

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

22.00

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

EXECUTIVE CHEF

MISHA 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

EGGPLANT BRULÉE

Torched Manchego, Truffle Honey

9.00

CHILLED SUMMER SQUASH

Hazelnut Xato, Chile, Lime Oil

8.50

WHIPPED SHEEPS CHEESE

Pistachios, Pimentón, Grilled Bread

8.50

HARISSA GLAZED CAULIFLOWER

Charred Scallion Relish

7.50

MEDITERRANEAN HUMMUS

Olive Salsa, Pita Crisps

7.50

MANCHEGO STRATA

Pipperada, Lemon Zest

8.50

EGGPLANT CAPONATA

Sweet Peppers, Eggplant, Basil

5.00

CHAMPIÑONES

Garlic, Scallions

8.50

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

8.50

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.50

MUSHROOM CROQUETAS

Truffle Aioli

8.00

SEAFOOD ARANCINI

Lemon Aioli, Espellette

9.50

PINTXO GILDA

White Anchovy, Queen Olive, Basque Pepper

8.50

CRISPY CALAMARI

Smoked Pepper Aioli

10.50

WILD TROUT

Salsa Verde

12.50

MUSSELS

House Made Chorizo, Vino Blanco

11.50

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.50

PULPO A LA PLANCHA

Carrot Purée, Pimentón

12.50

LAMB BURGER ANTIXON

Spiced Lamb, Sheeps Cheese, Piquillo, Egg

12.00

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

ALBONDIGAS

Spiced Meatballs in Ham-Tomato Sauce

8.50

GRILLED HANGER STEAK*

Truffle Vinaigrette

11.50

PORK BELLY

Cherry Pepper Chimichurri

9.00

SEARED MORCILLA

Harissa Vinegrette

9.50

PORK LOIN ESCABECHE

Pickled Green Onions, Summer Radishes

10.50

BRUNCH

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

HUEVO ESTRELLADO

Serrano, Sunny Side Egg, Garlic Aioli

10.50

HUEVOS ROTOS

House-Made Chorizo, Potato, Sunny Side Egg

10.00

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, Berries

6.50

DUCK MIGAS

Green Onion, Sunny Side Up Egg

9.50

SALADS

SHAVED ASPARAGUS

Summer Radishes, Charred Lemon, Chorizo Powder

9.00

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8.00

PICKLED BEETS

Goat Cheese, Chives, Hazelnuts

7.50

SMOKED STRAWBERRY

Marcona Crumble, Sheep's Cheese, Mint Vinaigrette

9.00

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Peppers

21.00

WHOLE ROASTED BRANZINO*

Arugula Salad, Crispy Potatoes

25.50

half / full / double

PAELLA VERDURAS

Asparagus, Mushrooms, Baby Onions
Cauliflower, Green Onion, 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

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
2017 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

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
2020 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 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

Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	9/glass	30/Pitcher
Served w/ Citrus Slices		

GUNS & ROSÉS

São João Brut Rosé, Lillet Rosé, Etion Vodka, Peach Nectar, Lemon, Grapefruit Bitters	11.5/glass	46/Carafe
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SUMMER STREET SLING

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

GINTONIC

Choice of: Fruit, Leaf, Flower, Root or Classic	14
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EL MESTIZO

Libélula Joven Tequila, Lustau Palo Cortado	10
Lemon, Agave, Nutmeg	

WHISKEY ROOT

Four Roses Bourbon, Byrrh Quinquina	10
Ginger, Basil, Lemon Juice	

BOURBON SPICE RACK

Redemption Rye, Cardamaro, Maple Syrup,	12
Lemon, Cardamom & Lavender Bitters	

RICHMOND GIMLET

Greenall's Gin, Lime, Mint	9
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SMOKED SHERRY MANHATTAN

Hudson Bourbon, Gonzalez Byass Pedro Ximenez,	15
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, 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, Blackberry Seasonal Cider - MA	8.5



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