

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO

Castilla y León, ES
15-20 Months Cured Ham. Tender,
Salty, Sweet

CHORIZO DE PAMPLONA

País Vasco, ES
Beef & Pork Sausage with Pimentón.
Tangy, Salty, Rich

FUET

Catalunya, ES
Pork Sausage. Rich, Garlic, Black
Pepper

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky,
Garlicky

CHORIZO PICANTE

La Rioja, ES
Pork Sausage. Smoky, Spicy,
Pimentón

SALCHICHÓN DE VIC

Catalunya, ES
Pork Sausage. Nutmeg, Oregano,
Garlic, Peppercorns

SPECK

Alto Adige, IT
Spice-Rubbed Ham. Smoky, Lean

SOBRASADA

California, US
Majorcan Style Spreadable Chorizo. Rich,
Smoky, Pimentón

AGED MANCHEGO

Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months.
Buttery, Nutty, Complex

CABRA ROMERO

Murcia, ES
Semi-Soft, Goat's Milk, Aged 45 Days,
Rosemary. Mildly Tart, Creamy

CAÑA DE CABRA

Murcia, ES
Soft-Ripened, Goat's Milk, Aged 21 Days.
Creamy, Mild

DRUNKEN GOAT

Murcia, ES
Semi-Soft, Goat's Milk, Aged 2 Months.
Red Wine-Soaked

VALDEÓN

Castilla y León, ES
Creamy Blue, Cow & Goat's Milk, Cave-
Aged 2 Months. Mildly Pungent

SMOKIN' GOAT

Islas Canarias, ES
Semi-Soft Goat's Milk, Aged 15 Days.
Smoked, Creamy, Mild

IDIAZÁBAL

País Vasco, ES
Semi-Firm, Raw Sheep's Milk, Aged 6 Months.
Smoked, Sharp, Fruity

TETILLA

Galicia, ES
Semi-Soft, Cow's Milk, Aged 15-20 Days.
Mild, Creamy

IBORES

Extremadura, ES
Semi-Firm, Raw Goat's Milk, Aged 2 Months.
Pimentón Rubbed

MARINATED MAHÓN

Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months. In Herbed
Citrus Oil

DÉLICE DE BOURGOGNE

Burgundy, FR
Triple-Crème, Cow's Milk, Mold Rind.
Mushroomy, Smooth, Tangy

JAMÓN MANGALICA

Castilla y León, ES
Aged 36-42 Months, Acorn & Pasture Fed
Mangalica. Marbled, Tender, Nutty

LOMO IBÉRICO DE BELLOTA

Castilla y León, ES
Aged 3 Months Ibérico Pork Loin.
Mild, Smoky, Pimentón

APERITIVO BOARD

An Assortment of Spanish Aperitivo
Snacks to Pair with Your Anytime Drinks

*Olives, Patatas Bravas, Speck, Fuet
Aged Manchego, Idiazábal, Marcona Almonds,
Guindilla Peppers*

