

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 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
Ibérico 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
Shaved Truffles

BUTTERNUT SQUASH RISOTTO 8.50
Ricotta Salata

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

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
Ají Amarillo, Potatoes

BOQUERONES 6.00
Garlic, Parsley, Olive Oil

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

	glass	bottle
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

	glass	bottle
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

	glass	bottle
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

	glass	bottle
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 Trepas 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

	glass	bottle
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

	glass	bottle
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	

SMOKED SHERRY MANHATTAN	15
Redemption Rye, 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 (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