



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

## SALADS

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

## DESSERTS

<b>Olive Oil Cake</b> Sea Salt	<b>7.50</b> <b>40.00 for whole</b>
<b>Flan</b>	<b>6.00</b>
<b>Warm Flourless Chocolate Cake</b> Coffee Anglaise, Marcona Almond	<b>7.50</b>

## TAPAS

<b>Whipped Sheep's Cheese</b> Truffle Honey, Sea Salt	<b>8.00</b>	<b>Gambas al Ajillo</b> Guindilla Pepper, Olive Oil, Garlic	<b>9.50</b>	<b>Spiced Beef Empanadas</b> Red Pepper Sauce	<b>6.50</b>
<b>Blistered Shishito Peppers</b> Lemon, Sea Salt	<b>7.50</b>	<b>Jamón &amp; Manchego Croquetas</b> Garlic Aioli	<b>5.50</b>	<b>Patatas Bravas</b> Salsa Brava, Garlic Aiolo	<b>7.00</b>
<b>French Fries</b> Truffle Vinaigrette	<b>5.50</b>	<b>Broccolini</b> Almond Romesco	<b>8.00</b>	<b>Hummus</b> Piquillo Pepper, EVOO, Pimenton	<b>10.50</b>
<b>Potato Tortilla</b> Chive Sour Cream	<b>5.00</b> <b>25.00 for whole</b>	<b>Truffled Bikini</b> Jamón Serrano, San Simón	<b>8.50</b>	<b>Hanger Steak</b> Truffle Vinagrette	<b>11.50</b>
<b>Eggplant Caponata</b> Sweet Pepper, Basil, Parsley	<b>4.50</b>	<b>Albondigas</b> Spiced Meatballs in Ham-Tomato Sauce	<b>8.50</b>	<b>Sauteed Calamari</b> Peas, Serrano, Tomato	<b>10.50</b>
<b>Grilled Asparagus</b> Tomato Vinegarettte, Lemon Zest	<b>7.00</b>	<b>Mushrooms a la Plancha</b> Salsa Verde	<b>8.50</b>	<b>Burrata</b> Oven Dried Tomatoes, Spring Peas, Arugula Pesto	<b>11.00</b>

## COMBINACIONES

<b>Happy Hour Box</b> An assortment of Spanish apertivo snacks to pair with your anytime drinks.	<b>12.00</b>	<b>Family Meal</b> Serves up to 4	<b>20.00/Person</b>
Marinated Olives		<b>Ensalada (choose one)</b> Ensalada Mixta Farro Salad	<b>Main (choose one)</b> Chicken Pimientos + Roasted Potatoes Vegetable Paella
Patatas Bravas		<b>Tapas (choose three)</b> Potato Tortilla Jamón & Manchego Croquetas Albondigas Eggplant Caponata Patatas Bravas Shishitos Broccolini	<b>Dessert (choose one)</b> Flan Slice of Olive Oil Cake

## LARGE PLATES

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

## KIDS

<b>Crispy Chicken Fingers</b> French Fries	<b>7.50</b>		
<b>Pasta with Butter</b>	<b>5.00</b>		
<b>Pasta with Meatballs</b>	<b>6.50</b>		

## BREAD

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

<b>Whole Loaf</b>	<b>5.00</b>
<b>Half Loaf</b>	<b>2.50</b>

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

<b>Lager   Pilsner   Light</b>	
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
<b>Wheat   Fruit   Saison</b>	
Ommegang, Hennepin Farmhouse Ale – NY	9
Troegs, Dreamweaver Wheat – PA	7
<b>Hoppy   Floral   Bitter</b>	
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
<b>Dark   Spiced   Strong</b>	
Allagash, Tripel Reserve – MN	10.5

## COCKTAIL KITS

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

## DAY DRINKS

<b>La Sueca Sangria</b>	25
1 Liter bottle Infused Tempranillo/Garnacha blend, served with side of fresh fruit	
<b>El Bandarra Vermut</b>	35
1 Liter bottle traditional Catalan drinking vermouth, served with olives and oranges	

## WINE

### SPARKLING

NV BarCava, Penedès, Spain	38
NV Mestres, 1312, Reserva, Brut, Penedès, Spain	50

### ROSE

2019 Mencia, Liquid Geography, Bierzo, Spain	44
2018 Rabo-de-Anho, Vera Rose, Vinho Verde, Portugal	40

### WHITES

<b>LIGHT   MINERAL   CRISP</b>	
2019 Sauvignon Blanc, Aylin, San Antonio, Chile	42
2018 Pedro Ximénez, Capítulo 7, Mendoza, Argentina	48
2017 Arinto/Loureira, Asnella, Douro, Portugal	42
2018 Catarratto, Inceri, Abisso, Sicilia, Italy	46

### FULL | FRUITY | RICH

2017 Chardonnay, Bacchus Cellars, California	36
2019 Viogner, Pie de Palo, Maipu, Argentina	34
2018 Macabeo Blend, Baron de Funes, Carinena, Spain	29
2018 Chardonnay/Viogner, Costers del Sió, La Boscana, Costers del Segre	50

### REDS

<b>ELEGANT   BERRIES   LIGHT</b>	
2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	56
2016 Tempranillo, La Montesa, Crianza, Rioja, Spain	52
2016 Tempranillo, Azul y Garanza, Navarra, Spain (1 Liter)	50
2015 Tintilla, Vara y Pulgar, Cadíz, Spain	52
2016 Pinot Noir, Casas del Bosque, Casablanca, Chile	54

### BOLD | SPICE | RIPE

2018 Tempranillo, Flaco, Madrid, Spain	36
2018 Garnacha/Syrah Baron de Funes, Carinena, Spain	34
2018 Malbec, Earth First, Sustainable, Lujan de Cuyo, Argentina	42
2016 Cabernet Franc Blend, Quieto, Mendoza, Argentina	56
2017 Cabernet Sauvignon, Familia Schroeder, Alpataco, Patagonia, Argentina	58
2015 Syrah, Polkura, Colchagua, Chile	60
2015 Tannat Blend, Alto de la Ballena, Clasico, Maldonado, Uruguay	48

### ABBIE'S PICKS

2017 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain	52
2016 Sousón, Coto de Gomariz, La Flor y La Abeja, Ribeiro, Spain	48
2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain	56

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.

*All Wine & Beer currently available at 50% Off Listed Price*

\*Please Inquire about our Full Wine List, let us guide you to the perfect wine\*