

# BARCELONA

## CHARCUTERIE & CHEESE

6.75 for one

18.50 for three

### JAMÓN SERRANO

Segovia  
Dry-cured Spanish ham

### SALCHICHÓN DE VIC

Catalonia  
Dry-cured, pork sausage with peppercorns

### 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

### APERITIVO BOARD

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

18.00

## 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

### 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

### BURRATA

Snow Peas, Radish, Mizuna

10.50

### HOUSE MADE RICOTTA

Shaved Truffles

11.50

### MUSHROOMS A LA PLANCHA

Garlic, Scallions

8.50

### GRILLED ASPARAGUS

Harissa, Sea Salt

8.50

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon

8.00

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.50

### POTATO TORTILLA

Chive Sour Cream

6.00

### MUSSELS

White Wine, Sofrito, Fresno Pepper

11.00

### PULPO

Piquillo Pepper Puree, Crispy Potatoes

11.00

### GREY TILEFISH A LA PLANCHA

Salsa Verde

12.50

### 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

Blueberries

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

### MANGALICA ESTRELLADOS

Hand-Cut Fries, Farm Egg, Garlic Aioli

10.50

### OMELETTE

Caramelized Onion, Zucchini, Goat Cheese

7.50

### DOUBLE CUT BACON

Pimenton, Maple Syrup

8.50

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8.00

### MARINATED BEETS

Whipped Ricotta, Pistachios

7.00

### LENTIL SALAD

Asparagus, Fava, Piquillo pepper

8.50

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

21.00

### ROASTED WHOLE BRANZINO

Roasted Fennel, Potatoes

26.50

### PAELLA VERDURAS

16.00 / 32.00 / 64.00

Grilled Asparagus, Carrot, Pearl Onion, Peas, Chervil Aioli

### PAELLA MARISCOS

Prawns, Mussels, Littleneck Clams, Calamari

24.50 / 49.00 / 98.00

### PAELLA SALVAJE

Chicken, Chorizo, Pork Belly, Chickpeas

24.50 / 49.00 / 98.00

### BRAISED RABBIT FIDEOS

Spring Vegetables, Green 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

### 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

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

Orange-Peach-Grapefruit	4
Guava-Lavender-Lemon	4

### ROSES

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, Mila, Rías Baixas, Spain	12	48
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
2019 Garnacha Blanca, Vinos Piñol, Raig de Raim, Terra Alta, Spain		36
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

#### 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
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

Rioja Wine, Elderflower  
Citrus-Infused Dark Rum, Guava Nectar

7.5/glass 30/Pitcher

### GUNS & ROSÉS

São João Brut Rosé, Lillet Rosé  
Etion Vodka, Peach Nectar, Lemon, Grapefruit Bitters

12/glass 48/Carafe

### SUMMER STREET SLING

Chamomile Infused Tito's Vodka  
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

10

### TABLE SIDE GINTONIC

Choice of: Fruit, Flower, Root, Leaf or Classic

14

### EL MESTIZO

Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

10

### WHISKEY ROOT

Four Roses Bourbon, Byrrh Quinquina,  
Ginger, Basil, Lemon Juice

10

### BOURBON SPICE RACK

Redemption Rye, Cardamaro, Maple Syrup  
Lemon, Cardamom & Lavender Bitters

12

### RICHMOND GIMLET

Greenall's Gin, Lime, Mint

9

### SMOKED SHERRY MANHATTAN

Hudson Bourbon, Gonzalez Byass Pedro Ximenez,  
Lustau Amontillado, Angostura, Luxardo Cherry  
\*Smoked and Stirred Tableside

15

## BEERS

### DRAFT

Black Hog, Granola Brown – CT	3.75	14 oz	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 (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

#### SOURS | CIDERS

Down East Cider, Pear – 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