

barcelona

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

SOBRASADA

Mallorca
Semi-soft chorizo, garlic, paprika

FUET

Catalonia
Dry-cured pork sausage

CHORIZO PICANTE

La Rioja
Dry-cured sausage, smokey, mildly spicy

IBORES

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

VALDEÓN

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

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

6-MONTH MANCHEGO

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

LOMO IBERICO 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*

GIVE THE GIFT OF BARCELONA

Buy a \$50 gift card and receive a \$10 bonus

TAPAS

EGGPLANT CAPONATA

Sweet Peppers, Basil

5

CRISPY CALAMARI

Pimentón Aioli

10.5

MARINATED OLIVES

Garlic, Citrus, Chili

5

P.E.I MUSSELS

Chorizo, White Bean

11

BUTTERNUT SQUASH

Spiced Yogurt, Pistachio

9

TROUT A LA PLANCHA

Salsa Verde

14.5

SPINACH & CHICKPEA CAZUELA

Cumin, Lemon

8.5

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

MUSHROOMS A LA PLANCHA

Salsa Verde

8.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

7

FRIED BRUSSELS SPROUTS

Whole Grain Mustard Aioli

8.5

CONFIT DUCK MONTADITO

Fig, Pedro Ximenez Reduction, Whipped Ricotta

13.5

BROCCOLI RABE

Garlic, Red Pepper Flakes

8.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

ROASTED CAULIFLOWER

Ras El Hanout, Lemon, Tahini

8.5

CRISPY CHICKEN THIGH

Roasted Serrano Aioli

8.5

SHISHITOS

Lemon, Sea Salt

8.5

TRUFFLED BIKINI

Jamón Serrano, Mahón

8.5

MEDITERRANEAN HERB HUMMUS

Pita, Garlic

7

BACON-WRAPPED DATES

Valdeón Mousse

8

POTATO TORTILLA

Chive Sour Cream

6

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

LOBSTER PARISIAN GNOCCHI

Sage Brown Butter, Manchego

18

WHIPPED SHEEP'S CHEESE

Truffle Honey, Sea Salt

8

BOQUERONES

Parsley, Garlic

6

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8

BEET SALAD

Valdeón Mousse, Pistachio

7.5

AUTUMN HARVEST SALAD

Sour Apples, Candied Walnuts, Maple Sherry Vinaigrette

8.5

LARGE PLATES

WHOLE ROASTED BRANZINO

Broccoli Rabe, Potatoes

26.5

PAELLA VERDURAS

Cauliflower, Squash, Brussels Sprouts, Serrano Aioli

half / full / double

16 / 32 / 64

PAELLA MARISCOS

Prawns, Calamari, Mussels, Clams

24 / 49 / 98

PAELLA SALVAJE*

Morcilla, Chicken, Pork Belly

24.5 / 49 / 98

DESSERTS

FLAN CATALÁN

6.5

CHOCOLATE CAKE

Coffee Anglaise, Almond Crumble

8

CREPAS WITH SEASONAL FRUIT

Bosc Pear, Walnut Citrus Cream

7.5

OLIVE OIL CAKE

Sea Salt

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
 2018 **Mestres, 1312, Reserva, Brut**, Penedès, Spain
 2020 **Caves São João, Brut Rosé**, Bairrada, Portugal

	3oz	6oz	bottle
<i>Xarel-lo Blend</i>	5	10	40
<i>Xarel-lo Blend</i>	6.25	12.5	50
<i>Baga Blend</i>	6.75	13.5	54

WHITE

2020 **Mila**, Rías Baixas, Spain
 2019 **Menade**, Rueda, Spain
 2020 **Azul y Garanza**, Navarra, Spain
 2020 **Avinyó, Petillant**, Penedès, Spain
 2020 **Vinos Piñol, Raig de Raim**, Terra Alta, Spain
 2020 **Asnella**, Vinho Verde, Portugal
 2019 **Capítulo 7**, Mendoza, Argentina
 2020 **Aylin**, San Antonio, Chile
 2019 **Bacchus Cellars**, California
 2016 **Chéreau-Carré, Comte Leloup**, Muscadet, France
 2018 **Iniceri, 'Abisso'**, Sicily, Italy
 2020 **Leitz, Feinherb**, Rheingau, Germany
 2019 **Evolúció**, Tokaj, Hungary

