

BARCELONA

CHARCUTERIE & CHEESE

6.75 for one
18.50 for three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

CHORIZO PICANTE

La Rioja
Dry-cured sausage, smoky and spicy

SOBRASSADA

Majorca
Spreadable pork sausage

SALCHICHÓN DE VIC

Catalonia
Dry-cured pork sausage & peppercorns

FUET

Catalonia
Mild, dry-cured sausage

6-MONTH MANCHEGO

La Mancha
Firm, cured sheep's milk, sharp & piquant

DRUNKEN GOAT

Murcia
Semi-soft goat's milk soaked in red wine

IDIAZABAL

Navarra
Smoked raw sheep's milk, nutty & robust

CAÑA DE CABRA

Murcia
Soft-ripened goat's milk, buttery and tangy

MAHÓN

Menorca
Raw cow's milk salty & buttery

VALDEON

Castilla-León
Cow & Goat's Milk Blue, Tangy & Spicy

JAMÓN MANGALICA

Segovia 12.00
Cured Hungarian pig

APERITIVO BOARD

18.00
An assortment of Spanish aperitivo snacks to pair with your anytime drinks

Marinated Olives, Patatas Bravas, Pickled Peppers, Jamón Serrano, Chorizo Picante, Manchego, Mahón, Roasted Almonds

EXECUTIVE CHEF MICHAEL LUCENTE SOUS CHEF ISAIAS RUIZ

*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

LENTIL SOUP

Brown Butter, Arugula 8.50

BROCCOLI RABE

Garlic, Raisins, Lemon 8.50

EGGPLANT CAPONATA

Sweet Peppers, Basil 5.00

BRUSSELS SPROUTS

Chorizo Aioli, Pickled Onions 8.50

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon 8.00

DRUNKEN GOAT A LA PLANCHA

Grape Preserves 8.00

PATATAS BRAVAS

Salsa Brava, Garlic Aioli 7.50

POTATO TORTILLA

Chive Sour Cream 6.00

MUSHROOM CROQUETAS

Truffle Aioli 8.00

EGGPLANT A LA PLANCHA

Saffron Aioli, Spicy Almonds 7.50

WHIPPED SHEEPS CHEESE

Pistachios, Pimentón, Grilled Bread 7.50

BLISTERED SHISHITOS

Sea Salt 8.00

CHAMPIÑONES

Garlic, Scallions 7.50

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic 9.50

ARROZ NEGRO

Pulpo Ragu, Chili Oil 11.00

CRISPY CALAMARI

Smoked Pepper Aioli 10.50

MAHI MAHI A LA PLANCHA

Salsa Verde 12.50

GRILLED PULPO*

Fingerlings, Pickled Onion, Celery 11.00

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli 6.50

BACON-WRAPPED DATES

Valdeón Mousse 8.00

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction 8.50

SPICED BEEF EMPANADAS

Red Pepper Sauce 7.00

PORK BELLY

Piperade 9.50

WILD BOAR RAGU

San Morzano Tomato, Creamy Grits 11.50

ALBONDIGAS

Spiced Meatballs in Ham-Tomato Sauce 9.50

GRILLED HANGER STEAK*

Truffle Vinaigrette 11.50

LAMB PINXTO

Merguez Spice, Yogurt, Mint 10.50

BRUNCH

Served Saturday and Sunday 11:00am-4:00pm

GRILLED COCA

Mushrooms, Manchego, Caramelized Onions 8.50

HUEVO ESTRELLADO

Jamón Serrano, Sunny Side Egg, Garlic Aioli 7.50

SERRANO BENEDICT

Poached Egg, Tomato, Hollandaise 8.50

TORRIJAS

Spanish Toast, Citrus Segments 6.50

STEAK AND EGG

Hanger Steak, Chimmichurri 12.50

PANCAKES

Butter, Maple Syrup 7.50

CREPAS DE QUESO

Sheep's Cheese, Grape Preserve, Almonds 7.50

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce 8.00

PICKLED BEETS

Goat Cheese, Chives, Hazelnuts 7.50

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers 21.00

WHOLE ROASTED BRANZINO*

Arugula and Fennel Salad, Roasted Potatoes 25.50

PAELLA VERDURAS

Brussels Sprouts, Squash, Eggplant 16.00 / 32.00 / 64.00

Cauliflower, Green Garlic Aioli

PAELLA SALVAJE*

Morcilla, Chorizo, Sausage 24.50 / 49.00 / 98.00

Chickpeas, Roasted Chicken

PAELLA MARISCOS*

Prawns, Mussels, Littleneck Clams, Calamari 24.50 / 49.00 / 98.00

PARILLADA BARCELONA*

NY Strip Steak, Chicken, Chorizo, Sausage 27.00 / 54.00 / 108.00

DESSERTS

FLAN CATALÁN

6.50

OLIVE OIL CAKE

Sea Salt 8.00

CHOCOLATE CAKE

Crème Anglaise, Almond Crumble 8.00

BASQUE BURNT CHEESECAKE

Luxardo Cherries 8.00

CREPAS

Dulce de Leche, Hazelnuts 7.50



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
2015 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain	12	48
2019 Caves São João, Rosé, Bruto, Bairrada, Portugal	12.5	50

