barcelona

BRUNCH

CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

JAMÓN SERRANO
Segovia
Dry-cured Spanish ham

SPECK
Alto Adige
Dry-cured Italian ham

SALCHICHÓN DE VIC
Catalonia
Dry-cured pork sausage with black peppercorns

SORIA CHORIZO
United States
Dry-cured pork sausage, smoky & garlicky

SOBRASADA
Mallorca
Semi-soft chorizo, garlic, paprika

FUET
Catalonia
Dry-cured pork sausage

IBORES
Extremadura
Semi-firm raw goat's cheese rubbed with pimentón

VALDEÓN
Castilla-León
Cow & goat's milk blue cheese, tangy & spicy

6-MONTH MANCHEGO
La Mancha
Firm, cured sheep's milk, sharp & piquant

MAHÓN RESERVA
Balearic Islands
Cow's milk aged 4 months, mild & nutty

DRUNKEN GOAT
Murcia
Semi-soft goat's milk soaked in red wine

IDIAZÁBAL
Basque Country
Smoked raw sheep's milk cheese, nutty & robust

CABRA ROMERO
Murcia
Goat's milk cheese coated with rosemary

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

JAMON MANGALICA 12
Segovia
Cured Hungarian pig

APERITIVO BOARD 22
An assortment of Spanish aperitivo snacks to pair with your anytime drinks

Marinated Olives, Patatas Bravas, Serrano Peppers, Fuet, Manchego Idiazábal, Almonds

TAPAS

OLIVE OIL PANCAKES 7
Whipped Butter, Sherry Maple Syrup

SERRANO BENEDICT 7
Hollandaise, Pan Con Tomate

TORRIJAS 6.5
Pineapples

AVOCADO TOAST 7.5
Tomato, Caramelized Onions, Sea Salt

HUEVOS ESTRELLADOS 9.5
Mangalica, Papas Fritas, Aioli

MARINATED OLIVES 5
Garlic, Citrus, Chili

SHISHITOS 8.5
Lemon, Sea Salt

BUTTERNUT SQUASH 9
Spiced Yogurt, Pistachio

SPINACH & CHICKPEA CAZUELA 8.5
Cumin, Lemon

HARICOT VERT 7
Garlic, Parsley

MUSHROOMS A LA PLANCHA 8.5
Salsa Verde

WHIPPED SHEEP'S CHEESE 8
Truffle Honey, Sea Salt

MEDITERRANEAN HERB HUMMUS 7
Pita, Garlic

PATATAS BRAVAS 7.5
Salsa Brava, Garlic Aioli

POTATO TORTILLA 6
Chive Sour Cream

BROCCOLI RABE 8.5
Garlic, Red Pepper Flakes

BOQUERONES 6
Parsley, Garlic

GAMBAS AL AJILLO 9.5
Guindilla Pepper, Olive Oil, Garlic

TUNA CRUDO 13.5
Preserved Meyer Lemon, Olive Oil

P.E.I MUSSELS 11
White Wine, Parsley

TROUT A LA PLANCHA 14.5
Salsa Verde

CRISPY CALAMARI 10.5
Pimentón Aioli

PORK BELLY A LA PLANCHA 8.5
Cherry Pepper Chimichurri

SPICED BEEF EMPANADAS 7
Red Pepper Sauce

JAMÓN & MANCHEGO CROQUETAS 6.5
Garlic Aioli

CHORIZO W/ SWEET & SOUR FIGS 8.5
Balsamic Reduction

ALBONDIGAS 8.5
Spiced Meatballs in Jamón-Tomato Sauce

SALADS

ENSALADA MIXTA 8
Olives, Onions, Tomatoes, Little Gem Lettuce

BEET SALAD 7.5
Valdeón Mousse, Pistachio

LARGE PLATES

CHICKEN PIMIENTOS 21
Potatoes, Lemon, Hot Cherry Peppers

half / full / double

PAELLA VERDURAS 16 / 32 / 64
Zucchini, Sweet Potato, Roasted Serrano Aioli

PAELLA MARISCOS 24 / 49 / 98
Prawns, Calamari, Mussels, Clams

PAELLA SALVAJE* 24.5 / 49 / 98
Morcilla, Chorizo, Chicken

PARILLADA BARCELONA* 27 / 54 /108
NY Steak, Chicken, Pork Loin, Gaucho

DESSERTS

FLAN CATALÁN 6.5

CHOCOLATE CAKE 8
Coffee Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE 8
Luxardo Cherries

OLIVE OIL CAKE 8
Sea Salt

EXECUTIVE CHEF FELIX ORTEGA I SOUS CHEF CHRIS MOORE I SOUS CHEF JOAQUIN RUIZ MORENO

*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.

