

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

CHORIZO PICANTE

United States
Dry-cured pork sausage
with pimentón

FUET

Catalonia
Mild, dry cured pork sausage

SALCHICHÓN DE VIC

Catalonia
Dry-cured pork sausage
with peppercorns

6-MONTH MANCHEGO

La Mancha
Firm, cured sheep's milk, sharp
& piquant

VALDEON

Castilla-León
Cow's & Goat's milk blue
cheese, tangy & spicy

IDIAZABAL

Basque Country
Smoked raw sheep's milk
cheese, nutty & robust

TETILLA

Galicia
Mild, buttery cow's milk
cheese, soft & creamy

MAHÓN

Minorca
Cow's milk, buttery and mild
with a nutty finish

LOMO IBERICO

12.00

Salamanca
Dry-cured Ibérico de Cebo pork
loin

APERITIVO BOARD

22.00

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

*Marinated Olives, Patatas Bravas,
Guindilla Peppers, Serrano,
Salchichón de Vic, Manchego, Tetilla,
Roasted Almonds*

CHEF

ANDREW CAPELLA

CHEF

TYLER WALLACE

*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

SAUTÉED KALE

Garlic, Chili Flake, Lemon

6.00

PAN CON TOMATE

Olive Oil, Garlic, Sea Salt

4.50

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon

8.00

SAUTÉED ASPARAGUS

Honey, Aji Amarillo

8.50

EGGPLANT CAPONATA

Sweet Peppers, Basil

5.00

MUSHROOMS A LA PLANCHA

Salsa Verde

8.50

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.50

PIQUILLO HUMMUS

Turmeric, Roasted Garlic, Pita

8.50

HOUSE MARINATED OLIVES

Chili Flake, Citrus

5.00

CHARRED BROCCOLINI

Almond Romesco

8.50

BLISTERED SHISHITO PEPPER

Lime, Sea Salt

7.50

POTATO TORTILLA

Chive Sour Cream

6.00

RICOTTA MONTADITO

Black Truffle, Honey

8.50

WHIPPED SHEEP'S CHEESE

Pimentón, Extra Virgin Olive Oil

8.50

PULPO GALLEGO

Lentils, Squid Ink, Saffron

11.00

GAMBAS AL AJILLO*

Guindilla Pepper, Olive Oil, Garlic

9.50

BOQUERONES

Parsley, Garlic, Olive Oil

6.00

SWORDFISH A LA PLANCHA*

Salsa Verde

13.50

P.E.I MUSSELS

Diavolo sauce, Chili flake

11.50

GRILLED CHICKEN THIGH

Mojo Picon

11.00

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.50

NY STRIP A LA PLANCHA*

Red Chimichurri

12.50

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

8.50

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.50

SEARED PORK BELLY

Citrus Marmalade

8.50

SPICED BEEF EMPANADAS

Red Pepper Sauce

7.00

TRUFFLED BIKINI

Jamón Serrano, Mahón

8.50

BRUNCH

Saturday and Sunday 11am-4pm

TRUFFLED RICOTTA

Crispy Serrano, Quail Egg, Toasted Bread

8.50

STEAK & EGGS

Red Chimichurri

11.50

SERRANO BENEDICT

Hollandaise, Pimentón

7.50

TORRIJAS

Salted Maple Whipped Cream, Cherries

6.50

OLIVE OIL PANCAKES

Pomegranate Molasses, Marcona Almonds

7.00

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8.00

TUSCAN KALE

Boquerón Aioli, Garlic Migas

7.50

PICKLED BEETS

Idiazabal, Mint, Pink Peppercorns

7.00

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

21.00

half / full / double

PAELLA VERDURAS

Broccolini, Summer Corn, Leeks

16.00 / 32.00 / 64.00

PAELLA SALVAJE

Chicken, Chorizo, Chickpeas

24.50 / 49.00 / 98.00

PAELLA MARISCOS*

Mussels, Littleneck Clams, Prawns, Calamari

24.50 / 49.00 / 98.00

PARILLADA BARCELONA*

NY Strip, Chicken, Pork Loin, Gaucho Sausage

27.00 / 54.00 / 108.00

DESSERTS

CREPAS

Seasonal Fruit, Pistachios

7.50

FLOURLESS CHOCOLATE CAKE

Crème Anglaise, Almond Crumble

8.00

OLIVE OIL CAKE

Sea Salt

8.00

FLAN CATALÁN

Brandy Caramel

6.50

BASQUE BURNT CHEESECAKE

Luxardo Cherries

8.00

CHOCOLATE INDULGENCE

Coconut Ice Cream, Raspberry

9.00

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

MIMOSAS

	glass	bottle
Orange-Peach-Grapefruit	9	
Guava-Lavender-Lemon	9	
*mixers offered in 8oz carafe to accompany any bottle of bubbles	4	

