQUE BURNT CHEESECAKE

Citrus Marmalade

8.00

### CREPAS

Dulce de Leche Crème, Hazelnuts

7.50

### FLAN CATALÁN

6.50

### CHOCOLATE CAKE

Crème Anglaise, Almond Crumble

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.

## WINES

### SPARKLING

|  | glass | bottle |
|--|-------|--------|
| NV BarCava, Brut, Penedès, Spain                       | 8.5   | 34     |
| 2016 Xarel-lo, Alta Alella, Aus Pet Nat, Alella, Spain |       | 48     |
| 2018 Caves São João, Rosé, Bruto, Bairrada, Portugal   | 12.5  | 50     |

### MIMOSA

Choice of: Classic with Fresh Squeezed OJ, Orange-Peach-Grapefruit, or Guava-Lavender-Lemon

9

### 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 |       | 36     |
| 2019 Mourvedre Blend, Lafage, Côtes Catalanes, France          | 12    | 48     |

### 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 Xarel-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 |
| 2019 Sauvignon Blanc, Aylin, San Antonio, Chile                   | 10 | 40 |
| 2014 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet, Fr |    | 50 |
| 2018 Catarratto, Iniceri, 'Abisso,' Sicily, Italy                 | 11 | 44 |
| 2018 Rkatsiteli, Orgo, Kakheti, Georgia                           |    | 50 |

#### FULL | RIPE | SPICE

|  |    |    |
|--|----|----|
| 2018 Albillo, Marañones, Picarana, Sierra de Gredos, Spain     |    | 52 |
| 2019 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay        | 9  | 36 |
| 2018 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay          | 12 | 48 |
| 2016 Chardonnay, Marcel Coutier, Mâcon-Loché, Burgundy, France |    | 58 |

### REDS

#### LIGHT | BERRIES | ELEGANT

|  |      |    |
|--|------|----|
| 2018 Garnacha, La Maldita, Rioja, Spain                        | 8.5  | 34 |
| 2018 Tempranillo, Bodegas Lanzaga, LZ, Rioja Spain             | 12   | 48 |
| 2019 Garnacha, Le Naturel, Navarra, Spain                      | 9    | 36 |
| 2017 Mencía, Cesar Marquez Perez, Parajes, Bierzo, Spain       | 13.5 | 54 |
| 2017 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain       |      | 46 |
| 2017 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain      |      | 50 |
| 2018 Trepal Blend, Negre de Folls, Conca de Barberá, Spain     | 9.5  | 38 |
| 2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain |      | 42 |
| 2018 Bonarda/Pedro Ximenez, Belinda, Mendoza, Argentina        | 9.5  | 38 |
| 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, Cadíz, Spain                 |      | 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  
São João 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

**OTOÑO** 11  
Lustau Brandy de Jerez Reserva, Amaro Nonino, Boiled Cider,  
Aquafaba, Lemon

**TABLE SIDE SMOKED SHERRY MANHATTAN** 15  
Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau  
Amontillado, Angostura, Luxardo Cherry

## 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 |
| Narragansett (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 IPA - 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  |

#### SOUPS | CIDERS

|  |  |     |
|--|--|-----|
| Down East Cider, Winter Blend - MA               |  | 7.5 |
| Isastegi, Sagrado Natural Cider (750 mL) - Spain |  | 28  |
| Pomarina Brut Sidra (750mL) - Spain              |  | 42  |



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