

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

SALCHICHÓN DE VIC

Catalonia
Dry-cured pork sausage
& peppercorns

SPECK

Alto Adige, Italy
Lightly smoked, dry-cured
ham

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

JAMÓN MANGALICA 12.00
Segovia
Cured Hungarian pig

CHORIZO DE IBERICO DE BELLOTA 10.50
Cordoba
Acorn Fed

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

Barcelona is a cashless restaurant.
Credit and debit accepted.
617.266.2600

TAPAS

MARINATED HOUSE OLIVES 5.00
Garlic, Thyme, Citrus

CHARRED BROCCOLINI 8.00
Truffle Vinaigrette

MARTHA'S VINEYARD MUSHROOMS 9.50
Garlic, Scallions

BLISTERED SHISHITOS 7.50
Lime, Sea Salt

CHARRED OKRA 7.50
Espellete, Lemon

EGGPLANT CAPONATA 5.00
Sweet Peppers, Basil

SPINACH & CHICKPEA CAZUELA 8.00
Cumin, Roasted Onion, Lemon

PAN CON TOMATE 4.50
Sea Salt, Olive Oil

GRILLED ZUCCHINI & SQUASH 7.50
Romesco

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

POTATO TORTILLA 6.00
Chive Sour Cream

TUNA CRUDO* 13.50
Sea Urchin Aioli

BLOWFISH TAIL 12.50
Caper & Jalapeño Aioli

MUSSELS 11.00
Garlic, White Wine, Cherry Tomatoes

GAMBAS AL AJILLO 9.50
Guindilla Pepper, Olive Oil, Garlic

COD A LA PLANCHA 11.50
Salsa Verde

SEA SCALLOPS 13.50
Tomato Gazpacho

PULPO GALLEGO 11.00
Potato, Pimentón

PRAWNS A LA PLANCHA 12.50
Cherry Pepper Chimichurri

BOQUERONES 6.00
Parsley, Garlic, Olive Oil

TRUFFLED BIKINI 8.50
Jamón Serrano, San Simon

PORK BELLY 8.50
Heirloom Tomato Jam

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

BACON-WRAPPED DATES 8.00
Valdeón Mousse

JAMÓN & MANCHEGO CROQUETAS 6.50
Garlic Aioli

CHORIZO W/ SWEET & SOUR FIGS 8.50
Balsamic Reduction

SPICED BEEF EMPANADAS 7.00
Red Pepper Sauce

ALBONDIGAS 9.50
Spiced Meatballs in Ham-Tomato Sauce

GRILLED HANGER STEAK 11.50
Truffle Vinaigrette

SALADS

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

MARINATED BEETS 7.00
Whipped Ricotta, Pistachios

OLIVE OIL POACHED TUNA SALAD 8.50
Tomato, Egg, Herb Lemon Aioli

LARGE PLATES

CHICKEN PIMIENTOS 21.00
Potatoes, Lemon, Hot Cherry Peppers

ROASTED WHOLE BRANZINO 26.50
Roasted Fennel, Potatoes

half / full / double

PAELLA VERDURAS 16.00 / 32.00 / 64.00
Zucchini, Okra, Asparagus,
Broccolini, 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
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
Blueberries

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

WINES

SPARKLING

	glass	bottle
NV BarCava, Brut, Penedès, Spain	8.5	34
2017 Xarel-lo, Alta Alella, Bruant, Brut Nature, Alella, Spain		56
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
2019 Mourvedre Blend, Lafage, Côtes Catalanes, France	12	48

WHITES

LIGHT | CITRUS | CRISP

2018 Albariño, Fefiñanes, Rías Baixas, Spain	13	52
2018 Doña Blanca/Godello, Armas de Guerra, Bierzo, Spain		34
2019 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain	12.5	50
2019 Muscat Blend, Avinyo, Petillant, Penedès, Spain		40
2019 Viognier, Pie de Palo, Mendoza, Argentina		24
2018 Pedro Ximénez, Capitulo 7, Mendoza, Argentina	9.5	38
2017 Riesling, Barth, 'Allure,' Rheingau, Germany	10	40

MEDIUM | FRUITY | MINERAL

2018 Chardonnay/Viognier, La Boscana, Costers del Segre, Spain	8.5	34
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		42
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	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

2019 Garnacha, Le Naturel, Navarra, Spain	9	36
2017 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain		46
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	11.5	42
2017 Pinot Noir, Casas del Bosque, Casablanca, Chile	13	52
2018 Grenache, Anne Pichon, Sauvage Vieilles Vignes, Rhone, France		52
2015 Pinot Noir, Julius Wasem & Sohne, Rheinhessen, Germany		46

MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	11.5	46
2018 Tempranillo, Azul y Garanza, Navarra, Spain		42
2018 Monastrell, La Vinyeta, Bea*, Emporda, Spain		42
2018 Monastrell, Primitivo Quiles, Cono 4, Alicante, Spain	8.5	34
2015 Tintilla, Vara y Pulgar, Cadíz, 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
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

BARCELONA GINTONIC 14
Hayman's London Dry, Fevertree Mediterranean Tonic
Grapefruit, Lime, Jasmine

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, Rotating Selection - 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 Galicia, Lager - Spain		7.5
Narragansett, Light (16oz.) -RI		5.5
Peroni, Lager - Italy		7.5
Von Trapp, Bohemian Pilsner - VT		7

WHEAT | FRUIT | SAISON

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

HOPPY | FLORAL | BITTER

Jack's Abby, Hopponius 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, Pumpkin Blend - 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