

# 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,  
smoky & garlicky

### 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

### DRUNKEN GOAT

Murcia  
Semi-soft goat's milk, soaked in red  
wine

### CABRA ROMERO

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

### MAHÓN

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

### JAMÓN MANGALICA 12.00

Segovia  
Cured Hungarian pig

### LOMO IBERICO 12.00

Salamanca  
Dry-cured, acorn-fed  
Ibérico pig loin

### APERITIVO BOARD 18.00

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

## 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

### SUNCHOKE HUMMUS

Sunchoke Gremolata

8.00

### MUSHROOMS A LA PLANCHA

Garlic, Scallions

8.50

### CHARRED BROCCOLINI

Truffle Vinaigrette

8.00

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon

8.00

### FRIED BRUSSELS SPROUTS

Sherry, Pickled Onions

8.50

### ROASTED SPAGHETTI SQUASH

Garlic, Chilli Flakes, Sage

6.50

### BLISTERED SHISHITOS

Lime, Sea Salt

7.50

### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.00

### HOUSE MADE RICOTTA

Shaved Truffles

11.50

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.50

### POTATO TORTILLA

Chive Sour Cream

6.00

### SEARED YELLOWFIN TUNA\*

Fennel

12.50

### SAUTEED MUSSELS

White Wine, Sofrito, Fresno Pepper

11.00

### PRAWNS A LA PLANCHA

Piparra Chimichurri

12.50

### GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.50

### SQUID INK CROQUETAS

Pulpo, Fresno Pepper Aioli

8.50

### HALIBUT A LA PLANCHA

Salsa Verde

13.50

### PULPO

Piquillo Pepper Puree, Crispy Potatoes

11.00

### BOQUERONES

Garlic, Parsley, Olive Oil

6.00

### CHICKEN THIGH A LA PLANCHA

Mojo Picon

9.00

### LAMB CARPACCIO\*

Rosemary, Fermented Garlic, Oil

11.50

### BACON-WRAPPED DATES

Vadeón Mousse

8.00

### PORK BELLY

Pickled Kohlrabi, Fresno Pepper

8.50

### TRUFFLED BIKINI

Jamón Serrano, San Simon

8.50

### DEL TERRUÑO FARM'S BEEF TARTARE\*

Capers, Serrano Peppers

11.00

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.50

### BRAISED SHORT RIB

Celery Root Purée

12.50

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.50

### SPICED BEEF EMPANADAS

Red Pepper Sauce

7.00

### ALBONDIGAS

Spiced Meatballs in Ham-Tomato Sauce

9.50

### GRILLED HANGER STEAK\*

Truffle Vinaigrette

11.50

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8.00

### MARINATED BEETS

Whipped Ricotta, Pistachios

7.00

### FRISÉE & BLOOD ORANGE

Confit 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

half / full / double

### PAELLA VERDURAS

16.00 / 32.00 / 64.00

Butternut Squash, Sunchokes, Cauliflower, Chervil Aioli

24.50 / 49.00 / 98.00

### PAELLA MARISCOS

Prawns, Mussels, Littleneck Clams, Calamari

### 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

### CREPES

Dulce de Leche Cream, Hazelnuts

7.50

### CHOCOLATE CAKE

Crème Anglaise, Almond Crumble

8.00

### FLAN CATALÁN

6.50



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

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	carafe
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, 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, 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
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

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

<b>GUNS &amp; ROSÉS</b>	12/glass	48/Carafe
São João Brut Rosé, Lillet Rosé		
Etion Vodka, Peach Nectar, Lemon, Grapefruit Bitters		

<b>SUMMER STREET SLING</b>		10
Chamomile Infused Tito's Vodka		
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's		

<b>TABLE SIDE GINTONIC</b>		14
Choice of: Fruit, Flower, Root, Leaf or Classic		

<b>EL MESTIZO</b>		10
Libélula Joven Tequila, Lustau Palo Cortado		
Lemon, Agave, Nutmeg		

<b>WHISKEY ROOT</b>		10
Four Roses Bourbon, Byrrh Quinquina,		
Ginger, Basil, Lemon Juice		

<b>BOURBON SPICE RACK</b>		12
Redemption Rye, Cardamaro, Maple Syrup		
Lemon, Cardamom & Lavender Bitters		

<b>OTOÑO</b>		11
Lustau Brandy de Jerez Reserva, Amaro Nonino, Boiled Cider,		
Aquafaba, Lemon		

<b>SMOKED SHERRY MANHATTAN</b>		15
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,		
Lustau Amontillado, Angostura, Luxardo Cherry		
*Smoked and Stirred Tableside		

## BEERS

### DRAFT

	<b>7oz</b>	<b>14 oz</b>
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

<b>LAGER   PILSNER   LIGHT</b>		
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, 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