Barcelona is a cashless restaurant. Credit and debit accepted.

WINES BY THE GLASS

SPARKLING

		3oz	6oz	bottle
NV **BarCava, Brut**, Penedès, Spain	*Xarel-lo Blend*	4.75	9.5	38
NV **Mestres, 1312, Reserva, Brut,** Penedès, Spain	*Xarel-lo Blend*	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2020 **Mila,** Rías Baixas, Spain	*Albariño*	6.75	13.5	54
2020 **Azul y Garanza,** Navarra, Spain	*Viura*	4.5	9	(L) 50
2019 **Pinord, Diorama**, Penedès, Spain	*Xarel-lo*	5.5	11	44
2020 **Avinyó, Petillant,** Penedès, Spain	*Muscat Blend*	6.25	12.5	50
2020 **La Vineyta, 'Pipa',** Emporda, Spain	*Malvasia*	5.75	11.5	46
2020 **Vinos Piñol, Raig de Raim,** Terra Alta, Spain	*Garnacha Blanca*	5	10	40
2020 **Asnella,** Vinho Verde, Portugal	*Arinto, Loureiro*	5.75	11.5	46
2019 **Capítulo 7,** Mendoza, Argentina	*Pedro Ximénez*	6	12	48
2020 **Aylin,** San Antonio, Chile	*Sauvignon Blanc*	5.75	11.5	46
2019 **Bacchus Cellars,** California	*Chardonnay*	4.75	9.5	38
2016 **Chéreau-Carré, Comte Leloup,** Muscadet, France	*Melon de Bourgogne*	7.5	15	60
2020 **Redentore,** Veneto, Italy	*Chardonnay*	6.5	13	52
2018 **Iniceri, 'Abisso',** Sicily, Italy	*Catarratto*	6	12	48
2020 **Leitz, Feinherb,** Rheingau, Germany	*Riesling*	6	12	48
2019 **Evolúció,** Tokaj, Hungary	*Furmint*	5.25	10.5	42

ROSÉ

		3oz	6oz	bottle
2020 **Liquid Geography,** Bierzo, Spain	*Mencía*	6	12	48
2020 **Familia Schroeder, Saurus,** Patagonia, Argentina	*Pinot Noir*	5.75	11.5	46
2018 **Casa Berger, Sorbet,** Catalunya, Spain	*Garnacha Blend*	5.25	10.5	42

RED

		3oz	6oz	bottle
2014 **Nucerro, Reserva,** Rioja, Spain	*Tempranillo*	7	14	56
2019 **La Maldita,** Rioja, Spain	*Garnacha*	5.25	10.5	42
2017 **La Montesa, Crianza,** Rioja, Spain	*Tempranillo*	6.5	13	52
2018 **Bardos, Romántica,** Ribera del Duero, Spain	*Tempranillo*	6.25	12.5	50
2019 **Baron de Funes,** Carineña, Spain	*Garnacha, Syrah*	4.25	8.5	34
2020 **Le Naturel,** Navarra, Spain	*Garnacha*	5.5	11	44
2019 **Viña Zorzal,** Navarra, Spain	*Graciano*	5.75	11.5	46
2019 **Coto de Gomariz, La Flor y La Abeja,** Ribeiro, Spain	*Sousón*	6	12	48
2018 **Raul Perez, Ultreia St. Jacques**, Bierzo, Spain	*Mencía*	6.75	13.5	54
2016 **R.O.Q, R-Oh,** Monstant, Spain	*Garnacha, Cariñena*	6.25	12.5	50
2020 **Vins de Pedra, Negre de Folls**, Conca de Barberá	*Trepat Blend*	5.5	11	44
2019 **Primitivo Quiles, Cono 4,** Alicante, Spain	*Monastrell*	4.25	8.5	34
2018 **Camino de Navaherreros,** Sierra de Gredos, Spain	*Garnacha*	7	14	56
2019 **Los Conejos Malditos,** Toledo, Spain	*Tempranillo*	5.75	11.5	46
2018 **Uva de Vida, Biográfico,** Toledo, Spain	*Tempranillo, Graciano*	7	14	56
2019 **Bodegas Ponce, La Casilla,** Manchuela, Spain	*Bobal*	8	16	64
2018 **Vara y Pulgar,** Cadíz, Spain	*Tintilla*	7	14	56
2015 **Fontes Cunha, 'Mondeco,'** Dão, Portugal	*Touriga National Blend*	5	10	40
2020 **Earth First, Classic,** Mendoza, Argentina	*Malbec*	5.75	11.5	46
2019 **Quieto**, Mendoza, Argentina	*Cabernet Franc, Malbec*	7	14	56
2018 **Belinda,** Mendoza, Argentina - *served chilled*	*Bonarda, Pedro Ximénez*	5	10	40
2017 **Polkura,** Colchagua, Chile	*Syrah*	7.5	15	60
2016 **Alto de la Ballena,** Maldonado, Uruguay	*Cabernet Franc Blend*	6.25	12.5	50
2019 **Domaine Vallot,** Côtes-du-Rhône, France	*Grenache Blend*	7	14	56