TAPAS

MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

BOQUERONES

Parsley, Garlic

6

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

CHILLED GREEN BEANS

Fresnos, Parsley, Garlic

7.5

TROUT A LA PLANCHA

Salsa Verde

14.5

MEDITERRANEAN HERB HUMMUS

Lavash, Salsa Verde

11.5

PRAWNS A LA PLANCHA

Red Chimichurri

12.5

WHIPPED SHEEP'S CHEESE

Truffle Honey, Sea Salt

8.5

MUSSELS

Onions, Celery, Garlic, White Wine

13

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

GRILLED SALMON

Pickled Fennel, Frisée

13

POTATO TORTILLA

Chive Sour Cream

7

CHICKEN THIGH A LA PLANCHA

Aji Amarillo

8.5

QUESO A LA PLANCHA

Drunken Goat, Honey, Pimentón

8

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

BURRATA

Poached Apples, Pomegranate Vinaigrette

12.5

PORK BELLY A LA PLANCHA

Cherry Pepper Chimichurri

10.5

MUSHROOMS A LA PLANCHA

Salsa Verde

11

TRUFFLED BIKINI

Jamón Serrano, Mahón

9

CRISPY BRUSSELS SPROUTS

Pickled Onions, Mustard Aioli

9

BACON-WRAPPED DATES

Valdeón Mousse

8

CAULIFLOWER

Serrano Aioli, Manchego, Lemon

8.5

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

BUTTERNUT SQUASH

Spiced Yogurt, Candied Pistachios

9

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

ROASTED RAINBOW CARROTS

Green Chimichurri, Fresno

10

CHORIZO WITH SWEET & SOUR FIGS

Balsamic Reduction

9

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

14.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

SHAVED BRUSSELS SPROUTS

Manchego, Lemon Vinaigrette, Walnuts, Dried Cranberries

9.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

WHOLE ROASTED BRANZINO

Green Beans, Potatoes

28.5

PAELLA VERDURAS

Crimini, Red Onions, Chickpeas, Brussels Sprouts

half / full / double

18 / 36 / 64

PAELLA SALVAJE

Pork Belly, Chicken, Steak, Chickpeas

28 / 56 / 98

PAELLA MARISCOS

Prawns, Calamari, Clams, Mussels

28 / 56 / 98

PARILLADA BARCELONA*

Strip Steak, Chicken, Chorizo, Pork Loin

31 / 62 / 108

SQUID INK FIDEOS

Garlic Aioli, Chili Flakes, Calamari

14.5 / 29 / 58

DESSERTS

OLIVE OIL CAKE

Sea Salt

9

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

BURNT BASQUE CHEESECAKE

Luxardo Cherries

9

FLAN CATALÁN

7

SOUS CHEF KARMA MURILLO | SOUS CHEF GERMAN FLORES

*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
2020 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.75	13.5	54

WHITE

		3oz	6oz	bottle
2021 Mila, Rías Baixas, Spain	<i>Albariño</i>	6.75	13.5	54
2020 Menade, Rueda, Spain	<i>Verdejo</i>	7	14	56
2021 Avinyó, Petillant, Penedès, Spain	<i>Muscat Blend</i>	6.25	12.5	50
2021 La Vineyta, 'Pipa', Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2021 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	5	10	40
2019 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2021 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
2022 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46
2021 Bacchus Cellars, California	<i>Chardonnay</i>	4.75	9.5	38
2021 Redentore, Veneto, Italy	<i>Chardonnay</i>	6.5	13	52
2021 Iniceri, 'Abisso', Sicily, Italy	<i>Catarratto</i>	6	12	48
2020 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	6	12	48
2020 L'Alpage, Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	7	14	56

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2021 Liquid Geography, Bierzo, Spain	<i>Mencia</i>	6	12	48
2021 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	5.75	11.5	46
2020 Torremilanos, El Porrón de Lara, Castilla y Leon, Spain	<i>Tempranillo</i>	6.5	13	52
2020 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	6.25	12.5	50

RED

		3oz	6oz	bottle
2018 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	7	14	56
2019 La Maldita, Rioja, Spain	<i>Garnacha</i>	5.25	10.5	42
2019 Marques de Tomares, Crianza, Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2019 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2021 Le Naturel, Navarra, Spain	<i>Garnacha</i>	5.5	11	44
2020 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
2019 Raul Perez, Ultreia St. Jacques, Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
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>Trepal Blend</i>	5.5	11	44
2020 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Monastrell</i>	4.75	9.5	38
2020 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2020 Peninsula, Vino de Montana, Sierra de Gredos, Spain	<i>Garnacha, Pinuela</i>	7	14	56
2021 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Bobal</i>	6	12	48
2016 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga National Blend</i>	5	10	40
2021 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	5.75	11.5	46
2020 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
2018 Polkura, Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2019 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2018 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	6.25	12.5	50
2021 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	7.5	15	60
2019 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6.75	13.5	54

SHERRY

DRY

		3oz	bottle
Jarana, Lustau, 750mL	<i>Fino</i>	6	48
Albariza, 750mL	<i>Manzanilla</i>	7.5	60
La Cigarrera, 1L	<i>Manzanilla</i>	9.5	
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

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

GRENAÇHE (ON THE ROCKS) Le Naturel / Montana / L'Argata 18.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

ACID TRIP Asnella / L'Alpage / Belinda 16.5
High. Acid. Wines.



COCKTAILS

BEEES & BAYS (No ABV*) 6
Lime, Salted Honey Syrup, Cardamom Sparkling Water, Torched Bay Leaf

FLOR DE SAL (Low ABV) 12
La Cigarrera Manzanilla, Alma de Trabanco Cider Aperitif Luxardo Maraschino, Lime, Lemon, Black Lava Salt
Porrón for the Table 48

SUMMER STREET SLING 12
Chamomile Infused 360 Vodka, Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

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

DOS PENÍNSULAS 13
Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg

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

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

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, Angostura Bitters

GINTONICS

Inspired by the Biodynamic calendar, featuring Hayman's London Dry Gin. 14.5

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

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

FLOWER
Fever Tree Elderflower, Rosebud, Lime, Cucumber

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

SANGRIA

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

GUNS & ROSÉS glass carafe
Caves São João, Lillet Rosé, Boyd & Blair Vodka Peach Nectar, Lemon, Angostura Bitters 12.5 50

BEER

DRAFT 7oz 14oz
Neshaminy Creek, Post Up Pilsner - PA 3.75 7.5
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 6.5
Narragansett Lager (16oz.) - RI 5.5
Victory, Prima Pils - PA 7.5
Dogfish Head, Namaste Witbier - DE 8
Troegs, Dreamweaver Wheat - PA 7.5
Ommegang, Hennepin Farmhouse Ale - NY 9
Founders, All Day IPA - MI 7
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
Peroni, Lager - Italy 7.5

CIDER
Embark, Old Marauder Cider - NY 10.5