# barcelona

## CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

**JAMÓN SERRANO**
Castilla Y León, ES
15-20 Months Cured Ham. Tender, Salty, Sweet

**CHORIZO PICANTE**
La Rioja, ES
Pork Sausage. Smoky, Spicy, Pimentón

**SORIA CHORIZO**
California, US
Pork Sausage. Smoky, Garlic, Pimentón

**FUET**
California, US
Pork Sausage. Rich, Garlic, Black Pepper

**SOBRASADA**
California, US
Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

**CHORIZO BLANCO**
New Jersey, US
Slow Aged Pork Sausage, Garlic

**AGED MANCHEGO**
Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

**IDIAZÁBAL**
País Vasco, ES
Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity

**MAHÓN**
Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months, Buttery, Mild, Nutty

**DÉLICE DE BOURGOGNE**
Burgundy, FR
Triple-Créme, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy

**DRUNKEN GOAT**
Murcia, ES
Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked

**CAÑA DE CABRA**
Murcia, ES
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

**IBORES**
Extremadura, ES
Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed

**VALDEÓN**
Castilla Y León, ES
Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months

**JAMÓN IBÉRICO** 17.5
Castilla Y León, ES
Aged 36-42 Months Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty, Creamy

**QUESO DE TRUFA** 8.5
Castilla, La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months. Savory, Black Truffle

**WAGYU CECINA** 14
Illinois, US
Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky

**APERITIVO BOARD** 28.5
An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

*Olives, Almonds, Patatas Bravas, Soria Chorizo, Fuet, Manchego, Idiazábal, Guindilla Peppers*

