

BARCELONA

CHARCUTERIE & CHEESE

6.75 for one

18.50 for three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

SALCHICHÓN DE VIC

Catalonia
Dry-cured, pork sausage with peppercorns

CHORIZO BLANCO

United States
Dry-cured, pork sausage & garlic

FUET

Catalonia
Mild dry cured pork sausage

PICANTE

La Rioja
Smoky, mild, 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

Balearic Islands
Cow's milk cheese aged 1 year, salty & sharp

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 & nutty

TAPAS

MARINATED HOUSE OLIVES

Garlic, Thyme, Citrus

5.00

MARCONA ALMONDS

Garlic, Pimentón, Rosemary

5.00

ARTICHOKE HUMMUS

Marinated Artichoke, Lemon Zest

8.00

SAUTEED FIDDLE FERNS

Hen Of The Wood Mushrooms, Garlic

9.50

GRILLED ASPARAGUS

Harissa, Sea Salt

8.50

MUSHROOMS A LA PLANCHA

Garlic, Scallions

8.50

CHARRED ZUCCHINI

White Balsamic Vinaigrette, Espelette

6.50

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon

8.00

BLISTERED SHISHITOS

Lime, Sea Salt

7.50

PAN CON TOMATE

Olive Oil, Sea Salt

4.50

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.00

SPRING PEAS MONTADITO

House Made Ricotta, Shallots, Mint

8.50

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.50

BURRATA

Snow Peas, Radish, Mizuna

10.50

POTATO TORTILLA

Chive Sour Cream

6.00

GREEN GAZPACHO WITH CRAB

Jonah Crab, Peas, Cucumber

10.50

RED SNAPPER CRUDO*

Fresno Peppers, Chives

12.00

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

SWORDFISH A LA PLANCHA

Salsa Verde

13.50

PULPO

Piquillo Pepper Puree, Crispy Potatoes

11.00

SEARED SALMON

Braised Leeks, White Wine

11.50

BOQUERONES

Garlic, Parsley, Olive Oil

6.00

GRILLED CHICKEN THIGH

Garlic, Lemon Zest

8.00

BACON-WRAPPED DATES

Valdeón Mousse

8.00

PORK BELLY

Green Chimichurri

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

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.50

SPICED BEEF EMPANADAS

Red Pepper Sauce

7.00

ALBONDIGAS

Spiced Meatballs in Ham-Tomato Sauce

8.50

GRILLED HANGER STEAK*

Truffle Vinaigrette

11.50

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8.00

LENTIL SALAD

Asparagus, Fava, Piquillo Pepper

8.50

MARINATED BEETS

Whipped Ricotta, Pistachios

7.00

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

21.00

ROASTED WHOLE BRANZINO

Roasted Fennel, Potatoes

26.50

half / full / double

PAELLA VERDURAS

Grilled Asparagus, Carrot, Pearl Onion, Peas, Chervil Aioli

16.00 / 32.00 / 64.00

PAELLA MARISCOS

Prawns, Mussels, Littleneck Clams, Calamari

24.50 / 49.00 / 98.00

PAELLA SALVAJE

Chicken, Chorizo, Morcilla, Chickpeas

24.50 / 49.00 / 98.00

BRAISED RABBIT FIDEOS

Spring Vegetables, Green 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

Blueberries

8.00

CREPAS

Dulce de Leche Cream, Hazelnuts

7.50

CHOCOLATE CAKE

Crème Anglaise, Almond Crumble

8.00

FLAN CATALÁN

6.50

JAMÓN MANGALICA 12.00

Segovia

Cured Hungarian pig

LOMO IBERICO 12.00

Salamanca

Dry-cured, acorn-fed

Ibérico pig loin

APERITIVO BOARD 22.00

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



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
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, Mila, Rías Baixas, Spain	12	48
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

MEDIUM | FRUITY | MINERAL

2018 Verdejo, Menade, Rueda, Spain	11	44
2019 Garnacha Blanca, Vinos Piñol, Raig de Raim, Terra Alta, Spain		36
2018 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain		42
2018 Arinto/Loureiro, Asnella, Vinho Verde, Portugal	10	40
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, 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 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

2014 Tempranillo, Nucero, 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
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		

RICHMOND GIMLET		9
Greenall's Gin, Lime, Mint		

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

BEERS

DRAFT

Notch, Pilsner- MA	7oz	14 oz
Jack's Abby, House Lager - MA	3.75	7.5
Lord Hobo, Angelica NE Wheat - MA	3.5	7
Troegs, Perpetual IPA - PA	4	8
	4	8

BOTTLES & CANS

LAGER PILSNER LIGHT		
Clausthaler, Non-Alcoholic - Germany		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, Pear - 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