

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

SOBRASSADA
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

IDIAZABAL
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

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

JAMÓN MANGALICA 12.00
Segovia
Cured Hungarian pig

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

Marinated Olives, Patatas Bravas, Pickled Peppers, Jamón Serrano, Picante, Manchego, Mahon, 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

BRUSSELS SPROUTS 8.50
Chorizo Aioli, Pickled Onions

ACORN SQUASH 7.50
Brown Butter, Hazelnuts

BROCCOLI RABE 8.50
Garlic, Raisins, Lemon

CAULIFLOWER 7.50
Spiced Almonds, Saffron Aioli

EGGPLANT CAPONATA 5.00
Sweet Peppers, Basil

SPINACH & CHICKPEA CAZUELA 8.00
Cumin, Roasted Onion, Lemon

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

POTATO TORTILLA 6.00
Chive Sour Cream

MUSHROOM CROQUETAS 8.00
Truffle Aioli

DRUNKEN GOAT A LA PLANCHA 8.00
Truffle Honey

CRISPY EGGPLANT 7.50
Hummus, Salsa Verde

GAMBAS AL AJILLO 9.50
Guindilla Pepper, Olive Oil, Garlic

SWORDFISH A LA PLANCHA 11.50
Salsa Verde

GRILLED PULPO* 11.00
Fingerlings, Pickled Onion, Celery

CRISPY CALAMARI 10.50
Smoked Pepper Aioli

JAMÓN & MANCHEGO CROQUETAS 6.50
Garlic Aioli

BACON-WRAPPED DATES 8.00
Valdeón Mousse

PORK MILANESE 8.50
Arugula, Manchego, Pickled Onions

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

GIVE THE GIFT OF BARCELONA

Buy a \$50 gift card and receive a \$10 bonus
Ask us about other gifts you can give.

BRUNCH

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

ESTRELLADOS 7.50
Serrano, Garlic Aioli, Egg

SERRANO BENEDICT 8.50
Poached Egg, Tomato, Hollandaise

TORRIJAS 6.50
Spanish Toast, Citrus Segments

STEAK AND EGG 12.50
Hanger Steak, Chimmichurri

PANCAKES 7.50
Butter, Maple Syrup

SALADS

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

PICKLED BEETS 7.50
Goat Cheese, Chives, Hazelnuts

KALE SALAD 8.50
Apples, Orange Segments, Pistachios, Poppy Seeds

LARGE PLATES

CHICKEN PIMIENTOS* 21.00
Potatoes, Lemon, Hot Cherry Peppers

NEW YORK STRIP STEAK* 26.50
Red Chimmichurri, Papas Fritas

WHOLE ROASTED BRANZINO* 25.50
Arugula, Fennel, Potatoes

half / full / double

PAELLA VERDURAS 16.00 / 32.00 / 64.00
Brussels Sprouts, Champinones, Butternut Squash, Green Garlic Aioli

PAELLA SALVAJE* 24.50 / 49.00 / 98.00
Morcilla, Chorizo, 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
2015 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain	12	48
2018 Caves São João, Rosé, Bruto, Bairrada, Portugal	12.5	50

MIMOSA MIXERS to accompany any bottle of bubbles

	carafe
Orange-Peach-Grapefruit	4
Guava-Lavender-Lemon	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
2018 Doña Blanca/Godello, Armas de Guerra, Bierzo, Spain	8.5	34
2019 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain	12.5	50
2018 Viura, Azul y Garanza, Navarra, Spain	7.5	42
2018 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	12	48
2017 Riesling, Wegeler, Mosel, Germany	9.5	38

MEDIUM | FRUITY | MINERAL

2017 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain	10.5	42
2018 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
2018 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	12	48

FULL | RIPE | SPICE

2017 Albillo, Marañones, Picarana, Sierra de Gredos, Spain	13	52
2018 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay	9	36
2018 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay	12	48
2016 Chardonnay, Marcel Coutier, Mâcon-Loché, Burgundy, France	14.5	58

REDS

LIGHT | BERRIES | ELEGANT

2016 Tempranillo, El Buscador, Crianza, Rioja, Spain	9.5	38
2018 Garnacha, Le Naturel, Navarra, Spain	8	32
2017 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain	11	44
2017 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain	12.5	50
2018 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
2018 Grenache, Anne Pichon, Sauvage Vieilles Vignes, Rhone, France	13	52

MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	11.5	46
2018 Tempranillo, Azul y Garanza, Navarra, Spain	10.5	42
2018 Monastrell, La Vinyeta, Bea*, Emporda, Spain	9	36
2015 Tintilla, Vara y Pulgar, Cadiz, Spain	13	52
2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal	7	28
2018 Malbec, Earth First, Mendoza, Argentina	8.5	34

FULL | RIPE | BOLD

2016 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	9.5	38
2015 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain	12	48
2010 Garnacha/Cariñena, Laurona, Montsant, Spain	14	56
2017 Garnacha, Proyecto Garnachas, Fosca, Priorat, Spain	10	40
2016 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain	12	48
2016 Cabernet Franc Blend, Quieto, Mendoza, Argentina	11.5	46
2016 Cabernet Sauvignon, Peñalolen, Maipo, Chile	12	48
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

BLOODY MARY 11
Tito's Vodka, Housemade Bloody Mary Mix

MIMOSA 9
Choice of: Classic with Fresh Squeezed OJ,
Orange-Peach-Grapefruit or Guava-Lavender-Lemon

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
Estrella Damm, Lager - Spain	7.5
Narragansett, Light (16oz.) - RI	6
Peroni, Lager - Italy	7.5
Von Trapp, Bohemian Pilsner - VT	7.5

WHEAT | FRUIT | SAISON

Dogfish Head, Namaste Witbier - DE	7.5
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 Reserve - 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
Pomarina Brut Sidra (750mL) - Spain	42



Check out our full wine list here
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