

BARCELONA

CHARCUTERIE & CHEESE

6.75 for one

18.50 for three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

SOBRASADA

Majorca
Soft, spreadable chorizo

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

CHORIZO PICANTE

Rioja
Dry-cured pork sausage with
garlic and pimentón.

6-MONTH MANCHEGO

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

TETILLA

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

DELICE DE BOURGOGNE

Burgundy
Cow's milk, bloomy rind,
tangy

VALDEON

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

MAHÓN

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

DRUNKEN GOAT

Murcia
Semi-soft goat's milk soaked in
red wine

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, Jamón Serrano,
Salchichón de Vic, Manchego, Tetilla,
Roasted Almonds*

EXECUTIVE CHEF

JASON TOLEDO

SOUS CHEF

ZACH PINTO

*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 BRUSSELS SPROUTS 8.50
Maple Sherry Gastrique, Pickled Onions

HOUSE MARINATED OLIVES 5.00
Chili Flake, Citrus

SPINACH & CHICKPEA CAZUELA 8.00
Cumin, Roasted Onion, Lemon

ROASTED SWEET POTATO 7.50
Aji Amarillo, Honey, Lime

GRILLED BROCCOLINI 8.50
Almond Romesco

SHISHITO PEPPERS 7.50
Lime, Sea Salt

EGGPLANT CAPONATA 5.00
Sweet Peppers, Basil.

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

MARCONA ALMONDS 5.00
Pimentón, Garlic, Thyme

POTATO TORTILLA 6.00
Chive Sour Cream

RICOTTA MONTADITO 7.50
Black Truffle, Honey

PULPO GALLEGO 11.00
Confit Potatoes, Celery, Pimentón

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

SWORDFISH A LA PLANCA* 12.50
Salsa Verde

MUSSELS DIABLO* 11.00
Spicy Tomato Sauce

BOQUERONES 6.00
Parsley, Garlic, Olive Oil

CRISPY CALAMARI 10.50
Smoked Pepper Aioli

HERBED HUMMUS 8.50
Moroccan Spiced Lamb, Lavash

ROASTED KOHLRABI 7.50
Salchichon De Vic, Warm Vinaigrette

CHORIZO W/ SWEET & SOUR FIGS 8.50
Balsamic Reduction

ALBONDIGAS 9.50
Spiced Meatballs in Jamón-Tomato Sauce

SPICED BEEF EMPANADAS 7.00
Red Pepper Sauce

GRILLED CHICKEN THIGH 8.50
Mojo Picon, Ghost Pepper

GRILLED HANGER STEAK* 11.50
Truffle Vinaigrette

JAMÓN & MANCHEGO CROQUETAS 6.50
Garlic Aioli

BACON WRAPPED DATES 8.00
Valdeón Mousse

ROASTED PORK BELLY 8.50
Cranberry, Citrus, Cinnamon

CRISPY DUCK LEG 11.50
Bacon, Celariac, Confit Garlic



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

TRUFFLED RICOTTA 8.50
Crispy Serrano, Quail Egg, Toasted Bread

SWEET POTATO HASH 8.50
Pork Belly, Red Bell Peppers, Fried Egg

MANGALICA ESTRELLADOS 10.50
Garlic Aioli, Shishito Peppers, Fried Egg

STEAK & EGGS 11.50
Red Chimichurri

SERRANO BENEDICT 7.50
Hollandaise, Pimentón

TORRIJAS 6.50
Salted Maple Whipped Cream, Txakoli Poached Pears

OLIVE OIL PANCAKES 7.00
Pomegranate Molasses, Candied Almonds

SALADS

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

TUSCAN KALE 7.00
Boquerón Aioli, Garlic Migas

PICKLED BEETS 7.00
Pesto, Spicy Marcona Almonds

RED MUSTARD GREENS 7.50
Quince Vinaigrette, Manchego, Croutons

LARGE PLATES

CHICKEN PIMIENTOS 21.00
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO* 26.50
Fresh Spinach, Crispy Potatoes

SQUID INK FIDEOS* **half / full / double**
Calamari, Garlic Aioli 16.00 / 32.00 / 64.00

PAELLA VERDURAS 16.00 / 32.00 / 64.00
Sweet Potato, Broccolini, Kohlrabi

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

PAELLA MARISCOS* 24.50 / 49.00 / 98.00
Prawns, Mussels, 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 8.50
Coconut Mounds Ice Cream, Raspberry

ASSORTED SORBET 5.00
(J Fosters Creamery Avon, CT)
Choice of Chocolate or Lemon

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
2019 Mourvedre Blend, Lafage, Côtes Catalanes, France	12	48

MIMOSAS

	glass	bottle
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, Aylín, San Antonio, Chile	10	40
2014 Mel.de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet, Fr	12.5	50
2018 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	12	48
2016 Riesling, Wegeler, Mosel, Germany	9.5	38

FULL | RIPE | SPICE

2017 Albillo, Marañoses, Picarana, Sierra de Gredos, Spain	13	52
2019 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
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 Monastrell, La Vinyeta, Bea*, Emporda, Spain	9	36
2018 Tempranillo, Los Conejos Malditos, Toledo, Spain	9	36
2016 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

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 Tempranillo/Graciano, Uva de Vida, Biográfico, Toledo, Spain	13	52
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 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
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

OTOÑO 11
Lustau Brandy de Jerez Reserva, Amaro Nonino
Boiled Cider, Aquafaba, Lemon

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

Dogfish Head, Namaste Witbier - DE	7.5
Troegs, Dreamweaver Wheat- PA	6.5
Hitachino, Nest White - Japan	13

HOPPY | FLORAL | BITTER

Lagunitas, Maximus IPA - CA	8.5
Jack's Abby, Hopponius 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

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