

# 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

### 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

### VALDEON

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

**JAMÓN MANGALICA** 12.00  
Segovia  
Cured Hungarian pig

**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, 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

**SHISHITO PEPPERS** 7.50  
Lime, Sea Salt

**SAUTEED ASPARAGUS** 8.50  
Sumac, Meyer Lemon

**EGGPLANT CAPONATA** 5.00  
Sweet Peppers, Basil

**GRILLED BROCCOLINI** 8.50  
Almond Romesco

**SAUTÉED KALE** 6.00  
Garlic, Chili Flake, Lemon

**MARCONA ALMONDS** 5.00  
Pimenton, Thyme, Garlic

**PATATAS BRAVAS** 7.50  
Salsa Brava, Garlic Aioli

**PAN CON TOMATE** 4.50  
Olive Oil, Garlic, Sea Salt

**ROASTED BEET HUMMUS** 8.50  
Za'atar, Honey, Pita

**HOUSE MARINATED OLIVES** 5.00  
Chili Flake, Citrus

**RICOTTA MONTADITO** 8.50  
Black Truffle, Honey

**POTATO TORTILLA** 6.00  
Chive Sour Cream

**CODFISH A LA PLANCHA\*** 11.50  
Salsa Verde

**PULPO GALLEGO** 11.00  
Lentils, Squid Ink, Saffron

**CRISPY CALAMARI** 10.50  
Smoked Pepper Aioli

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

**MUSSELS DIABLO\*** 11.00  
Spicy Tomato Sauce

**BOQUERONES** 6.00  
Parsley, Garlic, Olive Oil

**SEARED PORK BELLY** 8.50  
Citrus Marmalade

**SPICED BEEF EMPANADAS** 7.00  
Red Pepper Sauce

**CHORIZO W/ SWEET & SOUR FIGS** 8.50  
Balsamic Reduction

**GRILLED HANGER STEAK\*** 11.50  
Truffle Vinaigrette

**ALBONDIGAS** 8.50  
Spiced Meatballs in Jamón-Tomato Sauce

**JAMÓN & MANCHEGO CROQUETAS** 6.50  
Garlic Aioli

**TRUFFLED BIKINI** 8.50  
Jamon Serrano, Mahon

**GRILLED CHICKEN THIGH** 8.50  
Mojo Picon



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.**

## 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, Blueberries

**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  
Asparagus, Leeks, Broccolini

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

**CREPAS** 7.50  
Dulce de Leche, Hazlenuts

**OLIVE OIL CAKE** 8.00  
Sea Salt

**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

## 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
2018 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

### 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, Aylín, San Antonio, Chile	10	40
2018 Catarratto, 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

2018 Garnacha, La Maldita, Rioja, Spain	8.5	34
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
2017 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain		50
2019 Trepat 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
2011 Garnacha/Cariñena, Laurona, Montsant, Spain		56
2018 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain		48
2016 Cabernet Franc Blend, Quieto, Mendoza, Argentina	11.5	46
2017 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 30/Picher  
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** 9  
Greenall's 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
Jack's Abby, House Lager - MA	3.75	7.5
Troegs, Perpetual IPA - PA	4.25	8.5

### BOTTLES & CANS

#### LAGER | PILSNER | LIGHT

Narragansett, Light (16oz.) -RI		6
Von Trapp, Bohemian Pilsner - VT		7.5

#### WHEAT | FRUIT | SAISON

Hitachino, Nest White - Japan		13
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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
Two Roads, Honeyspot Road IPA - CT		6.5

#### DARK | SPICED | STRONG

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

#### SOURS | CIDERS

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



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