

# 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

### 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

### LOMO IBERICO 12.00

Salamanca  
Dry-cured Iberico de Cebo pork loin

### 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, 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

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

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

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

**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

**ROASTED SWEET POTATO** 7.50  
Aji Amarillo, Honey, Lime

**MARCONA ALMONDS** 4.50  
Pimentón, Garlic, Thyme

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

**POTATO TORTILLA** 6.00  
Chive Sour Cream

**RICOTTA MONTADITO** 7.50  
Black Truffle, Honey

**SWORDFISH A LA PLANCHA\*** 12.50  
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

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

**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

**GRILLED CHICKEN THIGH** 8.50  
Tzatziki

**JAMÓN & MANCHEGO CROQUETAS** 6.50  
Garlic Aioli

**BACON WRAPPED DATES** 8.00  
Valdeon Mousse

**SEARED PORK BELLY** 8.50  
Mojo Picón

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



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**Barcelona is a cashless restaurant.**  
Credit and debit accepted.

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## BRUNCH

Saturday and Sunday 11am-4pm

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

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

**SCRAMBLED EGGS** 6.50  
Chorizo, Piquillo Pepper

**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

## LARGE PLATES

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

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

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

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

**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 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

**VANILLA ICE CREAM** 5.00  
(J FOSTERS CREAMERY AVON, CT)

**MANGO SORBET** 5.00  
(J FOSTERS CREAMERY AVON, CT)

# WINES

## SPARKLING

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

Orange-Peach-Grapefruit		4
Guava-Lavender-Lemon		4

## ROSES

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

2019 Albariño, Fefiñanes, Rías Baixas, Spain	12.5	50
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

2018 Doña Blanca/Godello, Armas de Guerra, Bierzo, Spain		34
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, 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
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
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

**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

**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

	<b>7oz</b>	<b>14 oz</b>
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

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

### DARK | SPICED | STRONG

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

### SOURS | CIDERS

Down East Cider, Rotating Seasonal Cider - MA	8.5
Isastegi, Sagardo Natural Cider (750mL) - Spain	28
Pomarina Brut Sidra (750mL) - Spain	42