

# 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 pimenton.

### 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

### DELICE DE BOURGOGNE

Burgundy  
Cow's milk, bloomy rind, tangy

### CAÑA DE CABRA

Murcia  
Soft ripened goat's milk cheese, creamy and mild

### VALDEON

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

### MAHÓN

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

**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, Guindilla Peppers, Jamón Serrano, Salchichon 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

**BUTTERNUT SQUASH** 7.50  
Boiled Cider, Spiced Pepitas

**ROASTED BRUSSELS SPROUTS** 8.50  
Maple Sherry Gastrique, Pickled Onions

**MUSHROOMS A LA PLANCHA** 7.50  
Chive-Caper Vinaigrette

**SPINACH & CHICKPEA CAZUELA** 8.00  
Cumin, Roasted Onion, Lemon

**SHISHITO PEPPERS** 7.50  
Lime, Sea Salt

**EGGPLANT CAPONATA** 5.00  
Sweet Peppers, Basil

**CONFIT CABBAGE** 7.50  
Basque Cider, Caramelized Onions

**SWEET POTATO HUMMUS** 7.00  
Lavash Chips

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

**POTATO TORTILLA** 6.00  
Chive Sour Cream

**RICOTTA MONTADITO** 7.50  
Black Truffle, Honey

**PUMPKIN RISOTTO** 10.50  
Hazelnuts, Sheep's Cheese

**SWORDFISH A LA PLANCHA\*** 12.50  
Salsa Verde

**PULPO GALLEGO** 11.00  
Confit potatoes, Celery, Pimentón

**CRISPY CALAMARI** 10.50  
Smoked Pepper Aioli

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

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

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

**SPICED BEEF EMPANADAS** 7.00  
Red Pepper Sauce

**ALBONDIGAS** 9.50  
Spiced Meatballs in Jamón-Tomato Sauce

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

**SEARED PORK BELLY** 8.50  
Mojo Picón

**CRISPY DUCK LEG** 11.50  
Butternut Squash, Brown Butter, Sage

**GRILLED CHICKEN THIGH** 8.50  
Tzatziki

**JAMÓN & MANCHEGO CROQUETAS** 6.50  
Garlic Aioli

**BRAISED WILD BOAR** 11.50  
Horseradish Gremolata, Migas



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.  
860.218.2100*

## BRUNCH

Saturday and Sunday 11am-4pm

**TRUFFLED RICOTTA** 8.50  
Crispy Serrano, Quail Egg, Toasted Bread

**YOGURT CAZUELA** 7.50  
Cranberry Granola, Strawberries, Raw Honey

**SCRAMBLED EGGS** 6.50  
Chorizo, Piquillo Pepper

**STEAK & EGGS** 11.50  
Red Chimichurri

**SERRANO BENEDICT** 7.50  
Hollandaise, Pimentón

**TORRIJAS** 6.50  
Dulce de Leche Cream, Fresh Berries

**OLIVE OIL PANCAKES** 7.00  
Lemon & Blueberry Compote

## SALADS

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

**TUSCAN KALE** 7.00  
Boquerón Aioli, Garlic Migas

**PICKLED GOLDEN BEETS** 7.00  
Pesto, Spicy Marcona Almonds

## LARGE PLATES

**CHICKEN PIMIENTOS** 21.00  
Potatoes, Lemon, Hot Cherry Peppers

**WHOLE BLACK SEA BASS\* (Clinton, CT)** 26.50  
Fresh Spinach, Crispy Potatoes

**PORK BELLY FIDEOS\*** 16.00 / 32.00 / 64.00  
Piquillo Peppers, Pickled Onion

**PAELLA VERDURAS** 16.00 / 32.00 / 64.00  
Butternut Squash, Brussels Sprouts, Cauliflower

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

**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, 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

**"GRAHAM CENTRAL STATION" ICE CREAM** 6.50  
(J FOSTERS CREAMERY AVON, CT)  
Graham Cracker Ice Cream with Chocolate Covered Graham Pieces

