

# 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

### 6-MONTH MANCHEGO

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

### TETILLA

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

### CAÑA DE CABRA

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

### DELICE DE BOURGOGNE

Burgundy  
Cow's milk, bloomy rind, tangy

### TRUFA NEGRA

Castilla Y León  
Sheep's milk, black truffle, semi-soft

### 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, Pimiento Peppers, Jamón Serrano, Salchichon de Vic, Manchego, Mahon, 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

**SMOKED EGGPLANT** 6.50  
Amontillado Sherry, Raw Honey, Nigella Seeds

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

**EGGPLANT CAPONATA** 5.00  
Sweet Peppers, Basil

**GRILLED BROCCOLINI** 7.50  
Almond Romesco

**SUMMER SQUASH A LA PLANCHA** 6.50  
Red Chimichurri

**CORN CAZUELA** 7.50  
Chorizo, Marjoram

**GAZPACHO** 6.50  
Cucumber, Sherry Vinegar

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

**CAULIFLOWER HUMMUS** 7.00  
Za'atar, Roasted Garlic

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

**POTATO TORTILLA** 6.00  
Chive Sour Cream

**RICOTTA MONTADITO** 7.50  
Black Truffle, Honey

**CRISPY CALAMARI** 10.50  
Smoked Pepper Aioli

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

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

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

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

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

**JAMÓN & MANCHEGO CROQUETAS** 6.50  
Garlic Aioli

**SPICED BEEF EMPANADAS** 7.00  
Red Pepper Sauce

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

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

**GRILLED CHICKEN THIGH** 8.50  
Caramelized Onions, Harissa

**SEARED PORK BELLY** 9.00  
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.  
860.218.2100

## BRUNCH

Saturday and Sunday 12pm-4pm

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

**SHAKSHUKA** 7.50  
Baked Egg, Onion, Bell Pepper

**STEAK & EGG** 11.50  
Red Chimichurri

**SERRANO BENEDICT** 7.50  
Hollandaise, Pimentón

**BREAKFAST COCA** 11.50  
Duck Confit, Pickled Onions, Spinach, Fried Egg

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

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

## SALADS

**YELLOW WATERMELON** 7.00  
Pickled Watermelon Rind, Jalapeño Vinaigrette

**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\*** half / full / double  
16.00 / 32.00 / 64.00  
Piquillo Peppers, Pickled Onion

**PAELLA VERDURAS** 16.00 / 32.00 / 64.00  
Sweet Corn, Broccoli, Summer Squash

**PAELLA SALVAJE** 24.50 / 49.00 / 98.00  
Chicken, Porkbelly, 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

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
2018 Pedro Ximénez, Capítulo 7, Mendoza, Argentina	8.5	34
2017 Riesling, Barth, 'Allure,' Rheingau, Germany	9	36

### 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

2016 Tempranillo, El Buscador, Crianza, Rioja, Spain	9	38
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 Trepas 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

**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

	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
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

Two Roads, Honeyspot Road IPA - CT	6.5
Jack's Abby, Hoponius 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

Isastegi, Sagardo Natural Cider (750mL) - Spain	28
Pomarina Brut Sidra (750mL) - Spain	42