	3oz	6oz	bottle
<i>Albariño</i>	6.75	13.5	54
<i>Verdejo</i>	6.25	12.5	50
<i>Viura</i>	4.5	9 (L)	50
<i>Muscat Blend</i>	6.25	12.5	50
<i>Garnacha Blanca</i>	5	10	40
<i>Arinto, Loureiro</i>	5.75	11.5	46
<i>Pedro Ximénez</i>	6	12	48
<i>Sauvignon Blanc</i>	5.75	11.5	46
<i>Chardonnay</i>	4.75	9.5	38
<i>Melon de Bourgogne</i>	7.5	15	60
<i>Catarratto</i>	6	12	48
<i>Riesling</i>	6	12	48
<i>Furmint</i>	5.25	10.5	42

ROSÉ

2020 **Liquid Geography**, Bierzo, Spain
 2020 **Familia Schroeder, Saurus**, Patagonia, Argentina
 2018 **Casa Berger, Sorbet**, Catalunya, Spain

	3oz	6oz	bottle
<i>Mencía</i>	6	12	48
<i>Pinot Noir</i>	5.75	11.5	46
<i>Garnacha Blend</i>	5.25	10.5	42

RED

2017 **Nucerro, Reserva**, Rioja, Spain
 2019 **La Maldita**, Rioja, Spain
 2017 **La Montesa, Crianza**, Rioja, Spain
 2018 **Bardos, Romántica**, Ribera del Duero, Spain
 2019 **Baron de Funes**, Carineña, Spain
 2019 **Viña Zorzal**, Navarra, Spain
 2018 **Raul Perez, Ultreia St. Jacques**, Bierzo, Spain
 2020 **Vins de Pedra, Negre de Folls**, Conca de Barberá
 2019 **Primitivo Quiles, Cono 4**, Alicante, Spain
 2018 **Camino de Navaherreros**, Sierra de Gredos, Spain
 2018 **Uva de Vida, Biográfico**, Toledo, Spain
 2018 **Vara y Pulgar**, Cadíz, Spain
 2015 **Fontes Cunha, 'Mondeco'**, Dão, Portugal
 2019 **Alpataco**, Patagonia, Argentina
 2020 **Earth First, Classic**, Mendoza, Argentina
 2019 **Quieto, Gran Corte**, Mendoza, Argentina
 2018 **Belinda**, Mendoza, Argentina - served chilled
 2019 **Casas del Bosque**, Casablanca, Chile
 2019 **Domaine Vallot, Côtes-du-Rhône**, France
 2019 **Poggio Anima, Belial**, Tuscany, Italy

	3oz	6oz	bottle
<i>Tempranillo</i>	7	14	56
<i>Garnacha</i>	5.25	10.5	42
<i>Tempranillo</i>	6.5	13	52
<i>Tempranillo</i>	6.5	13	52
<i>Garnacha, Syrah</i>	4.25	8.5	34
<i>Graciano</i>	5.75	11.5	46
<i>Mencía</i>	6.75	13.5	54
<i>Trepat Blend</i>	5.5	11	44
<i>Monastrell</i>	4.25	8.5	34
<i>Garnacha</i>	7	14	56
<i>Tempranillo, Graciano</i>	7	14	56
<i>Tintilla</i>	7	14	56
<i>Touriga National Blend</i>	5	10	40
<i>Cabernet Sauvignon</i>	7.25	14.5	58
<i>Malbec</i>	5.75	11.5	46
<i>Cabernet Franc, Malbec</i>	7	14	56
<i>Bonarda, Pedro Ximénez</i>	5	10	40
<i>Pinot Noir</i>	7	14	56
<i>Grenache Blend</i>	7	14	56
<i>Sangiovese</i>	5.5	11	44

SHERRY

DRY

Jarana, Lustau, 750mL
Albariza, 750mL
Los Arcos, Lustau, 750mL
Península, Lustau, 750mL
15 Años, El Maestro Sierra, 375mL
Marques de Poley, Toro Albala, 375mL

	3oz	bottle
<i>Fino</i>	6	48
<i>Manzanilla</i>	7.5	60
<i>Amontillado</i>	6.5	52
<i>Palo Cortado</i>	9	72
<i>Oloroso</i>	12.5	50
<i>Oloroso</i>	9	54

SWEET

East India Solera, Lustau, 750mL
Nectar, Gonzalez Byass, 750mL
Toro Albala, 1988, 375mL

	3oz	bottle
<i>Oloroso Dulce</i>	9.5	76
<i>Pedro Ximénez</i>	10	80
<i>Pedro Ximénez</i>	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)

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

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

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

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

GINTONICS

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

FLOWER
 Fever Tree Elderflower, Rosebud, Lime, Cucumber

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

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

SANGRIA

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

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

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
 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
 Estrella Damm, Daura Gluten-Free Lager - Spain 8
 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
 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