



CHARCUTERIA & CHEESE

6.50 for one, 17.50 for three

Jamon Serrano Dry-cured Spanish ham	Chorizo Picante Dry-cured pork sausage with hot pimenton	6-Month Aged Manchego Firm, cured sheep's milk, sharp & piquant	Caña de Cabra Soft ripened goat's milk cheese, creamy, mild
Fuet Mild, dry cured pork sausage	Sobrasada Semi-soft chorizo, garlic, paprika	Drunken Goat Semi-soft goat's milk soaked in red wine	Tetilla Raw cow's milk, creamy & buttery

SALADS

Mixta Salad Olives, Onions, Tomatoes, Little Gem Lettuce	7.50
Faro Piccolo Caña de Cabra, Piquillo Pepper, Sherry Vinaigrette	8.00
+ Shrimp, Chicken or Hanger Steak	8.50

DESSERTS

Olive Oil Cake Sea Salt	7.50 40.00 for whole
Flan	6.00

TAPAS

Whipped Sheep's Cheese Truffle Honey, Sea Salt	8.00	Gambas al Ajillo Guindilla Pepper, Olive Oil, Garlic	9.50	Spiced Beef Empanadas Red Pepper Sauce	6.50
Blistered Shishito Peppers Lemon, Sea Salt	7.50	Jamón & Manchego Croquetas Garlic Aioli	5.50	Patatas Bravas Salsa Brava, Garlic Aioli	7.00
French Fries Truffle Vinaigrette	5.50	Broccolini Olive Oil, Garlic, Chili	8.00	Hummus Piquillo Pepper, EVOO, Pimenton	10.50
Potato Tortilla Chive Sour Cream	5.00 25.00 for whole	Truffled Bikini Jamón Serrano, San Simón	8.50	Hanger Steak Truffle Vinagrette	11.50
Marinated Olives Garlic, Citrus, Chili	4.50	Albondigas Spiced Meatballs in Ham-Tomato Sauce	8.50	Crispy Calamari Pimenton Aioli	8.50
Crispy Brussels Sprouts Sherry Maple	7.00	Chorizo w/ Sweet & Sour Figs Balsamic Reduction	8.50	Boquerones Parsley, Garlic	6.00

COMBINACIONES

Happy Hour Box 12.00
An assortment of Spanish apertivo snacks to pair with your anytime drinks.

Marinated Olives
Patatas Bravas
Guindilla Peppers
Jamon Serrano
Chorizo Picante
Tetilla
Caña de Cabra
Rosemary Roasted Almonds

Family Meal 20.00/person
Serves up to 4

Ensalada (choose one)
Ensalada Mixta
Farro Salad

Tapas (choose three)
Potato Tortilla
Jamón & Manchego Croquetas
Albondigas
Chorizo with Sweet & Sour Figs
Patatas Bravas
Broccolini
Brussels Sprouts
Shishitos

Main (choose one)
Mixed Grill: HangerSteak, Pork Loin + Sausage with fries
Vegetable Paella
Chicken Pimientos + Roasted Potatoes

Dessert (choose one)
Flan
Slice of Olive Oil Cake

LARGE PLATES

Chorizo Fideos Chorizo, Gaucho, Squash, Garlic Aioli	13.50	Chicken Pimientos Roasted Potatoes, Lemon, Hot Cherry Peppers	19.50
Paella Verduras Squach, Peppers, Brussels Sprouts, Garlic Aioli	16.00	Parrillada* Hanger Steak, Chicken, Pork Loin, Gaucho Sausage	26.50
+ Chicken	8.50		

KIDS

Crispy Chicken Fingers French Fries	7.50
Pasta with Butter	5.00
Pasta with Meatballs	6.50

BREAD

We will include bread with every order, but we also have additional available:

Whole Loaf	5.00
Half Loaf	2.50

We have inventory and access to provisions that may be helpful to you at this time. Ask us for anything you may need – we can help.
Want meatballs for today and tomorrow? We can customize and alter the portion sizes of any dish.
Is your favorite dish not listed? We can probably still make it.

