

# 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

### MANGALICA

Segovia  
Cured Hungarian Pig

12.00

### APERITIVO BOARD

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

18.00

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

## 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

### SUGAR SNAP PEAS

Chili Oil, Pickled Red Onions, Sesame Seed

6.50

### SPRING ONIONS

Date Romesco

7.50

### BLISTERED SHISHITOS

Sea Salt

8.00

### EGGPLANT CAPONATA

Sweet Peppers, Basil

5.00

### MEDITERRANEAN HUMMUS

Olive Salsa, Pita Crisps

7.50

### HARISSA GLAZED CAULIFLOWER

Charred Scallion Relish

7.50

### POTATO TORTILLA

Chive Sour Cream

6.00

### ROASTED CARROTS

Chili Honey, Citrus Yogurt

7.00

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon

8.00

### ASPARAGUS

Gribiche Sauce

8.50

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.50

### QUESO A LA PLANCHA

Blood Orange Marmalade, White Balsamic Glaze

8.00

### MUSHROOM CROQUETAS

Truffle Aioli

8.00

### WHIPPED SHEEPS CHEESE

Pistachios, Pimentón, Grilled Bread

8.50

### OCTOPUS ARANCINI

Saffron Aioli

8.00

### MAHI MAHI A LA PLANCHA

Salsa verde

12.50

### GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.50

### CRISPY CALAMARI

Smoked Pepper Aioli

10.50

### MUSSELS

Chorizo, White Wine, Herbs

11.00

### PULPO A LA PLANCHA

Carrot Purée, Pimentón

12.50

### BOQUERONES

Parsley, Garlic, Olive Oil

6.00

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.50

### BACON-WRAPPED DATES

Valdeón Mousse

8.00

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.50

### PORK LOIN

Anchovy-Parsley Relish

10.50

### SPICED BEEF EMPANADAS

Red Pepper Sauce

7.00

### ALBONDIGAS

Spiced Meatballs in Ham-Tomato Sauce

9.50

### GRILLED HANGER STEAK\*

Truffle Vinaigrette

11.50

### LAMB PINTXO

Merguez Spice, Yogurt, Mint

10.50

### CONFIT DUCK LEG

Piquillo Pepper Purée, Citrus Almonds

13.50

## BRUNCH

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

### HUEVO ESTRELLADO

Lomo Ibérico, Sunny Side Egg, Garlic Aioli

10.50

### SHRIMP & GRITS

Bell Peppers, Onion, Chili Oil

10.50

### SERRANO BENEDICT

Poached Egg, Tomato, Hollandaise

8.50

### STEAK AND EGG

Hanger Steak, Chimichurri

12.50

### PANCAKES

Butter, Maple Syrup

7.50

### TORRIJAS

Spanish Toast, Citrus Segments

6.50

### LAMB HASH

Fingerling Potatoes, Piparras, Egg

10.50

### MORCILLA MONTADITO

Fried Egg, Onion Marmalade

11.50

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8.00

### PICKLED BEETS

Goat Cheese, Chives, Hazelnuts

7.50

### CHARRED RADICCHIO AND ARUGULA SALAD

Candied Almonds, Sheep's Cheese, Poppy Vinaigrette

8.50

### SMOKED TUNA AND SPINACH SALAD

Potatoes, Mustard Vinaigrette, Radish

8.50

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Peppers

21.00

### NEW YORK STRIP

French Fries, Chimichurri

26.50

### WHOLE ROASTED BRANZINO\*

Arugula Salad, Crispy Potatoes

25.50

half / full / double

### PAELLA VERDURAS

Asparagus, Fennel, Mushrooms,  
Cauliflower, Green Garlic Aioli

16.00 / 32.00 / 64.00

### PAELLA SALVAJE\*

Pork Carnitas, Sausage, Chickpeas, Roasted Chicken

24.50 / 49.00 / 98.00

### PAELLA MARISCOS\*

Prawns, Mussels, Littleneck Clams, Calamari

24.50 / 49.00 / 98.00

### PARILLADA BARCELONA\*

NY Strip Steak, Chicken, Pork Loin, 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
2016 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 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
2019 Albariño, Mila, Rías Baixas, Spain	12	48
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
2019 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, 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 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*, Emporda, Spain	9	36
2019 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
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

**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

**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

	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
Troegs, Dreamweaver Wheat - PA	6.5

### HOPPY | FLORAL | BITTER

Half Full, In Pursuit IPA - CT	8
Jack's Abby, Hopponius 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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