## TAPAS

**MARINATED OLIVES & GIARDINIERA** 6.5
Thyme, Lemon Zest

**EGGPLANT CAPONATA** 7.5
Bell Peppers, Balsamic, Basil

**SPINACH & CHICKPEA CAZUELA** 8.5
Lemon Zest, Cumin, Onions

**MARINATED PIQUILLOS** 6.5
Maldon Salt

**DELICATA SQUASH** 9.5
Agrodolce

**BRUSSELS SPROUTS** 10.5
Aleppo Vinaigrette, Pickled Red Onions

**GRILLED CALÇOTS** 9.5
Almond Romesco

**MUSHROOMS** 12.5
Salsa Verde

**BEETS** 9
Yogurt, Za'atar, Sherry Vinegar

**ROASTED CARROTS** 8.5
Tzatziki

**CAULIFLOWER** 9.5
Fennel Salad

**HUMMUS** 7.5
Piquillo Peppers, Lavash

**WHIPPED SHEEP'S CHEESE** 8.5
Truffle Honey, Pimentón

**SWEET POTATOES** 10.5
Ajonjoli

**POTATO TORTILLA*** 7.5
Chive Sour Cream

**PATATAS BRAVAS** 8.5
Salsa Brava, Garlic Aioli

**BOQUERONES** 7
Olives, Piquillo Peppers

**SEARED SALMON*** 13
Scallion Gremolata, Guindillas

**GAMBAS AL AJILLO** 11
Arbol Peppers, Scallions, Garlic

**RAINBOW TROUT** 14
Basil Purée, Aleppo Pepper

**CRISPY CALAMARI** 11.5
Piquillos, Smoked Pepper Aioli

**STEAMED MUSSELS** 14.5
Thyme, Fresno Peppers

**COD** 16.5
Watercress Salad

**CHICKEN THIGH** 10.5
Aji Verde

**PORK BELLY A LA PLANCHA** 10.5
Cherry Pepper Chimichurri

**MORUNO LAMB** 14.5
Butternut Squash, Fresno, Chive

**NY STRIP*** 14.5
Skordalia Sauce

**TRUFFLED BIKINI** 10.5
Jamón Serrano, Mahón

**JAMÓN & MANCHEGO CROQUETAS** 7.5
Garlic Aioli

**SPICED BEEF EMPANADAS** 8.5
Red Pepper Sauce

**ALBONDIGAS** 9.5
Spiced Meatballs in Jamón-Tomato Sauce

## SALADS

**ENSALADA MIXTA** 11
Olives, Onions, Giardiniera, Gem Lettuce

**ARUGULA** 9.5
Raisin Vinaigrette

## LARGE PLATES

**CHICKEN PIMIENTOS** 25.5
Potatoes, Lemon, Hot Cherry Peppers

**WHOLE ROASTED BRANZINO** 29.5
Brussels Sprouts, Cauliflower

HALF / FULL

**PAELLA VERDURAS** 19 / 38
Butternut Squash, Brussels Sprouts, Cauliflower, Red Onions

**PAELLA MARISCOS** 29 / 58
Shrimp, Mussels, Calamari, Clams

**PAELLA SALVAJE** 28 / 56
Steak, Pork Belly, Chicken, Chickpeas

**PARRILLADA BARCELONA*** 34.5 / 69
Strip Steak, Chicken, Pork Loin, Gaucho Sausage

## DESSERTS

**FLAN CATALÁN** 8

**BASQUE BURNT CHEESECAKE** 10.5
Spiced Apples

**CHOCOLATE CAKE** 9.5
Coffee Crème Anglaise, Almond Crumble

**OLIVE OIL CAKE** 10.5
Sea Salt

**GELATO** 9.5
*Dolcissimo Desserts*
Dulce De Leche

**CHURROS** 9
Coffee Crème Anglaise

**EXECUTIVE CHEF JESUS TORRES | SOUS CHEF RENE MOORE**
**SOUS CHEF MICHAEL OLADELE**

*Served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please inform your server if a person in your party has a food allergy

**GIVE THE GIFT OF BARCELONA**
Buy a $50 gift card and receive a $10 bonus

# WINES BY THE GLASS

## SPARKLING

| | | | | 3oz | 6oz | bottle |
|---|---|---|---|---|---|---|
| NV | **BarCava, Brut,** Penedès, Spain | *Xarel-lo Blend* | | 5.5 | 11 | 44 |
| 2023 | **Sumarroca, 2CV, Interlat, Brut Nature,** Penedès, Spain | *Xarel-lo* | | 7.5 | 15 | 60 |
| NV | **Tierra Limpia, Brut Rose** Penedes, Spain | *Trepat* | | 6.75 | 13.5 | 54 |

## WHITE

| | | | | 3oz | 6oz | bottle |
|---|---|---|---|---|---|---|
| 2025 | **Mila,** Rías Baixas, Spain | *Albariño* | | 6.75 | 13.5 | 54 |
| 2025 | **Ostatu,** Rioja, Spain | *Viura, Malvasia* | | 7.5 | 15 | 60 |
| 2025 | **Le Naturel,** Navarra, Spain | *Garnacha Blanca* | | 5.5 | 11 | 44 |
| 2025 | **Aylin,** San Antonio, Chile | *Sauvignon Blanc* | | 6 | 12 | 48 |
| 2025 | **Pinord, Diorama,** Penedès, Spain | *Xarel-lo* | | 5.5 | 11 | 44 |
| 2024 | **B.R.O.T., Blanc Inicial,** Penedes, Spain | *Xarel-lo, Riesling* | | 6.5 | 13 | 52 |
| 2025 | **Orto Vins, Les Argiles,** Montsant, Spain | *Macabeo* | | 7 | 14 | 56 |
| 2025 | **Bico Amarelo,** Vinho Verde, Portugal | *Loureiro, Alvarinho, Avesso* | | 4.5 | 9 | 36 |
| 2025 | **Redentore,** Veneto, Italy | *Chardonnay* | | 6.5 | 13 | 52 |
| 2024 | **Iniceri, Abisso,** Sicily, Italy | *Catarratto* | | 6.25 | 12.5 | 50 |
| 2025 | **Clara Sala, Sicilia Bianco,** Sicily, Italy | *Grillo* | | 7 | 14 | 56 |
| 2025 | **Haus Rothenberg, Feinherb,** Nahe, Germany | *Riesling* | | 7.25 | 14.5 | 58 |
| NV | **Le Naturel Zero Zero Blanco,** Navarra, Spain (Alcohol Free) | *Garnacha Blanca, Viura* | | 4.75 | 9.5 | 38 |

