

# B A R C E L O N A

## CHARCUTERIE & CHEESE

6.75 for one  
18.50 for three

**JAMÓN SERRANO**  
Segovia  
Dry-cured Spanish ham

**SOBRASADA**  
Majorca  
Spreadable pork sausage

**SALCHICHÓN DE VIC**  
Catalonia  
Dry-cured pork sausage  
& peppercorns

**CHORIZO PICANTE**  
La Rioja  
Dry-cured sausage, smoky and spicy

**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

**VALDEÓN**  
Castilla-León  
Cow & goat's milk blue, tangy & spicy

**CABRA ROMERO**  
Murcia  
Goat's milk rubbed with rosemary

**SAN SIMON**  
Galicia  
Cow milk, semi soft and smoky

**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, Fuet, Manchego, Drunken Goat, 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

**MARINATED OLIVES** 5.00  
Garlic, Thyme, Citrus

**WHIPPED SHEEPS CHEESE** 8.50  
Pistachios, Pimentón, Grilled Bread

**CHILLED SUMMER SQUASH** 8.50  
Hazelnut Xato, Chile, Lime Oil

**BLISTERED SHISHITOS** 8.00  
Sorrel Vinaigrette

**CHAMPIÑONES** 8.50  
Garlic, Scallions

**MEDITERRANEAN HUMMUS** 7.50  
Olive Salsa, Pita Crisps

**EGGPLANT BRULÉE** 9.00  
Torched Manchego, Truffle Honey

**TURNIPS VALENCIANA** 8.00  
Chamomile Nectar, Pine Nut Picada

**EGGPLANT CAPONATA** 5.00  
Sweet Peppers, Eggplant, Basil

**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

**MUSHROOM CROQUETAS** 8.00  
Truffle Aioli

**PATATAS BRAVAS** 7.50  
Salsa Brava, Garlic Aioli

**PINTXO GILDA** 8.50  
White Anchovy, Queen Olive, Basque Pepper

**WILD TROUT** 12.50  
Salsa Verde

**PULPO A LA PLANCHA** 12.50  
Carrot Purée, Pimentón

**CRISPY CALAMARI** 10.50  
Smoked Pepper Aioli

**GAMBAS AL AJILLO** 9.50  
Guindilla Pepper, Olive Oil, Garlic

**JAMÓN & MANCHEGO CROQUETAS** 6.50  
Garlic Aioli

**BACON-WRAPPED DATES** 8.00  
Valdeón Mousse

**SOLOMILLO MUDEJAR** 14.50  
Iberico Pork Medallions, Piquillo Ajo Blanco

**CHORIZO W/ SWEET & SOUR FIGS** 8.50  
Balsamic Reduction

**SPICED BEEF EMPANADAS** 7.00  
Red Pepper Sauce

**ALBONDIGAS** 8.50  
Spiced Meatballs in Ham-Tomato Sauce

**NEW YORK STRIP** 12.50  
Red Chimichurri

**SEARED MORCILLA** 9.50  
Harissa Vinaigrette

**PORK BELLY** 9.00  
Cherry Pepper Chimichurri

## BRUNCH

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

**HUEVO ESTRELLADO** 10.50  
Mangalica, Shishito, Sunny Side Egg, Garlic Aioli

**HUEVOS ROTOS** 10.00  
House-Made Chorizo, Potatoes, Sunny Side Egg

**BOCADILLO ANTXON** 12.00  
Spiced Beef, Sheep's Cheese, Piquillo

**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 Supremes

**SUMMER SUCCOTASH MIGAS** 9.50  
Green Onion, Summer Squash Duo, Sunny Side Egg

## SALADS

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

**SWEET CORN PIPIRRANA** 8.00  
Heirloom Tomatoes, Sweet Corn, Padron Mojo

**PICKLED BEETS** 7.50  
Goat Cheese, Chives, Marcona Crumble

**SMOKED STRAWBERRY** 9.00  
Arugula, Sheep's Cheese, Mint Vinaigrette

## LARGE PLATES

**CHICKEN PIMIENTOS** 21.00  
Potatoes, Lemon, Hot Peppers

**WHOLE ROASTED BRANZINO\*** 25.50  
Arugula Salad, Crispy Potatoes

**NEW YORK STRIP** 26.50  
French Fries, Chimichurri

half / full / double

**PAELLA VERDURAS** 16.00 / 32.00 / 64.00  
Asparagus, Mushrooms, Summer Squash, Cauliflower, Green Onion, Green Garlic Aioli

**PAELLA SALVAJE\*** 24.50 / 49.00 / 98.00  
Pork Lomo, Sausage, Roasted Chicken, Chickpeas

**PAELLA MARISCOS\*** 24.50 / 49.00 / 98.00  
Prawns, Prince Edward Mussels, Clams, Calamari

**PARILLADA BARCELONA\*** 27.00 / 54.00 / 108.00  
NY Strip Steak, Chicken, Pork Lomo, 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 WITH SEASONAL FRUIT** 7.50  
Citrus Cream, Orange Supremes, Pistachios



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
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, Wegele, 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

2019 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 Trepal 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
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** 9/glass 30/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, 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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