

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 12.00
Segovia
Cured Hungarian Pig

APERITIVO BOARD 22.00
An assortment of Spanish
aperitivo snacks to pair with
your anytime drinks

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

EXECUTIVE CHEF
MIKHAIL RYKLIN
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 6.50
Chili Oil, Pickled Red Onions, Sesame Seed

MEDITERRANEAN HUMMUS 7.50
Olive Salsa, Pita Crisps

SPRING ONIONS A LA PLANCHA 7.50
Date Romesco

BLISTERED SHISHITOS 8.00
Sea Salt

EGGPLANT CAPONATA 5.00
Sweet Peppers, Basil

CHAMPIÑONES 8.50
Garlic, Scallions

POTATO TORTILLA 6.00
Chive Sour Cream

ROASTED CARROTS 7.00
Chili Honey, Citrus Yogurt

SPINACH & CHICKPEA CAZUELA 8.00
Cumin, Roasted Onion, Lemon

ASPARAGUS 8.50
Gribiche Sauce

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

QUESO A LA PLANCHA 8.00
Blood Orange Marmalade, White Balsamic Glaze

MUSHROOM CROQUETAS 8.00
Truffle Aioli

OCTOPUS ARANCINI 8.00
Saffron Aioli

SEA BASS CRUDO 12.00
Grapefruit, Basil Oil

MUSSELS 11.00
Sofrito, Grilled Bread

BOQUERONES 6.00
Parsley, Garlic, Olive Oil

GAMBAS AL AJILLO 9.50
Guindilla Pepper, Olive Oil, Garlic

CRISPY CALAMARI 10.50
Smoked Pepper Aioli

PULPO A LA PLANCHA 12.50
Carrot Purée, Pimentón

JAMÓN & MANCHEGO CROQUETAS 6.50
Garlic Aioli

BACON-WRAPPED DATES 8.00
Valdeón Mousse

CHORIZO W/ SWEET & SOUR FIGS 8.50
Balsamic Reduction

PORK LOIN 10.50
Anchovy-Parsley Relish

SPICED BEEF EMPANADAS 7.00
Red Pepper Sauce

ALBONDIGAS 9.50
Spiced Meatballs in Ham-Tomato Sauce

GRILLED HANGER STEAK* 11.50
Truffle Vinaigrette

PORK PIQUILLO 8.00
Pepper Vinaigrette

PORK BELLY 9.00
Cherry Pepper Chimichurri

BRUNCH

Served Saturday and Sunday 11:00am-3:00pm

HUEVO ESTRELLADO 10.50
Mangalica, Sunny Side Egg, Garlic Aioli

HUEVOS ROTOS 10.00
House-Made Chorizo, Potato, Sunny Side Egg

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, Berries

DUCK MIGAS 9.50
Confit Duck, Spring Onions, Sunny Side Up Egg

MORCILLA MONTADITO 11.50
Fried Egg, Onion Marmalade

SALADS

SHAVED ASPARAGUS 9.00
Spring Radishes, Charred Lemon, Chorizo Powder

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

PICKLED BEETS 7.50
Goat Cheese, Chives, Hazelnuts

SMOKED STRAWBERRY 9.00
Marcona Crumble, Sheep's Cheese, Mint Vinaigrette

LARGE PLATES

NY STRIP 26.50
French Fries, Chimichurri

CHICKEN PIMIENTOS 21.00
Potatoes, Lemon, Hot Peppers

half / full / double

PAELLA VERDURAS 16.00 / 32.00 / 64.00
Asparagus, Mushrooms, Spring Onions
Cauliflower, Green Onion, Green Garlic Aioli

PAELLA SALVAJE* 24.50 / 49.00 / 98.00
Pork Carnitas, 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



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	bottle
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

2020 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 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
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
2020 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 Trepas 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, Cadiz, 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

2018 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		

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

Estrella Damm, Inedit - Spain		9.5
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
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Check out our full wine list here by scanning this QR code