**MIXED BERRY SORBET** 6.50  
(J FOSTERS CREAMERY AVON, CT)  
Dairy-Free Blend of Strawberries, Blackberries, and Raspberries

# 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 Garnacha, Capcanes, Mas Donis, Montsant, Spain |       | 38     |
| 2018 Mencía, Liquid Geography, Bierzo, Spain        | 10    | 40     |
| 2019 Pinot Noir, Saurus, Patagonia, Argentina       | 9     | 36     |

## WHITES

### LIGHT | CITRUS | CRISP

|   |      |    |
|---|------|----|
| 2018 Doña Blanca/Godello, Armas de Guerra, Bierzo, Spain  |      | 34 |
| 2019 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain | 12.5 | 50 |
| 2019 Viognier, Pie de Palo, Mendoza, Argentina            |      | 24 |

### MEDIUM | FRUITY | MINERAL

|   |    |    |
|---|----|----|
| 2017 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain  |    | 42 |
| 2018 Arinto/Loureiro, Asnella, Vinho Verde, Portugal              | 10 | 40 |
| 2018 Semillon, Via Revolucionaria, 'Hulk,' Mendoza, Argentina     |    | 42 |
| 2019 Sauvignon Blanc, Aylin, San Antonio, Chile                   | 10 | 40 |
| 2014 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet, Fr |    | 50 |
| 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          | 12.5 | 48 |
| 2016 Chardonnay, Marcel Coutier, Mâcon-Loché, Burgundy, France | 14.5 | 58 |

## REDS

### LIGHT | BERRIES | ELEGANT

|  |      |    |
|--|------|----|
| 2018 Garnacha, Le Naturel, Navarra, Spain                          | 8    | 32 |
| 2017 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain           |      | 44 |
| 2017 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain          |      | 50 |
| 2018 Trepát 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 |      | 52 |
| 2015 Pinot Noir, Julius Wasem & Sohne, Rheinhessen, Germany        |      | 44 |

### MEDIUM | FRUITY | SPICE

|  |      |    |
|--|------|----|
| 2014 Tempranillo, Nucerro, Reserva, Rioja, Spain           | 11.5 | 46 |
| 2018 Tempranillo, Azul y Garanza, Navarra, Spain           |      | 42 |
| 2018 Monastrell, La Vinyeta, Bea*, Emporda, Spain          |      | 36 |
| 2015 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 |
| 2018 Tempranillo, Flores de Cerezo, Toro, Spain                       |      | 48 |
| 2015 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain     |      | 48 |
| 2010 Garnacha/Cariñena, Laurona, Montsant, Spain                      |      | 56 |
| 2017 Garnacha, Proyecto Garnachas, Fosca, Priorat, Spain              | 10   | 40 |
| 2016 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain               |      | 48 |
| 2016 Cabernet Franc Blend, Quieto, Mendoza, Argentina                 | 11.5 | 46 |
| 2016 Cabernet Sauvignon, Peñalolen, Maipo, Chile                      | 12   | 48 |
| 2015 Syrah, Polkura, Colchagua, Chile                                 |      | 46 |
| 2015 Tannat/Viognier, Alto de la Ballena, Reserva, Maldonado, Uruguay |      | 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

**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, 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

|  |     |
|--|-----|
| Estrella Damm, Daura Gluten-Free Lager - Spain | 7.5 |
| 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

|                                       |     |
|---------------------------------------|-----|
| Jack's Abby, Hopponius Union IPA - MA | 7   |
| Lagunitas, Maximus IPA - CA           | 8.5 |

### DARK | SPICED | STRONG

|                                      |      |
|--------------------------------------|------|
| Allagash, Tripel Reservere- ME       | 10.5 |
| Duclaw, Sweet Baby Jesus Porter - MD | 8    |
| Kentucky Ale, Bourbon Barrel Ale -KY | 10   |

### SOURS | CIDERS

|   |      |
|---|------|
| Down East, Citizens Cider Pumpkin Ale - CT      | 8.50 |
| Isastegi, Sagardo Natural Cider (750mL) - Spain | 28   |
| Pomarina Brut Sidra (750mL) - Spain             | 42   |