

# barcelona

## BRUNCH

### CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

#### JAMÓN SERRANO

Segovia  
Dry-cured Spanish ham

#### SOBRASADA

Mallorca  
Semi-soft chorizo, garlic, paprika

#### FUET

Catalonia  
Dry-cured pork sausage

#### SPECK

Alto Adige  
Dry-cured Italian ham

#### CHORIZO PICANTE

La Rioja  
Dry-cured sausage, smoky, mildly spicy

#### CHORIZO BLANCO

United States  
Dry-cured pork sausage with garlic

#### IBORES

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

#### DRUNKEN GOAT

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

#### VALDEÓN

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

#### DÉLICE DE BOURGOGNE

Burgundy, France  
Triple cream cow's milk cheese, rich & buttery

#### TETILLA

Galicia  
Semi-soft cow's milk cheese, buttery & mild

#### MAHÓN RESERVA

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

#### MARINATED MAHÓN

Minorca  
Semi-firm Cow's Milk, Lemon, Olive Oil, Parsley

#### IDIAZÁBAL

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

#### 6-MONTH AGED MANCHEGO

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

#### CABRA ROMERO

Murcia  
Goat's milk cheese coated with rosemary

#### JAMON MANGALICA

Segovia  
Cured Hungarian pig

14

#### LOMO IBÉRICO DE BELLOTA

Andalusia  
Dry-cured, acorn-fed Ibérico  
Pig fat, cured with herbs

12

#### APERITIVO BOARD

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

22

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

### TAPAS

#### OLIVE OIL PANCAKES

Vermont Cultured Butter, Sherry Maple Syrup

8

#### TORRIJAS

Pineapple, Crema Catalan

7.5

#### HUEVOS ESTRELLADOS

Mangalica, Papas Fritas, Aioli

11

#### SERRANO BENEDICT

Hollandaise, Pan Con Tomato

8.5

#### BRUNCH FIDEOS

Chorizo, Gaucho, Fried Egg

13.5

#### MARINATED OLIVES

Pickled Vegetables, Garlic, Thyme, Citrus

5

#### EGGPLANT CAPONATA

Sweet Peppers, Basil

5.5

#### OLIVE OIL CONFIT PIQUILLO PEPPERS

Orange Zest, Garlic

8

#### MUSHROOMS A LA PLANCHA

Salsa Verde

8.5

#### CATALAN RATATOUILLE

Egg, Bread Crumbs

9

#### ASPARAGUS A LA PLANCHA

Harissa Vinaigrette

9

#### GREEN BEANS

Fresnos, Parsley, Garlic, Red Pepper Flakes

7.5

#### BROCCOLINI

Garlic, Red Pepper Flakes

9.5

#### MEDITERRANEAN HERB HUMMUS

Pita, Garlic

8.5

#### GRILLED EGGPLANT

Salsa Verde

8

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

#### WHIPPED SHEEP'S CHEESE

Truffle Honey, Sea Salt

8.5

#### BOQUERONES

Parsley, Garlic

6

#### GRILLED PULPO

Fingerling Potatoes, Shallots, Olives

15.5

#### P.E.I MUSSELS

Parsley, Garlic, Shallot

12

#### CRISPY CALAMARI

Piquillo Peppers, Pimentón Aioli

11.5

#### SNAPPER A LA PLANCHA

Salsa Verde

14.5

#### GRILLED SALMON

Pickled Fennel, Arugula

13

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

7

#### PORK BELLY A LA PLANCHA

Cherry Pepper Chimichurri

8.5

#### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

#### CHICKEN THIGH A LA PLANCHA

Aji Amarillo

8.5

#### ALBÓNDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

8.5

#### STEAK PAILLARD

Pepper Vinaigrette, Crispy Potatoes

14.5

#### GRILLED HANGER STEAK

Truffle Vinaigrette

11.5

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Tomatoes, Romaine Lettuce

8

#### SHAVED ASPARAGUS

Fennel, Arugula, Lemon, Shaved Manchego

8.5

#### BEET SALAD

Whipped Ricotta, Pistachio

7.5

### LARGE PLATES

#### WHOLE ROASTED BRANZINO

Green Beans, Potatoes

26.5

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

#### PAELLA VERDURAS

Zucchini, Carrots, Asparagus, Serrano Aioli

half / full / double

18 / 36 / 64

#### PAELLA MARISCOS

Prawns, Calamari, Mussels, Clams

28 / 56 / 98

#### PAELLA SALVAJE\*

Morcilla, Chicken, Chorizo, Chickpeas

28 / 56 / 98

#### PARILLADA BARCELONA\*

NY Steak, Chicken, Gaucho, Pork Loin

31 / 62 / 108

### DESSERTS

#### FLAN CATALÁN

7

#### OLIVE OIL CAKE

Sea Salt

9

#### CHOCOLATE CAKE

Coffee Anglaise, Almond Crumble

9

#### BURNT BASQUE CHEESECAKE

Luxardo Cherries

9

#### CREPAS WITH SEASONAL FRUIT

Bosc Pear, Candied Walnuts, Citrus Cream

8

SOUS CHEF CHRIS MOORE | 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	<i>Xarel-lo Blend</i>	5	10	40
2019 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	7.5	15	60
2018 Mestres, 1312, Reserva, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	6.25	12.5	50
2019 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.75	13.5	54