## ROSÉ & SKIN CONTACT

| | | | | 3oz | 6oz | bottle |
|---|---|---|---|---|---|---|
| NV | **Liquid Geography,** Bierzo, Spain | *Mencía* | | 6 | 12 | 48 |
| 2024 | **Torremilanos, El Porron de Lara,** Castilla Y Leon, Spain | *Tempranillo* | | 6.75 | 13.5 | 54 |
| 2025 | **Familia Schroeder, Saurus,** Patagonia, Argentina | *Pinot Noir* | | 5.5 | 11 | 44 |
| 2025 | **Christophe Avi,** Agenais, France | *Cabernet Sauvignon* | | 6.5 | 13 | 52 |
| 2026 | **No Es Pituko,** Curico Valley, Chile | *Sauvignon Blanc* | | 5.75 | 11.5 | 46 |

## RED

| | | | | 3oz | 6oz | bottle |
|---|---|---|---|---|---|---|
| 2020 | **Nucerro, Reserva,** Rioja, Spain | *Tempranillo* | | 7 | 14 | 56 |
| 2021 | **Marqués de Tomares, Crianza,** Rioja, Spain | *Tempranillo* | | 6.5 | 13 | 52 |
| 2025 | **DeLibro,** Rioja, Spain | *Tempranillo, Garnacha* | | 5.5 | 11 | 44 |
| 2023 | **Bardos, Viñedos de Altura,** Ribera Del Duero, Spain | *Tempranillo* | | 7 | 14 | 56 |
| 2025 | **Glup Glup,** Cariñena, Spain | *Garnacha* | | 4.5 | 9 | 36 |
| 2022 | **Raul Perez, Ultreia St. Jacques,** Bierzo, Spain | *Mencía* | | 7 | 14 | 56 |
| 2024 | **Sotabosc,** Montsant, Spain | *Garnacha, Cariñena* | | 6.25 | 12.5 | 50 |
| 2021 | **Coster dels Olivers,** Priorat, Spain | *Cariñena, Garnacha* | | 8 | 16 | 64 |
| 2025 | **Vins de Pedra, Negre de Folls,** Conca De Barberá | *Trepat Blend* | | 5.5 | 11 | 44 |
| 2025 | **La Vinyeta, 'Juanito',** Emporda, Spain | *Monastrell* | | 6 | 12 | 48 |
| 2021 | **Península, Vino de Montaña,** Sierra De Gredos, Spain | *Garnacha, Piñuela* | | 7 | 14 | 56 |
| 2022 | **Uva de Vida, Biográfico,** Toledo, Spain | *Tempranillo, Graciano* | | 7.5 | 15 | 60 |
| 2020 | **Gota, Bergamota,** Dão, Portugal | *Touriga Nacional Blend* | | 6.25 | 12.5 | 50 |
| 2023 | **Caves São João, Baga Novo,** Bairrada, Portugal – Served Chilled | *Baga* | | 5.5 | 11 | (L) 62 |
| 2024 | **Alpataco,** Patagonia, Argentina | *Cabernet Sauvignon* | | 7.25 | 14.5 | 58 |
| 2023 | **Quieto, Gran Corte,** Mendoza, Argentina | *Cabernet Franc, Malbec* | | 7 | 14 | 56 |
| 2022 | **Polkura,** Colchagua, Chile | *Syrah* | | 7.5 | 15 | 60 |
| 2025 | **Casas del Bosque,** Casablanca, Chile | *Pinot Noir* | | 7.25 | 14.5 | 58 |
| 2022 | **Alto de la Ballena,** Maldonado, Uruguay | *Cabernet Franc Blend* | | 6.25 | 12.5 | 50 |
| 2022 | **Dom. des Tourelles, Bekaa Rouge,** Bekaa Valley, Lebanon | *Cabernet Blend* | | 6.75 | 13.5 | 54 |

# SHERRY

## DRY

| | | | 3oz | bottle |
|---|---|---|---|---|
| **Jarana,** Lustau, 750mL | *Fino* | | 6 | 48 |
| **La Cigarrera,** 375mL | *Manzanilla* | | 9.5 | 38 |
| **Los Arcos,** Lustau, 750mL | *Amontillado* | | 6.5 | 52 |
| **Carlos VII,** Alvear, 375mL | *Amontillado* | | 14 | 56 |
| **15 Años,** El Maestro Sierra, 375mL | *Oloroso* | | 13 | 52 |
| **Caton,** Alvear, 375mL | *Oloroso* | | 13.5 | 54 |

