

barcelona

CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

SALCHICHÓN DE VIC

Catalonia
Dry-cured pork sausage with
black peppercorns

SPECK

Alto Adige
Dry-cured Italian ham

CHORIZO PICANTE

La Rioja
Dry-cured sausage, smokey, mildly
spicy

SOBRASADA

Mallorca
Semi-soft chorizo, garlic, paprika

SORIA CHORIZO

United States
Dry-cured pork sausage, smoky &
garlicky

FUET

Catalonia
Dry-cured pork sausage

IBORES

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

DRUNKEN GOAT

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

IDIAZÁBAL

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

DÉLICE DE BOURGOGNE

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

6-MONTH MANCHEGO

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

MAHÓN RESERVA

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

VALDEÓN

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

CABRA ROMERO

Murcia
Goat's milk cheese coated with rosemary

JAMON MANGALICA

Segovia
Cured Hungarian pig

LOMO IBÉRICO DE BELLOTA

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

APERITIVO BOARD

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

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

14

12

22

TAPAS

EGGPLANT CAPONATA

Sweet Peppers, Basil

5.5

CRISPY CALAMARI

Pimentón Aioli

11.5

MARINATED OLIVES

Garlic, Citrus, Chili

5

PULPO

Olive Oil Potatoes, Pimentón

11

BUTTERNUT SQUASH

Spiced Yogurt, Pistachio

9

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

BROCCOLI RABE

Garlic, Red Pepper Flakes

9.5

TROUT A LA PLANCHA

Salsa Verde

14.5

FRIED BRUSSELS SPROUTS

Whole Grain Mustard Aioli

8.5

P.E.I MUSSELS

Chorizo, Garlic, Shallot

12

LEEKS A LA PLANCHA

Serrano Aioli

9

BUÑUELOS DE BACALAO

Saffron Aioli

9

WILD MUSHROOMS A LA PLANCHA

Salsa Verde

8.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

7

SHISHITOS

Lemon, Sea Salt

9.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

SPINACH & CHICKPEA CAZUELA

Cumin, Lemon

8.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

MUSHROOM CONSERVA

Beech Mushrooms, Champagne Vinegar

11.5

SHORT RIB

Spiced Squash Purée, Root Vegetables

16

POTATO TORTILLA

Chive Sour Cream

6

PORK BELLY A LA PLANCHA

Cherry Pepper Chimichurri

8.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

SOLOMILLO DE CERDO

Aji Amarillo, Pomegranate Molasses

14.5

PIQUILLO PEPPER HUMMUS

Pita, Garlic

8.5

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

8.5

WHIPPED SHEEP'S CHEESE

Truffle Honey, Sea Salt

8.5

TRUFFLED BIKINI

Jamón Serrano, Mahón

8.5

BOQUERONES

Parsley, Garlic

6

BACON-WRAPPED DATES

Valdeón Mousse

8

STEAK PAILLARD

Pepper Vinaigrette, Crispy Potatoes

14.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8

BEEF SALAD

Valdeón Mousse, Pistachio

7.5

TUSCAN KALE & BRUSSELS SPROUTS

Mahón, Migas, Boquerones

9.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

WHOLE ROASTED BRANZINO

Broccoli Rabe, Potatoes

26.5

PAELLA VERDURAS

Leeks, Cauliflower, Brussels Sprouts, Serrano Aioli

half / full / double
18 / 37 / 64

PAELLA MARISCOS

Prawns, Calamari, Mussels, Clams

28 / 56 / 98

PAELLA SALVAJE*

Morcilla, Chorizo, Short Rib

28 / 56 / 98

PARILLADA BARCELONA*

NY Steak, Chicken, Pork Loin, Gaucho

31 / 62 / 108

DESSERTS

FLAN CATALÁN

7

BURNT BASQUE CHEESECAKE

Luxardo Cherries

9

CHOCOLATE CAKE

Coffee Anglaise, Almond Crumble

9

OLIVE OIL CAKE

Sea Salt

9

CREPAS WITH SEASONAL FRUIT

Bosc Pear, Walnut Citrus Cream

8

EXECUTIVE CHEF FELIX ORTEGA | 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.

