

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

SOBRASADA
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

IDIAZÁBAL
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

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

LOMO IBERICO 12.00
Salamanca
Cured Iberian Pork Loin

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

Marinated Olives, Patatas Bravas, Pickled Peppers, Jamón Serrano, Salchichon de Vic, Manchego, Mahón, Roasted Almonds

SOUS CHEF ISAIAS RUIZ

TAPAS

EGGPLANT CAPONATA 5.00
Sweet Peppers, Basil

BRUSSELS SPROUTS 8.50
Chorizo Aioli, Pickled Onions

SPINACH & CHICKPEA CAZUELA 8.00
Cumin, Roasted Onion, Lemon

DRUNKEN GOAT A LA PLANCHA 8.00
Grape Preserves

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

POTATO TORTILLA 6.00
Chive Sour Cream

MUSHROOM CROQUETAS 8.00
Truffle Aioli

WHIPPED SHEEPS CHEESE 8.50
Pistachios, Pimentón, Grilled Bread

BLISTERED SHISHITOS 8.00
Sea Salt

EGGPLANT A LA PLANCHA 7.50
Saffron Aioli, Spicy Almonds

SUNCHOKES 8.50
Bagna Cauda, Lemon, Parsley

CHAMPIÑONES 8.50
Garlic, Scallions

GAMBAS AL AJILLO 9.50
Guindilla Pepper, Olive Oil, Garlic

MAHI MAHI A LA PLANCHA 12.50
Salsa Verde

ARROZ NEGRO 12.50
Prawn, Chili Oil

CRISPY CALAMARI 10.50
Smoked Pepper Aioli

GRILLED PULPO* 11.00
Fingerlings, Pickled Onion, Celery

BOQUERONES 6.00
Parsley, Garlic, Olive Oil

JAMÓN & MANCHEGO CROQUETAS 6.50
Garlic Aioli

BACON-WRAPPED DATES 8.00
Valdeón Mousse

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

LAMB PINTXO 10.50
Merguez Spice, Yogurt, Mint

PORK MILANESA 12.50
Manchego, Jamon, Arugula

WILD BOAR RAGU 11.50
Grits

BRUNCH

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

HUEVO ESTRELLADO 10.50
Lomo Ibérico, Sunny Side Egg, Garlic Aioli

SHRIMP & GRITS 10.50
Bell Peppers, Onion, Chili Oil

SERRANO BENEDICT 8.50
Poached Egg, Tomato, Hollandaise

STEAK AND EGG 12.50
Hanger Steak, Chimichurri

PANCAKES 7.50
Butter, Maple Syrup

TORRIJAS 6.50
Spanish Toast, Citrus Segments

LAMB HASH 10.50
Fingerling Potatoes, Piparras, Egg

SALADS

ENSALADA MIXTA 8.00
Olives, Onions, Tomatoes, Little Gem Lettuce

PICKLED BEETS 7.50
Goat Cheese, Chives, Hazelnuts

KALE SALAD 8.50
Shiitake Mushrooms, Guindilla Vinaigrette

LARGE PLATES

CHICKEN PIMIENTOS 21.00
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO* 25.50
Arugula and Fennel Salad, Roasted Potatoes

NY STRIP* 26.50
Papas Fritas, Chimichurri

half / full / double

PAELLA VERDURAS 16.00 / 32.00 / 64.00
Brussels Sprouts, Squash, Eggplant Cauliflower, Green Garlic Aioli

PAELLA SALVAJE* 24.50 / 49.00 / 98.00
Morcilla, Chorizo, Sausage Chickpeas, Roasted Chicken

PAELLA MARISCOS* 24.50 / 49.00 / 98.00
Prawns, Mussels, Littleneck Clams, Calamari

PARILLADA BARCELONA* 27.00 / 54.00 / 108.00
NY Strip Steak, Chicken, Pork Loin, Sausage

DESSERTS

FLAN CATALÁN 6.50

OLIVE OIL CAKE 8.00
Sea Salt

CHOCOLATE CAKE 8.00
Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE 8.00
Luxardo Cherries

CREPAS 7.50
Dulce de Leche, Hazelnuts

*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

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, Aylín, San Antonio, Chile	10	40
2014 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet, Fr	12.5	50
2017 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	12	48
2016 Riesling, Wegele, Mosel, Germany	9.5	38

FULL | RIPE | SPICE

2017 Albillo, Marañones, Pícarana, 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 Tempranillo, Bodegas Lanzaga, LZ, Rioja Spain	12	48
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 Trepát Blend, Negre de Folls, Conca de Barberá, Spain	9.5	38
2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain	10	40
2018 Bonarda/Pedro Ximénez, Belinda, Mendoza, Argentina	8.5	34
2018 Pinot Noir, Casas del Bosque, Casablanca, Chile	12.5	50
2019 Grenache Blend, Domaine Vallot, Côtes-du-Rhône, France	12	48

MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	11.5	46
2018 Monastrell, La Vinyeta, Bea*, Empordà, Spain	9	36
2015 Tintilla, Vara y Pulgar, Cadíz, Spain	13	52
2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal	7	28
2019 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
Troegs, Perpetual IPA - PA	4.25	8.5
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
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
Estrella Damm, Inedit - Spain	9.5
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 Reservere - 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



Check out our full wine list here
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