## SWEET

| | | | 3oz | bottle |
|---|---|---|---|---|
| **Bodegas Gómez Nevado,** 750mL | *Abocado* | | 11 | 88 |
| **East India Solera,** Lustau, 750mL | *Oloroso Dulce* | | 9.5 | 76 |
| **Solera 1927,** Alvear, 375mL | *Pedro Ximénez* | | 17 | 68 |
| **Nectar,** Gonzalez Byass, 375mL | *Pedro Ximénez* | | 10 | 40 |

# WINE FLIGHTS

3 Half Glasses

**RIOJA IN THREE** Ostatu Blanco / DeLibro / Marqués De Tomares 18
Three wines, three perspectives on one of Spain's most celebrated wine regions.

**TRUST FALL** 18.5
Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.



# COCKTAILS

**BEES & BAYS** (No ABV) 8
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

**TEA TIME** (No ABV) 9
Blue Flower Earl Grey Tea, Blueberry Shrub,
Salted Honey Syrup, Lemon, Aquafaba, Mint

**PASSENGER PRINCESS** 13.5
360 Vodka, Strawberry Infused Cappelletti,
Lemon, Sparkling Water, Love Potion Bitters

**GIN & JUS** 12
Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn,
Ginger

**DOS PENÍNSULAS** 13
Libélula Joven Tequila, Peninsula Palo Cortado
Lemon, Agave, Nutmeg

**ALEBRIJES** 14
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,
Aquafaba, Dragon Fruit & Tangerine Powders

**SIDE HUSTLE** 12.5
Lustau Solera Reserva Brandy, Bénédictine,
Pineapple, Lemon, Barcava

**BOURBON SPICE RACK** 13.5
Henry McKenna Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

**IPANEMA** 14
P-51 Cachaça, Cocchi Americano, Fino Jarana, Lemon

**MR. ROGERS** 15
Fig-Infused Redemption Rye, El Bandarra Vermouth,
Los Arcos Amontillado, Lemon

# GINTONICS

Inspired by three of Spain's most iconic regions. 15

**CATALAN**
Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit,
Lime, Rosemary

**VALENCIAN**
Paco Pepe Andalucían Gin, Fever Tree Indian Tonic,
Orange Blossom Water, Lemon, Orange, Thyme

**GALICIAN**
Paco Pepe Andalucían Gin, Fever Tree Indian Tonic,
Lemon, Green Apple, Mint

# SANGRIA

| | glass | pitcher |
|---|---|---|
| **WHITE OR RED SANGRIA**<br>Rioja Wine, Elderflower, Citrus Infused<br>Dark Rum, Guava Nectar | 11 | 39 |
| **GUNS & ROSÉS**<br>Tierra Limpia Brut Rosé, Lillet Rosé, Faber Vodka,<br>Peach Nectar, Grapefruit | 13 | 52 |

# BEER

## DRAFT

| | caña | doble |
|---|---|---|
| Neshaminy Creek, Post Up Pilsner—PA | 3.75 | 7.5 |
| Troegs, Perpetual IPA—PA | 4.25 | 8.5 |
| Yards Brewing Co., Philly Pale—PA | 3.75 | 7.5 |
| New Trail Brewing, Crisp Amber Lager—PA | 3.5 | 7 |

## BOTTLES & CANS

| | |
|---|---|
| Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT | 7.5 |
| Yuengling, Lager—PA | 6 |
| Peroni, Lager—Italy | 8 |
| Mahou, Cinco Estrellas, Lager—Spain (16oz) | 7 |
| Narragansett Lager (16oz.)—RI | 6 |
| Victory, Prima Pils—PA | 8 |
| Estrella Damm, Daura Gluten-Free Lager—Spain | 8.5 |
| Troegs, Dreamweaver Wheat—PA | 7.5 |
| 2SP Brewing Co., Up and Out IPA—PA | 8 |
| Neshaminy Creek, J.A.W.N. APA—PA | 8 |
| Founders, All Day IPA—MI | 7 |
| Lagunitas, Maximus IPA—CA | 8.5 |
| Allagash, Tripel—ME | 11 |
| Embark, Old Marauder Cider—NY | 10.5 |