WINES BY THE GLASS

SPARKLING

NV BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2018 Mestres, 1312, Reserva, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	6.25	12.5	50
2020 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.75	13.5	54

WHITE

2020 Mila, Rías Baixas, Spain	<i>Albariño</i>	6.75	13.5	54
2020 Menade, Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2020 Azul y Garanza, Navarra, Spain	<i>Viura</i>	4.5	9	(L) 50
2019 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2020 Avinyó, Petillant, Penedès, Spain	<i>Muscat Blend</i>	6.25	12.5	50
2020 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	5	10	40
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
2018 Iniceri, 'Abisso', Sicily, Italy	<i>Catarratto</i>	6	12	48
2020 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	6	12	48
2019 Evolúció, Tokaj, Hungary	<i>Furmint</i>	5.25	10.5	42

ROSÉ

2020 Liquid Geography, Bierzo, Spain	<i>Mencía</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

2017 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	7	14	56
2019 La Maldita, Rioja, Spain	<i>Garnacha</i>	5.25	10.5	42
2017 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
2019 Baron de Funes, Carineña, Spain	<i>Garnacha, Syrah</i>	4.25	8.5	34
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 Coto de Gomariz, La Flor y La Abeja, Ribeiro, Spain	<i>Sousón</i>	6	12	48
2018 Raul Perez, Ultreia St. Jacques, Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2016 R.O.Q, R-Oh, Monstant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepas Blend</i>	5.5	11	44
2019 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2018 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</i>	7	14	56
2019 Los Conejos Malditos, Toledo, Spain	<i>Tempranillo</i>	5.75	11.5	46
2018 Vara y Pulgar, Cadíz, Spain	<i>Tintilla</i>	7	14	56
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga Nacional Blend</i>	5	10	40
2016 Jelu, Patagonia, Argentina	<i>Pinot Noir</i>	6.75	13.5	54
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
2017 Polkura, Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2016 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	6.25	12.5	50
2020 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	7	14	56
2019 Poggio Anima, Belial, Tuscany, Italy	<i>Sangiovese</i>	5.5	11	44

SHERRY

DRY

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 Albala, 375mL	<i>Oloroso</i>	9	54

SWEET

East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	9.5	76
Nectar, Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>	10	80
Toro Albala, 1988, 375mL	<i>Pedro Ximénez</i>	20	80

WINE FLIGHTS

3 Half Glasses

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	



COCKTAILS

BEEES & BAYS (No ABV*) Lime, Salted Honey Syrup, Cardamom Sparkling Water, Torched Bay Leaf	5
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SUMMER STREET SLING Chamomile Infused 360 Vodka, Grapefruit, Lemon, Grapefruit Bitters, Peychaud's	10
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RICHMOND GIMLET Fords Gin, Lime, Mint	11
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TYGRA Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	13
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	11
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder	13.5
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	12.5
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SMOKED SHERRY MANHATTAN Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry	16
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LAIRD'S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	15
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GINTONICS

Inspired by the Biodynamic calendar, featuring Hayman's London Dry Gin.	14
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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 Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass	pitcher
	10	34

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

BEER

DRAFT Neshaminy Creek, Post Up Pilsner - PA Troegs, Perpetual IPA - PA Yards Brewing Co., Philly Pale - PA Ommegang, Witte - NY	7oz	14oz
	3.75	7.5
	4.25	8.5
	3.75	7.5
	3.75	7.5

BOTTLES & CANS

Clausthaler, Non-Alcoholic - Germany	5
Yuengling, Lager - PA	5
Peroni, Lager - Italy	7.5
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
Hitachino, Nest White - Japan	13
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
Kentucky Ale, Bourbon Barrel Ale - KY	12

CIDER

Embark, Old Marauder Cider - NY	8.5
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