

BARCELONA

CHARCUTERIE & CHEESE

6.75 for one

18.50 for three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

SOBRASADA

Majorca
Soft, spreadable chorizo

CHORIZO PICANTE

Rioja
Dry-cured pork sausage with garlic and pimentón.

SALCHICHÓN DE VIC

Catalonia
Dry-cured pork sausage & peppercorns

CHORIZO SORIA

United States
Dry-cured pork sausage & pimentón

FUET

Catalonia
Mild, dry cured pork sausage

6-MONTH MANCHEGO

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

TETILLA

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

VALDEON

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

IDIAZABAL

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

CABRA ROMERO

Murcia
Semi-firm goats milk coated with rosemary

MAHÓN

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

JAMÓN MANGALICA 12.00
Segovia
Cured Hungarian pig

LOMO IBERICO 12.00
Salamanca
Dry-cured Ibérico de Cebo pork loin

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

Marinated Olives, Patatas Bravas, Guindilla Peppers, Serrano, Soria, Manchego, Tetilla, Roasted Almonds

EXECUTIVE CHEF JASON TOLEDO

*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

ROASTED BABY CARROTS 8.50
Nora Chiles, Sunflower Seeds, Crème Fraiche

SPINACH & CHICKPEA CAZUELA 8.00
Cumin, Roasted Onion, Lemon

GRILLED BROCCOLINI 8.50
Almond Romesco

SHISHITO PEPPERS 7.50
Lime, Sea Salt

ASPARAGUS A LA PLANCHA 8.50
Sumac, Meyer Lemon

EGGPLANT CAPONATA 5.00
Sweet Peppers, Basil.

ROASTED BEET HUMMUS 8.50
Za'atar, Honey, Pita

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

HOUSE MARINATED OLIVES 5.00
Chili Flake, Citrus

POTATO TORTILLA 6.00
Chive Sour Cream

RICOTTA MONTADITO 8.50
Black Truffle, Honey

MARCONA ALMONDS 5.00
Pimentón, Garlic, Thyme

PULPO GALLEGO 11.00
Lentils, Squid Ink, Saffron

MAHI MAHI A LA PLANCHA* 11.50
Salsa Verde

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

CRISPY CALAMARI 10.50
Smoked Pepper Aioli

MUSSELS DIABLO* 11.00
Spicy Tomato Sauce

BOQUERONES 6.00
Parsley, Garlic, Olive Oil

SEARED PORK BELLY 8.50
Citrus Marmalade

CHORIZO W/ SWEET & SOUR FIGS 8.50
Balsamic Reduction

GRILLED HANGER STEAK* 11.50
Truffle Vinaigrette

SPICED BEEF EMPANADAS 7.00
Red Pepper Sauce

GRILLED CHICKEN THIGH 8.50
Mojo Picon

ALBONDIGAS 9.50
Spiced Meatballs in Jamón-Tomato Sauce

JAMÓN & MANCHEGO CROQUETAS 6.50
Garlic Aioli

TRUFFLED BIKINI 8.50
Jamon Serrano, Mahon

BRUNCH

Saturday and Sunday 11am-4pm

PORK BELLY HASH 8.50
Potatoes, Red Bell Peppers, Fried Egg

MANGALICA ESTRELLADOS 10.50
Garlic Aioli, Shishito Peppers, Fried Egg

TRUFFLED RICOTTA 8.50
Crispy Serrano, Quail Egg, Toasted Bread

STEAK & EGGS 11.50
Red Chimichurri

SERRANO BENEDICT 7.50
Hollandaise, Pimentón

TORRIJAS 6.50
Salted Maple Whipped Cream. Macerated Strawberries

OLIVE OIL PANCAKES 7.00
Pomegranate Molasses, Candied Almonds

SALADS

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

TUSCAN KALE 7.50
Boquerón Aioli, Garlic Migas

PICKLED BEETS 7.00
Whipped Sheep's Cheese, Mint, Pink Peppercorns

LARGE PLATES

CHICKEN PIMIENTOS 21.00
Potatoes, Lemon, Hot Cherry Peppers

GRILLED BUTTERFLIED TROUT* 26.50
Fresh Spinach, Crispy Potatoes, Ajo Frito

PAELLA VERDURAS 16.00 / 32.00 / 64.00
Snow Peas, Leeks, Broccolini

PAELLA SALVAJE 24.50 / 49.00 / 98.00
Chicken, Chorizo, Pork Belly, Chickpeas

PAELLA MARISCOS* 24.50 / 49.00 / 98.00
Mussels, Prawns, Littleneck Clams, Calamari

PARILLADA BARCELONA* 27.00 / 54.00 / 108.00
NY Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

OLIVE OIL CAKE 8.00
Sea Salt

CREPAS 7.50
Dulce de Leche, Hazelnuts

FLOURLESS CHOCOLATE CAKE 8.00
Crème Anglaise, Almond Crumble

FLAN CATALÁN 6.50
Brandy Caramel

BASQUE BURNT CHEESECAKE 8.00
Luxardo Cherries

CHOCOLATE INDULGENCE 9.00
Coconut Mounds Ice Cream, Raspberry

STRAWBERRY MINT SORBET 7.50
(J Fosters Creamery Avon, CT)

"GRAHAM CENTRAL STATION" ICE CREAM 7.50
(J Fosters Creamery Avon, CT)
Graham Cracker Ice Cream with Chocolate Covered Graham Pieces



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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

ROSES

	glass	bottle
2018 Mencía, Liquid Geography, Bierzo, Spain	10	40
2019 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina	9	36
2018 Abadia da Cova, <i>Caiño, Ribeira Sacra, Spain</i>		63

MIMOSAS

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

WHITES

LIGHT | CITRUS | CRISP

2019 Albariño, Fefiñanes, Rías Baixas, Spain	12.5	50
2019 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
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
2019 Sauvignon Blanc, Aylin, San Antonio, Chile	10	40
2014 Mel.de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet, Fr	12.5	50
2018 Cattarratto, Iniceri, 'Abisso,' Sicily, Italy	12	48
2016 Riesling, Wegeler, Mosel, Germany	9.5	38

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	12.5	48
2017 Chardonnay, Marcel Coutier, Mâcon-Loché, Burgundy, France	14.5	58

REDS

LIGHT | BERRIES | ELEGANT

2019 Tempranillo, Bodegas Lanzaga, LZ, Rioja Spain	12	48
2019 Garnacha, Le Naturel, Navarra, Spain	8	32
2018 Mencía, César Marquez Pérez, Parajes, Bierzo, Spain	13.5	54
2018 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain		44
2015 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain		50
2019 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 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 Tempranillo, Los Conejos Malditos, Toledo, Spain	9	36
2016 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

2017 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	9.5	38
2016 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain		48
2018 Garnacha, Proyecto Garnachas, Fosca, Priorat, Spain	10	40
2018 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain		48
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

SANGRIA, RED OR WHITE	7.5/glass
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
Hayan's London Dry, Fevertree Mediterranean Tonic Grapefruit, Lime, Jasmine	

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	12.5
Greenhook Gin, Lime, Mint	

SMOKED SHERRY MANHATTAN	15
Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Palo Cortado, Angostura, Luxardo Cherry *Smoked and Stirred Tableside	

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
Von Trapp, Bohemian Pilsner - VT	7.5

WHEAT | FRUIT | SAISON

Troegs, Dreamweaver Wheat- PA	6.5
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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

Down East Cider, Rotating Seasonal Cider - MA	8.5
Pomarina Brut Sidra (750mL) - Spain	42



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