barcelona

BRUNCH

CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

JAMÓN SERRANO

Dry-cured Spanish ham

SPECK

Alto Adige Dry-cured Italian ham

SORIA CHORIZO

United States
Dry-cured pork sausage, smoky & garlicky

6-MONTH MANCHEGO

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

TETILLA

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

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

DRUNKEN GOAT

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

IBORES

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

VALDEÓN

6.5

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

CABRA ROMERO

Murcia Goat's milk cheese coated with rosemary

Pita, Garlic

MEDITERRANEAN HERB HUMMUS

SALCHICHÓN DE VIC

Dry-cured pork sausage with black peppercorns

SOBRASADA

Mallorca Semi-soft chorizo, garlic, paprika

FUET

Catalonia Dry-cured pork sausage

CHORIZO PICANTE

La Rioja Dry-cured sausage, smokey, mildly spicy

DÉLICE DE BOURGOGNE

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

7

JAMON MANGALICA Segovia

12

12

22

8

Cured Hungarian pig

LOMO IBERICO DE BELLOTA

Andalusia Dry-cured, acorn-fed Ibérico

Pig fat, cured with herbs

APERITIVO BOARDAn assortment of Spanish aperitivo snacks to pair with your anytime drinks

Marinated Olives, Patatas Bravas, Serrano Peppers, Picante, Manchego Idiazabal, Almonds

TAPAS

Peaches, Honey

YOGURT CON BAYAS

Macerated Berries, Granola, Honey		POTATO TORTILLA	6
OLIVE OIL PANCAKES	7	Chive Sour Cream	
Vermont Cultured Butter, Sherry Maple Syrup	,		
vermont cultured butter, sherry waple syrup		PATATAS BRAVAS	7.5
SERRANO BENEDICT	7	Salsa Brava, Garlic Aioli	
Hollandaise, Pan Con Tomate			,
		BOQUERONES	6
TORRIJAS	6.5	Parsley, Garlic	
Blueberry, Lemon			
		PULPO	11
HUEVOS ESTRELLADOS	9.5	Parsley Purée, Pickled Fresnos	
Mangalica, Papas Fritas, Aioli			
		SCALLOP CRUDO	12.5
AVOCADO TOAST	7.5	Meyer Lemon, Cucumber Dill	
Caramelized Onions, Radish			
		TROUT A LA PLANCHA	14.5
BRUNCH FIDEOS	13.5	Salsa Verde	
Chorizo, Gaucho, Fried Eggs			
		GAMBAS AL AJILLO	9.5
SHORT RIB HASH	8	Guindilla Pepper, Olive Oil, Garlic	
Caramelized Onions, Sundried Tomato, Egg			
		SERRANO WRAPPED CANTALOUPE	9.5
EGGPLANT CAPONATA	5	Valdeón Mousse, Sea Salt	
Sweet Peppers, Basil			
		PORK BELLY A LA PLANCHA	8.5
MUSHROOMS A LA PLANCHA	8.5	Cherry Pepper Chimichurri	
Salsa Verde			
		SPICED BEEF EMPANADAS	7
MARINATED OLIVES	5	Red Pepper Sauce	
Garlic, Citrus, Chili			
		CHORIZO W/ SWEET & SOUR FIGS	8.5
HARICOT VERT	7	Balsamic Reduction	
Garlic, Parsley			
		JAMÓN & MANCHEGO CROQUETAS	6.5
SPICED CARROTS	7.5	Garlic Aioli	
Mint, Honey, Yogurt			
		TRUFFLED BIKINI	8.5
SPINACH & CHICKPEA CAZUELA	8.5	Jamón Serrano, Mahón	
Cumin, Lemon			
		ALBONDIGAS	8.5
GRILLED ASPARAGUS	9	Spiced Meatballs in Ham-Tomato Sauce	
Cured Egg Yolk, Lemon			
		GRILLED NY STRIP	12.5
WHIPPED FETA	8	Red Chimichurri	

SALADS

WATERMELON & FETA

Cucumber, Red Onion, Lime

CAPRESE Burrata, Heirloom Tomato, Olive oil	9.5
ENSALADA MIXTA Olives, Onions, Tomatoes, Little Gem	8 Lettuce
LARGE PLATES	
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	21
WHOLE ROASTED BRANZINO Asparagus, Potatoes	26.5
	half / full / double
PAELLA VERDURAS Corn, Zucchini, Asparagus, Roasted Se	16 / 32 / 64 errano Aioli
PAELLA MARISCOS Prawns, Calamari, Mussels, Clams	24 / 49 / 98
PAELLA SALVAJE* Morcilla, Chorizo, Braised Short Rib	24.5 / 49 / 98
PARILLADA BARCELONA* NY Steak, Chicken, Pork Loin, Gaucho	27 / 54 /108
DESSERTS	
FLAN CATALÁN	6.5
CHOCOLATE CAKE Coffee Anglaise, Almond Crumble	8
BASQUE BURNT CHEESECAKE Luxardo Cherries	8
OLIVE OIL CAKE Sea Salt	8

EXECUTIVE CHEF FELIX ORTEGA

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
2019 Mila, Rías Baixas, Spain	Albariño	6.75	13.5	54
2019 Menade, Rueda, Spain	Verdejo	6.25	12.5	50
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
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
2019 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		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
2018 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
2018 Bodegas Ponce, La Casilla, Manchuela, Spain	Bobal 	8	16	64
2015 Vara y Pulgar, Cadíz, Spain	Tintilla	7	14	56
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	Touriga National Blend	5	10	40
2019 Alpataco, Patagonia, Argentina	Cabernet Sauvignon	7.25	14.5	58
2020 Earth First, Classic, Mendoza, Argentina	Malbec	5.75	11.5	46 54
2018 Quieto, Mendoza, Argentina	Cabernet Franc, Malbec	7 5	14 10	56 40
2018 Belinda, Mendoza, Argentina - served chilled	Bonarda, Pedro Ximénez	5 7.5	15	40 60
2017 Polkura, Colchagua, Chile	Syrah Cabarnat Franc Bland			
2016 Alto de la Ballena, Maldonado, Uruguay	Cabernet Franc Blend Grenache Blend	6.25 7	12.5 14	50 56
2019 Domaine Vallot, Côtes-du-Rhône, France		5.5	11	56 44
2019 Poggio Anima, Belial, Tuscany, Italy	Sangiovese	5.5	1.1	44

SHERRY

DRY		3oz b	ottle
Jarana, Lustau, 750mL	Fino	6	48
La Goya, Delgado Zuleta, 375mL	Manzanilla	8.5	34
Equipo Navazos, 375mL	Manzanilla en Rama	9	36
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 b	ottle
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 FLIGHT

3 Tastes / 3oz Pours

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

COCKTAILS

BLOODY MARY 360 Vodka, Housemade Bloody Mary Mix

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

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

RICHMOND GIMLET
Fords Gin, Lime, Mint

10

11

10

10

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

EL MESTIZO 11
Libélula Joven Tequila, Lustau Palo Cortado

Lemon, Agave, Nutmeg

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

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

HENRY'S ALIBI 13 Banhez Mezcal, Cappelletti, Dow's LBV Port, Angostura Bitters

SMOKED SHERRY MANHATTAN

Hudson Bourbon, Gonzalez Byass Pedro Ximenez,
Lustau Amontillado, Angostura, Luxardo Cherry

GINTONICS

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

RUIT

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

OOT

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	10	34	

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

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

CIDER

17.5

Embark, Old Marauder Cider - NY

8.5