

B A R C E L O N A

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 cheese coated with rosemary
- GARROTXA**
Catalonia
Semi-hard Goat's cheese, herbaceous & nutty

- JAMÓN MANGALICA** 12.00
Segovia
Cured Hungarian pig
- LOMO IBERICO** 12.00
Salamanca
Dry-cured, acorn-fed Iberico pig loin
- LEONORA** 7.50
León
Goat's milk cheese, lush & lemony
- 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

Barcelona is a cashless restaurant.
Credit and debit accepted.

617.266.2600

TAPAS

- MARINATED HOUSE OLIVES** 5.00
Garlic, Thyme, Citrus
- SWEET POTATO HUMMUS** 6.50
Pepitas, Za'atar, Grilled Pita
- EVA'S GARDEN MACOMBER TURNIPS** 6.50
Red Chimichurri
- MUSHROOMS A LA PLANCHA** 8.50
Garlic, Scallions
- CHARRED BROCCOLINI** 8.00
Truffle Vinaigrette
- SPINACH & CHICKPEA CAZUELA** 8.00
Cumin, Roasted Onion, Lemon
- FRIED BRUSSELS SPROUTS** 7.50
Sherry, Pickled Onions
- BLISTERED SHISHITOS** 7.50
Lime, Sea Salt
- ROASTED SPAGHETTI SQUASH** 6.50
Garlic, Chilli Flakes, Sage
- EGGPLANT CAPONATA** 5.00
Sweet Peppers, Basil
- HOUSE MADE RICOTTA** 11.50
Chaved Truffles
- BUTTERNUT SQUASH RISOTTO** 8.50
Ricotta Salata
- PATATAS BRAVAS** 7.50
Salsa Brava, Garlic Aioli
- DEVILED EGGS** 11.50
Osetra Caviar
- POTATO TORTILLA** 6.00
Chive Sour Cream
- SEARED SEA SCALLOPS** 13.50
Meyer Lemon Chive Vinaigrette, Aleppo
- MEJILLONES EN ACEITE** 9.50
Radicchio, Garlic, Serrano Pepper
- GAMBAS AL AJILLO** 9.50
Guindilla Pepper, Olive Oil, Garlic
- GRILLED SWORDFISH** 12.50
Salsa Verde
- PULPO** 11.00
Aji Amarillo, Potatoes
- TUNA CRUDO*** 12.50
Sea Urchin Aioli
- BACON-WRAPPED DATES** 8.00
Valdeón Mousse
- PORK BELLY** 8.50
Spicy Membrillo Jam
- TRUFFLED BIKINI** 8.50
Jamón Serrano, San Simon
- DEL TERRUÑO FARM'S BEEF TARTARE*** 11.00
Capers, Serrano Peppers
- JAMÓN & MANCHEGO CROQUETAS** 6.50
Garlic Aioli
- BRAISED SHORT RIB** 12.50
Celery Root Purée
- CHORIZO W/ SWEET & SOUR FIGS** 8.50
Balsamic Reduction
- CHICKEN EMPANADAS** 8.00
Avocado Puree
- 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
- 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
- half / full / double**
- PAELLA VERDURAS** 16.00 / 32.00 / 64.00
Butternut Squash, Sunchoke, Cauliflower, 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, Morcilla, 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
- CHOCOLATE CAKE** 8.00
Crème Anglaise, Almond Crumble
- 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

	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	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 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
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		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 Mencia, 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 Trepat 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, Cadiz, 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
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		

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

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 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