**TAPAS**

Mushrooms a la Mancha 8.50
Garlic, Shallions

Shahito Peppers 7.50
Lime, Sea Salt

French Fries 5.50
Truffle Vinaigrette

Potato Tortilla 5.00
Guindilla Pepper, Olive Oil, Garlic

Spinach & Chorizo Cazuela 7.50
Cumin, Roasted Onion, Lemon

Beluga Lentil Soup 6.50
Chorizo, Potatoes

Chicken Soup 6.50
Rice, Seasonal Vegetables

Crispy Brussels Sprouts 7.50
Pickled Onions

Garbancos al Ajillo 9.50
Gundilla Pepper, Olive Oil, Garlic

Jamón & Manchego Croquetas 5.50
Garlic Aioli

Grilled Asparagus 6.50
Harissa, Sea Salt

Truffled Skini 8.50
Jamón Serrano, San Simón

Albondigas 8.50
Spiced Meatballs in Ham-Tomato Sauce

Chocolate Cake 7.50
Crema Anglaise, Almond Crumble

Flan 6.00

Basque Burnt Cheesecake 7.50
Fruit Compote

**KIDS**

Crispy Chicken Fingers 7.50
French Fries

Pasta with Butter 5.00

Pasta with Meatballs 6.50

**DESSERTS**

Olive Oil Cake 7.50
Sea Salt 40.00 for whole

Chocolate Cake 7.50

Fruit compote

**LARGE PLATES**

Duck Fideo 14.50
Oyster Mushrooms, Truffle Aioli

Arroz Verdurces 16.00
Spring Peas, Asparagus, Green Garlic Aioli

Arroz Salmorejo 17.50
Marulla, Chorizo, Chivepeas

Chicken Pimientos 19.50
Roasted Potatoes, Lemon, Hot Cherry Peppers

Parrillada Barcelona* 26.50
Hanger Steak, Chicken, Pork Loin, Sausage

Grilled Pork Loin 16.50
Asparagus, Roasted Potatoes

**CHARCUTERIA & CHEESE**

Raw cow’s milk aged 4 months, salty & nutty

Soft goat’s milk soaked in red wine

Month Aged Manchego

Semi soft goat’s milk soaked in red wine

**KIDS**

Crispy Chicken Fingers 7.50
French Fries

Pasta with Butter 5.00

Pasta with Meatballs 6.50

**DESSERTS**

Olive Oil Cake 7.50
Sea Salt 40.00 for whole

Chocolate Cake 7.50

Fruit compote

**LARGE PLATES**

Duck Fideo 14.50
Oyster Mushrooms, Truffle Aioli

Arroz Verdurces 16.00
Spring Peas, Asparagus, Green Garlic Aioli

Arroz Salmorejo 17.50
Marulla, Chorizo, Chivepeas

Chicken Pimientos 19.50
Roasted Potatoes, Lemon, Hot Cherry Peppers

Parrillada Barcelona* 26.50
Hanger Steak, Chicken, Pork Loin, Sausage

Grilled Pork Loin 16.50
Asparagus, Roasted Potatoes

**BREAD**

Whole Loaf 5.00

Half Loaf 2.50

**TERMS & CONDITIONS**

1. **TAPAS**
   - Mushrooms a la Mancha 8.50
     - Garlic, Shallions
   - Shahito Peppers 7.50
     - Lime, Sea Salt
   - French Fries 5.50
     - Truffle Vinaigrette
   - Potato Tortilla 5.00
     - Guindilla Pepper, Olive Oil, Garlic
   - Spinach & Chorizo Cazuela 7.50
     - Cumin, Roasted Onion, Lemon
   - Beluga Lentil Soup 6.50
     - Chorizo, Potatoes
   - Chicken Soup 6.50
     - Rice, Seasonal Vegetables
   - Crispy Brussels Sprouts 7.50
     - Pickled Onions
   - Garbancos al Ajillo 9.50
     - Gundilla Pepper, Olive Oil, Garlic
   - Jamón & Manchego Croquetas 5.50
     - Garlic Aioli
   - Grilled Asparagus 6.50
     - Harissa, Sea Salt
   - Truffled Skini 8.50
     - Jamón Serrano, San Simón
   - Albondigas 8.50
     - Spiced Meatballs in Ham-Tomato Sauce
   - Chorizo w/ Sweet & Sour Figs 8.50
     - Balsamic Reduction
   - Spiced Beef Empanadas 6.50
     - Red Pepper Sauce
   - Patatas Bravas 7.00
     - Salsa Brava, Garlic Aioli
   - Pork Belly 8.50
     - Piquillo Puree
   - Eggplant Caponata 4.50
     - Sweet Peppers, Basil
   - Bacon-Wrapped Dates 8.00
     - Valadén Mousse
   - Braised Pork Panini 9.50

2. **DESSERTS**
   - Olive Oil Cake 7.50
     - Sea Salt 40.00 for whole
   - Chocolate Cake 7.50
   - Flan 6.00
   - Basque Burnt Cheesecake 7.50
   - Fruit Compote

3. **LARGE PLATES**
   - Duck Fideo 14.50
     - Oyster Mushrooms, Truffle Aioli
   - Arroz Verdurces 16.00
     - Spring Peas, Asparagus, Green Garlic Aioli
   - Arroz Salmorejo 17.50
     - Marulla, Chorizo, Chivepeas
   - Chicken Pimientos 19.50
     - Roasted Potatoes, Lemon, Hot Cherry Peppers
   - Parrillada Barcelona* 26.50
     - Hanger Steak, Chicken, Pork Loin, Sausage
   - Grilled Pork Loin 16.50
     - Asparagus, Roasted Potatoes

4. **CHARCUTERIA & CHEESE**
   - Raw cow’s milk aged 4 months, salty & nutty
   - Soft goat’s milk soaked in red wine
   - Month Aged Manchego
   - Semi soft goat’s milk soaked in red wine

5. **BREAD**
   - Whole Loaf 5.00
   - Half Loaf 2.50

6. **TERMS & CONDITIONS**
   - All items are prepared with the highest quality ingredients.
   - We offer a variety of special dietary requirements and can accommodate most needs.
   - Please let us know if you have any specific dietary needs.
   - We do not offer substitutions for any menu items.
   - Prices are subject to change without notice.
   - We reserve the right to refuse service to anyone.

7. **RESERVATIONS**
   - Reservations are recommended for groups of 6 or more.
   - Please call or email to book your reservation.

8. **CANCELLATIONS**
   - Reservations cancelled within 24 hours of reservation will be charged a 25% fee.

9. **GROUP ORDERS**
   - Group orders are available for any size.
   - Please contact us for more information.

10. **SPECIALS**
    - We offer daily specials that change regularly.
    - Please check our website or call for the current specials.

11. **DELIVERY**
    - Delivery services are available for orders over $200.
    - Delivery fees may apply.

12. **TOGO**
    - To-go orders are available for pickup.
    - Please click on the to-go menu item to place your order.

13. **PARTIES & EVENTS**
    - We offer private dining for groups of 10 or more.
    - Please contact us for more information.

14. **CATERING**
    - Catering services are available for any size event.
    - Please contact us for more information.

15. **CONTACT US**
    - For questions or concerns, please contact us at 617-266-2600.
    - Visit our website at www.barcelonawinebar.com for more information.

16. **PRIVACY POLICY**
    - We take your privacy seriously.
    - Please review our privacy policy for more information.

17. **TERMS OF SERVICE**
    - By using our services, you agree to our terms of service.
    - Please review our terms of service for more information.