MIMOSAS

	glass
Orange-Peach-Grapefruit	9
Guava-Lavender-Lemon	9
*mixers offered in 8oz carafe to accompany any bottle of bubbles	4

ROSES

	glass	bottle
2018 Mencía, Liquid Geography, Bierzo, Spain	10	40
2019 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina	9	36
2019 Mourvedre Blend, Lafage, Côtes Catalanes, France	12	48

WHITES

LIGHT | CITRUS | CRISP

2019 Albariño, Fefiñanes, Rías Baixas, Spain	12.5	50
2019 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain	12.5	50
2019 Viura, Azul y Garanza, Navarra, Spain	7.5	42
2018 Xarel-lo, Pinord, Diorama, Penedès, Spain	9.5	38
2018 Pedro Ximénez, Capítulo 7, Mendoza, Argentina		34

MEDIUM | FRUITY | MINERAL

2019 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	10.5	42
2019 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	12.5	50
2018 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	12	48
2016 Riesling, Wegeler, Mosel, Germany	9.5	38

FULL | RIPE | SPICE

2017 Albillo, Marañones, Picarana, Sierra de Gredos, Spain	13	52
2019 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay	9	36
2018 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay	12	48
2017 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	8	32
2018 Mencía, César Marquez Pérez, Parajes, Bierzo, Spain	13.5	54
2017 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain	11	44
2017 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain	12.5	50
2019 Trepal Blend, Negre de Folls, Conca de Barberá, Spain	9.5	38
2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain	10	40
2018 Pinot Noir, Casas del Bosque, Casablanca, Chile	12.5	50
2018 Bonarda/Pedro Ximénez, Belinda, Mendoza, Argentina	8.5	34
2018 Grenache, Anne Pichon, Sauvage Vieilles Vignes, Rhone, France	13	52

MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	11.5	46
2018 Monastrell, La Vinyeta, Bea*, Emporda, 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	9.5	38
2016 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain	12	48
2011 Garnacha/Cariñena, Laurona, Montsant, Spain	14	56
2018 Garnacha, Proyecto Garnachas, Fosca, Priorat, Spain	10	40
2018 Tempranillo/Graciano, Uva de Vida, Biográfico, Toledo, Spain	13	52
2018 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain	12	48
2018 Cabernet Franc Blend, Quieto, Mendoza, Argentina	11.5	46
2016 Cabernet Sauvignon, Peñalolen, Maipo, Chile	12	48
2016 Syrah, Polkura, Colchagua, Chile	11.5	46
2015 Tannat/Viognier, Alto de la Ballena, Reserva, Maldonado, Uruguay	12	48

SANGRIA & COCKTAILS

RED OR WHITE SANGRIA 7.5/glass 33/Pitcher
Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar
Served w/ Citrus Slices

GUNS & ROSÉS 11.5/glass 46/Carafe
São João Brut Rosé, Lillet Rosé,
Etion Vodka, Peach Nectar, Lemon, Grapefruit Bitters

SUMMER STREET SLING 9.5
Chamomile Infused Tito's Vodka
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

GINTONIC 14
Choice of: Fruit, Leaf, Flower, Root 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 12
Lustau Brandy de Jerez Reserver, 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
Half Full, Bright Blonde Pale Ale - CT	3.5	7
Black Hog, Granola Brown Ale - CT	3.75	7.5
Jack's Abby, House Lager - MA	3.75	7.5

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
Estrella Damm, Lager - Spain	7.5
Narragansett, Light (16oz.) - RI	6
Peroni, Lager - Italy	7.5
Von Trapp, Bohemian Pilsner - VT	7.5

WHEAT | FRUIT | SAISON

Hitachino, Nest White - Japan	13
Troegs, Dreamweaver Wheat - PA	6.5

HOPPY | FLORAL | BITTER

Half Full, In Pursuit IPA - CT	8
Jack's Abby, Hoponius Union IPL - MA	7
Lagunitas, Maximus IPA - CA	8.5
Two Roads, Honeyspot Road IPA - CT	6.5

DARK | SPICED | STRONG

Allagash, Tripel Reserve - ME	10.5
Duclaw, Sweet Baby Jesus Porter - MD	8
Kentucky Ale, Bourbon Barrel Ale - KY	10

SOURS | CIDERS

Down East Cider, House Original - MA	8.5
Down East Cider, Aloha Friday Seasonal - MA	8.5
Pomarina Brut Sidra (750mL) - Spain	42



Check out our full wine list here
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