ROSES

	glass	bottle
2020 Mencía, Liquid Geography, Bierzo, Spain	10	40
2019 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina	9	36
2019 Garnacha/Syrah, Capçanes, Mas Donis, Montsant, Spain	9.5	38
2019 Mourvedre Blend, Lafage, Côtes Catalanes, France		48

WHITES

LIGHT | CITRUS | CRISP

2019 Albariño, Mila, Rías Baixas, Spain	12	48
2018 Albariño, Fefiñanes, Rías Baixas, Spain		50
2019 Xarel-lo, Pinord, Diorama, Penedès, Spain	9.5	38
2020 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain	12.5	50
2019 Viura, Azul y Garanza, Navarra, Spain	7.5	42
2018 Pedro Ximénez, Capítulo 7, Mendoza, Argentina		34

MEDIUM | FRUITY | MINERAL

2017 Chardonnay, Marcel Couturier, Mâcon-Loché, Burgundy, France	14.5	58
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
2020 Sauvignon Blanc, Aylin, San Antonio, Chile	10	40
2014 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet, Fr	12.5	50
2018 Cataratto, Iniceri, 'Abisso,' Sicily, Italy	12	48
2016 Riesling, Wegeler, Mosel, Germany	9.5	38

FULL | RIPE | SPICE

2018 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay	9	36
2019 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay	12	48

REDS

LIGHT | BERRIES | ELEGANT

2020 Garnacha, Le Naturel, Navarra, Spain	8	32
2019 Tempranillo, Bodegas Lanzaga, LZ, Rioja Spain	12	48
2018 Mencía, César Marquez Pérez, Parajes, Bierzo, Spain	13.5	54
2017 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain		50
2020 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

2018 Monastrell, La Vinyeta, Bea*, Emporda, Spain	9	36
2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	11.5	46
2019 Tempranillo, Los Conejos Malditos, Toledo, Spain	9	36
2017 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
2015 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain		48
2011 Garnacha/Cariñena, Laurona, Montsant, Spain		56
2018 Tempranillo/Graciano, Uva de Vida, Biográfico, Toledo, Spain	13	52
2018 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain		48
2018 Cabernet Franc Blend, Quieto, Mendoza, Argentina	11.5	46
2016 Cabernet Sauvignon, Peñalolen, Maipo, Chile	12	48
2017 Syrah, Polkura, Colchagua, Chile	11.5	46

SANGRIA & COCKTAILS

SANGRIA, RED OR WHITE 9/glass 30/Pitcher
Rioja Wine, Elderflower, Citrus-Infused Dark Rum, Guava Nectar

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

BARCELONA 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

TYGRA 13
Cachaça, Quevedo White Port, Ginger Beer,
Lime, Angostura Bitters, Cucumber

SMOKED SHERRY MANHATTAN 15
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,
Lustau Amontillado, Angostura, Luxardo Cherry

BEERS

DRAFT

	7oz	14 oz
Black Hog, Granola Brown - 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

Estrella Damm, Daura Gluten-Free Lager - Spain	7.5
Narragansett, Light (16oz.) - RI	6

WHEAT | FRUIT | SAISON

Hitachino, Nest White - Japan	13
Troegs, Dreamweaver Wheat - PA	6.5

HOPPY | FLORAL | BITTER

Lagunitas, Maximus IPA - CA	8.5
Jack's Abby, Hoponius Union IPL - MA	7
Half Full, In Pursuit IPA - CT	8

DARK | SPICED | STRONG

Kentucky Ale, Bourbon Barrel Ale - KY	10
Allagash, Tripel Reservere - ME	10.5

SOUPS | CIDERS

Rodenbach, Grand Cru Sour Ale - Belgium	13
Down East Cider, Rotating Seasonal Cider - MA	8.5
Pomarina Brut Sidra (750mL) - Spain	42



View our wine list by scanning this QR code