### WHITE

		3oz	6oz	bottle
2020 Mila, Rías Baixas, Spain	<i>Albariño</i>	6.75	13.5	54
2020 Menade, Rueda, Spain	<i>Verdejo</i>	7	14	56
2019 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2020 Azul y Garanza, Navarra, Spain	<i>Viura</i>	4.5	9	(L) 50

2021 La Vineyta, 'Pipa', Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2020 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	5	10	40
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	6.25	12.5	50
2019 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2020 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.75	11.5	46
2019 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	6	12	48
2021 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46
2020 Bacchus Cellars, California	<i>Chardonnay</i>	4.75	9.5	38
2017 Chéreau-Carré, Comte Leloup, Muscadet, France	<i>Melon de Bourgogne</i>	7.5	15	60
2020 Redentore, Veneto, Italy	<i>Chardonnay</i>	6.5	13	52
2020 Iniceri, 'Abisso', Sicily, Italy	<i>Catarratto</i>	6	12	48
2020 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	6	12	48
2020 Evolúció, Tokaj, Hungary	<i>Furmint</i>	5.25	10.5	42

### ROSÉ

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

### RED

		3oz	6oz	bottle
2017 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	7	14	56
2019 La Maldita, Rioja, Spain	<i>Garnacha</i>	5.25	10.5	42
2018 La Montesa, Crianza, Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2018 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2020 Le Naturel, Navarra, Spain	<i>Garnacha</i>	5.5	11	44
2019 Viña Zorzal, Navarra, Spain	<i>Graciano</i>	5.75	11.5	46
2020 Azul y Garanza, Navarra, Spain	<i>Tempranillo</i>	5.25	10.5	(L) 59
2020 Coto de Gomariz, La Flor y La Abeja, Ribeiro, Spain	<i>Sousón</i>	6	12	48
2018 Joan d'Anguera, Finca L'Argatá, Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2019 Sotabosc, Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepát Blend</i>	5.5	11	44
2019 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2020 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</i>	7	14	56
2020 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2018 Vara y Pulgar, Cadíz, Spain	<i>Tintilla</i>	7	14	56
2019 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Bobal</i>	6	12	48
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga National Blend</i>	5	10	40
2021 Alpataco, Patagonia, Argentina	<i>Cabernet Sauvignon</i>	7.25	14.5	58
2020 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	5.75	11.5	46
2019 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	7	14	56
2018 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	5	10	40
2017 Polkura, Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2019 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2019 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	7.25	14.5	58
2019 Poggio Anima, Belial, Tuscany, Italy	<i>Sangiovese</i>	5.5	11	44

## SHERRY

### DRY

		3oz	bottle
Jarana, Lustau, 750mL	<i>Fino</i>	6	48
Albariza, 750mL	<i>Manzanilla</i>	7.5	60
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	6.5	52
Península, Lustau, 750mL	<i>Palo Cortado</i>	9	72
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	12.5	50
Marques de Poley, Toro Albalá, 375mL	<i>Oloroso</i>	9	54

### SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	9.5	76
Nectar, Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>	10	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

**GRENA CHE (ON THE ROCKS)** Le Naturel / Camino de Navaherreros / Finca L'Argatá 18.5  
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

**BLOODY MARY** 10  
360 Vodka, Housemade Bloody Mary Mix

**MIMOSA** 10.5  
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

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

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

**ALEBRIJES** 13.5  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder

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

**SMOKED SHERRY MANHATTAN** 16  
Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry

**LAIRD'S WAY** 15  
Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters

## GINTONICS

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

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

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

**FLOWER**  
Fever Tree Elderflower, Rosebud, Lime, Cucumber

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

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

## SANGRIA

**WHITE OR RED SANGRIA** glass pitcher  
Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar 10 34

**GUNS & ROSÉS** glass carafe  
Caves São João, Lillet Rosé, Boyd & Blair Vodka Peach Nectar, Lemon, Angostura Bitters 12 48

## BEER

**DRAFT** 7oz 14oz  
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  
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  
Victory, Prima Pils - PA 7.5  
Dogfish Head, Namaste Witbier - DE 7.5  
Troegs, Dreamweaver Wheat - PA 7  
Ommegang, Hennepin Farmhouse Ale - NY 9  
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  
Rodenbach, Grand Cru Sour Ale - Belgium 13  
Allagash, Tripel Reserve - MN 11  
Kentucky Ale, Bourbon Barrel Ale - KY 12

**CIDER**  
Embark, Old Marauder Cider - NY 8.5