Barcelona is a cashless restaurant. Credit and debit accepted.

BARCELONA WINE BAR
1709 East Passyunk, Philadelphia, PA 19148

Phone Number 215-515-7900
Take-home Hours 11:30am- 9pm
Everyday

B A R C E L O N A

BEER

Lager | Pilsner | Light

Clausthaler, Non-Alcoholic – Germany	5
Estrella Damm, Daura Gluten Free Lager–Spain	8
Mahou, Cinco Estrellas, Lager- Spain (16oz)	7
Narragansett Lager (16oz.) – RI	5.5
Peroni, Lager – Italy	7.5
Vicotry, Prima Pils - PA	7.5
Yuengling, Lager - PA	5

Wheat | Fruit | Saison

Ommegang, Hennepin Farmhouse Ale – NY	9
Troegs, Dreamweaver Wheat – PA	7

Hoppy | Floral | Bitter

2SP Brewing Co., Up and Out IPA - PA	7.5
Neshaminy Creek, J.A.W.N. APA - PA	7.5
Founders, All Day IPA – MI	6.5
Lagunitas, Maximus IPA – CA	8.5
Two Roads, Honeyspot White IPA –CT	7.5

Dark | Spiced | Strong

Allagash, Tripel Reserve – MN	10.5
Yard’s Brewing Co., Love Stout – PA	6.5

Sours | Ciders

Embark, Old Marauder Cider – NY	8.5
Isastegi, Sagardo Natural Cider (750mL) – Spain	32

Gintonic for 2	8	Whiskey Root for 4	8
2 Fever Tree Mediterranean Tonics, Assorted Garnishes		Lemon Juice, Simple Syrup,, Basil, Ginger + Add Bottle of Byrrh Quinquina	40
Bourbon Spice Rack for 4	8	Guns & Rosés for 4	8
Lemon Juice, Cardamom & Lavender Infused Maple Syrup + Add Bottle of Cardamaro Vermouth	48	Lemon Juice, Grapefruit Infused Peach Nectar + Add Bottle of Lillet Rosé	36

WINE

SPARKLING

NV BarCava, Brut, Penedès, Spain	38
NV Mestres, 1312, Reserva, Brut, Penedès, Spain	50
2018 Caves São João, Rosé, Bruto, Bairrada, Portugal	52

WHITES

LIGHT MINERAL CRISP	
2018 Albariño, Benito Santos, Saiar, Rías Baixas, Spain	50
2015 Xarel-lo, Sumarroca, Il.logic, Penedes, Spain	38
2018 Pedro Ximénez, Capítulo 7, Mendoza, Argentina	48
2018 Catarratto, Iniceri, ‘Abisso,’ Sicily, Italy	46

FULL | FRUITY | RICH

2017 Chardonnay, Bacchus Cellars, California	36
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REDS

ELEGANT BERRIES LIGHT	
2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	56
2018 Garnacha, Le Naturel, Navarra, Spain	44
2016 Trepat Blend, Vins de Pedra, Negre de Folls, Conca de Barberá, Spain	44
2015 Tintilla, Vara y Pulgar, Cadíz, Spain	52
2016 Pinot Noir, Casas del Bosque, Casablanca, Chile	54

BOLD | SPICE | RIPE

2016 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	50
2016 Cabernet Franc Blend, Quieto, Mendoza, Argentina	56
2017 Cabernet Sauvignon, Familia Schroeder, Alpataco, Patagonia, Argentina	58
2015 Syrah, Polkura, Colchagua, Chile	60

ABBIE’S PICKS

2017 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain	52
2016 Chenin Blanc, Vigneau-Chevreau, Cuvee Silex, Loire Valley, France	64
2016 Sousón, Coto de Gomariz, La Flor y La Abeja, Ribeiro, Spain	48
2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain	56