SHERRY

DRY

		3oz	bottle
Jarana, Lustau, 750mL	*Fino*	6	48
Los Arcos, Lustau, 750mL	*Amontillado*	6.5	52
Península, Lustau, 750mL	*Palo Cortado*	9	72
15 Años, El Maestro Sierra, 375mL	*Oloroso*	12.5	50
Marques de Poley, Toro Albala, 375mL	*Oloroso*	9	54

SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	*Oloroso Dulce*	9.5	76
Nectar, Gonzalez Byass, 750mL	*Pedro Ximénez*	10	80
Toro Albala, 1988, 375mL	*Pedro Ximénez*	20	80

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / Albariza / El Bandarra Vermut 14.5
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

BIO-CURIOUS Diorama / Abisso / Biográfico 17
Many of our wines use Biodynamic farming practices, here are three incredible examples

GRENACHE (ON THE ROCKS) Le Naturel / Camino de Navaherreros / Domaine Vallot 17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

ACID TRIP Asnella / Comte Leloup / Belinda 16.5
High. Acid. Wines.

COCKTAILS

MIMOSA 10
Choice of: Classic with Fresh Squeezed OJ,
Orange-Peach-Grapefruit or Guava-Lavender-Lemon

BEES & BAYS (No ABV*) 5
Lime, Salted Honey Syrup, Cardamom
Sparkling Water, Torched Bay Leaf

SUMMER STREET SLING 10
Chamomile Infused 360 Vodka, Grapefruit,
Lemon, Grapefruit Bitters, Peychaud's

RICHMOND GIMLET 11
Fords Gin, Lime, Mint

TYGRA 13
Cachaça, Quevedo White Port, Ginger Beer,
Lime, Angostura Bitters, Cucumber

DOS PENÍNSULAS 11
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

WHISKEY ROOT 10
Four Roses Bourbon, Byrrh Quinquina
Ginger, Basil, Lemon Juice

BOURBON SPICE RACK 12.5
Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

GINTONICS

Inspired by the Biodynamic calendar, featuring 14
Hayman's London Dry Gin.

FRUIT
Fever Tree Grapefruit, Fever Tree Elderflower,
Strawberry, Lemon, Pink Peppercorn

LEAF
Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves

ROOT
Fever Tree Mediterranean, Q Ginger Beer, Cardamom,
Ginger, Lime

CLASSIC BARCELONA GINTONIC
Fever Tree Mediterranean, Grapefruit, Lime, Jasmine

SANGRIA

	glass	pitcher
WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	10	34
GUNS & ROSÉS São João Brut Rosé, Lillet Rosé, Boyd & Blair Vodka Peach Nectar, Lemon, Angostura Bitters	12	48

BEER

DRAFT

	7oz	14oz
Yards Brewing Co., Philly Pale - PA	3.75	7.5
Troegs, Perpetual IPA - PA	4.25	8.5
Ommegang, Witte - NY	3.75	7.5

BOTTLES & CANS

Clausthaler, Non-Alcoholic - Germany	5
Yuengling, Lager - PA	5
Mahou, Cinco Estrellas, Lager - Spain (16oz)	7
Narragansett Lager (16oz.) - RI	5.5
Vicotry, Prima Pils - PA	7.5
Estrella Damm, Daura Gluten-Free Lager - Spain	8
Dogfish Head, Namaste Witbier - DE	7.5
Troegs, Dreamweaver Wheat - PA	7
Founders, All Day IPA - MI	6.5
Two Roads, Honeyspot White IPA - CT	7.5
2SP Brewing Co., Up and Out IPA - PA	8
Neshaminy Creek, J.A.W.N. APA - PA	7.5
Lagunitas, Maximus IPA - CA	8.5
Rodenbach, Grand Cru Sour Ale - Belgium	13
Allagash, Tripel Reserve - MN	11

CIDER

Embark, Old Marauder Cider - NY	8.5