

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

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, 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

Chorizo Aioli, Pickled Onions 8.50

SQUASH RISOTTO

Caña de Cabra, EVOO 8.50

BROCCOLI RABE

Garlic, Raisins, Lemon 8.50

EGGPLANT CAPONATA

Sweet Peppers, Basil 5.00

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon 8.00

PATATAS BRAVAS

Salsa Brava, Garlic Aioli 7.50

POTATO TORTILLA

Chive Sour Cream 6.00

MUSHROOM CROQUETAS

Truffle Aioli 8.00

WHIPPED SHEEPS CHEESE

Pistachios, Pimentón, Grilled Bread 7.50

CRISPY EGGPLANT

Hummus, Salsa Verde 7.50

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic 9.50

SWORDFISH A LA PLANCHA

Salsa Verde 11.50

GRILLED PULPO*

Fingerlings, Pickled Onion, Celery 11.00

CRISPY CALAMARI

Smoked Pepper Aioli 10.50

BOQUERONES

Parsley, Garlic, Olive Oil 6.00

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli 6.50

BACON-WRAPPED DATES

Valdeón Mousse 8.00

PORK MILANESE

Arugula, Manchego, Pickled Onions 8.50

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction 8.50

PORK BELLY

Piperade 9.50

SPICED BEEF EMPANADAS

Red Pepper Sauce 7.00

ALBONDIGAS

Spiced Meatballs in Ham-Tomato Sauce 9.50

GRILLED HANGER STEAK*

Truffle Vinaigrette 11.50



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BRUNCH

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

ESTRELLADOS

Serrano, Garlic Aioli, Egg 7.50

BAKED EGG

Manchego, Piperade, Bread 7.50

SERRANO BENEDICT

Poached Egg, Tomato, Hollandaise 8.50

TORRIJAS

Spanish Toast, Citrus Segments 6.50

STEAK AND EGG

Hanger Steak, Chimmichurri 12.50

PANCAKES

Butter, Maple Syrup 7.50

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce 8.00

PICKLED BEETS

Goat Cheese, Chives, Hazelnuts 7.50

KALE SALAD

Apples, Orange Segments, Pistachios, Poppy Seeds 8.50

LARGE PLATES

CHICKEN PIMIENTOS*

Potatoes, Lemon, Hot Cherry Peppers 21.00

NEW YORK STRIP STEAK*

Red Chimmichurri, Papas Fritas 26.50

WHOLE ROASTED BRANZINO*

Broccoli Rabe, Potatoes 25.50

half / full / double

PAELLA VERDURAS

Brussels Sprouts, Fennel, Cauliflower, Green Garlic Aioli 16.00 / 32.00 / 64.00

PAELLA SALVAJE*

Morcilla, Chorizo, 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

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
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 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 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, Cadíz, 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 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
Pomarina Brut Sidra (750mL) - Spain	42



Check out our full wine list here
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