

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

JAMÓN MANGALICA 12.00
Segovia
Cured Hungarian pig

LOMO IBERICO 12.00
Dry-cured, Acorn-fed Iberico pig loin
Salamanca

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

TAPAS

MARINATED HOUSE OLIVES 5.00
Garlic, Thyme, Citrus

SWEET POTATO HUMMUS 6.50
Pepitas, Za'atar, Grilled Pita

MUSHROOMS A LA PLANCHA 8.50
Garlic, Scallions

EVA'S GARDEN WILTED GREENS 6.50
Garlic, Chili Flakes, Lemon

CHARRED BROCCOLINI 8.00
Truffle Vinaigrette

FRIED BRUSSELS SPROUTS 7.50
Sherry, Pickled Onions

BLISTERED SHISHITOS 7.50
Lime, Sea Salt

ROASTED SPAGHETTI SQUASH 10.50
Burgundy Truffles, Garlic, Sage

EGGPLANT CAPONATA 5.00
Sweet Peppers, Basil

EVA'S GARDEN TURNIPS 6.50
Red Chimichurri

BURRATA 11.00
Apple Mostarda, Crispy Serrano

BUTTERNUT SQUASH RISOTTO 8.50
Ricotta Salata

PAN CON TOMATE 4.50
Sea Salt, Olive Oil

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

POTATO TORTILLA 6.00
Chive Sour Cream

KAMPACHI CRUDO* 11.50
Fresno Chili, Preserved Lemon, Chive

MEJILLONES EN ACEITE 9.50
Radicchio, Garlic, Serrano Pepper

GAMBAS AL AJILLO 9.50
Guindilla Pepper, Olive Oil, Garlic

SWORDFISH A LA PLANCHA 12.50
Salsa Verde

PULPO 11.00
Squid Ink Sofrito, Potato

STEAMED CLAMS 12.00
Cannellini Beans, Chorizo

BACON-WRAPPED DATES 8.00
Valdeón Mousse

TRUFFLED BIKINI 8.50
Jamón Serrano, San Simon

WILD BOAR RAGOUT 11.50
Creamy Polenta, Hazelnut Gremolata

PORK BELLY 8.50
Spicy Membrillo Jam

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

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

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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

PAELLA VERDURAS 16.00 / 32.00 / 64.00
Broccolini, Brussels, Eggplant, Turnip, 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
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



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Barcelona is a cashless restaurant.
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WINES

SPARKLING

NV BarCava, Brut, Penedès, Spain	8.5	34
2018 Caves São João, Rosé, Bruto, Bairrada, Portugal	12.5	50

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	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 Ganza, Navarra, Spain	7.5	42
2018 Xarelo-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	10.5	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

FULL | RIPE | SPICE

2018 Albillo, Marañones, Pizarana, 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

2018 Garnacha, La Maldita, Rioja, Spain	8.5	34
2019 Garnacha, Le Naturel, Navarra, Spain	9	36
2017 Mencia, Cesar Marquez Perez, Parajes, Bierzo, Spain	13.5	54
2018 Tempranillo, El Guia, Rioja, Spain	9.5	38
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	11.5	42
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	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
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
Naveran 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		

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, 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, Loliko'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 - 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
Pomarina Brut Sidra (750mL) - Spain	42



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