

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

MAHÓN
Menorca
Raw cow's milk
salty & buttery

CAÑA DE CABRA
Murcia
Soft-ripened goat's milk,
buttery and tangy

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*

**EXECUTIVE CHEF
GUILLAUME THIVET
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

*Barcelona is a cashless restaurant.
Credit and debit accepted.*

203.348.4800

TAPAS

CRISPY CAULIFLOWER 8.00
Spicy Almonds, Truffle Aioli

BLISTERED SHISHITOS 7.00
Maldon Sea Salt

ASPARAGUS A LA PLANCHA 8.00
Romesco

SHIITAKES A LA PLANCHA (MVM, Chilmark, MA) 10.50
Scallions

EGGPLANT CAPONATA 5.00
Sweet Peppers, Basil

SPINACH & CHICKPEA CAZUELA 8.00
Cumin, Roasted Onion, Lemon

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

CRISPY EGGPLANT 7.50
Hummus, Salsa Verde

POTATO TORTILLA 6.00
Chive Sour Cream

WHIPPED SHEEP'S CHEESE 8.00
Pistachio, Pimentón

MUSHROOM CROQUETAS 8.00
Truffle Aioli

GAMBAS AL AJILLO 9.50
Guindilla Pepper, Olive Oil, Garlic

SALMON BBQ 10.00
Ras al Hanout, Green Aioli

CRISPY CALAMARI 10.50
Smoked Pepper Aioli

CHATHAM COD A LA PLANCHA 10.50
Salsa Verde

BACON-WRAPPED DATES 8.00
Valdeón Mousse

JAMÓN & MANCHEGO CROQUETAS 6.50
Garlic Aioli

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

BRUNCH

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

SPANISH OMELETTE 9.00
Goat Cheese, Asparagus

SERRANO BENEDICT 8.50
Poached egg, Tomato, Hollandaise

TORRIJAS 6.50
Spanish Toast, Fresh Strawberry, Vanilla Crema

STEAK AND EGG 12.50
Hanger Steak, Chimmichurri

TORTITAS CON CREMA DULCE 7.50
Pancake, Vermont Butter, Maple Syrup

SALADS

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

PICKLED BEETS 7.50
Goat Cheese, Chives, Hazelnuts

ARUGULA & FENNEL SALAD 7.50
Balsamic Glaze, Piquillo, Almonds

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
Broccolini, Potatoes

half / full / double

PAELLA VERDURAS 16.00 / 32.00 / 64.00
Broccolini, Asparagus, Corn,
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

WINES

SPARKLING

| | glass | bottle |
|---|-------|--------|
| NV BarCava, Brut, Penedès, Spain | 8.5 | 34 |
| 2015 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain | | 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 |

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 |
| 2019 Viognier, Pie de Palo, Mendoza, Argentina | 6 | 24 |
| 2018 Pedro Ximénez, Capítulo 7, Mendoza, Argentina | 8.5 | 34 |
| 2017 Riesling, Barth, 'Allure,' Rheingau, Germany | 9 | 36 |

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 Pinot Noir, Casas del Bosque, Casablanca, Chile | 12.5 | 50 |
| 2018 Grenache, Anne Pichon, Sauvage Vieilles Vignes, Rhone, France | 13 | 52 |
| 2015 Pinot Noir, Julius Wasem & Sohne, Rheinhessen, Germany | 11 | 44 |

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 |
| 2018 Tempranillo, Flores de Cerezo, Toro, Spain | 12 | 48 |
| 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 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

TABLESIDE 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 |
|--|------|-------|
| Black Hog, S.W.A.G. - CT | 3.75 | 7.5 |
| Half Full, Bright Blonde Pale Ale - CT | 3.5 | 7 |
| Jack's Abby, House Lager - MA | 3.75 | 7.5 |
| Troegs, Perpetual IPA - PA | 4.25 | 8.5 |

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 |
| Maredsous, Brun Dubbel - Belgium | 12 |

SOURS | CIDERS

| | |
|---|-----|
| Down East Cider, Rotating Seasonal Cider - MA | 8.5 |
| Isastegi, Sagardo Natural Cider (750mL) - Spain | 28 |
| Pomarina Brut Sidra (750ml) - Spain | 42 |



Check out our full wine list here
by scanning this QR code