

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

SORIA CHORIZO

United States
Dry-cured pork sausage, smoky & garlicky

6-MONTH MANCHEGO

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

MAHÓN RESERVA

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

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

CABRA ROMERO

Murcia
Goat's milk cheese coated with
rosemary

SALCHICHÓN DE VIC

Catalonia
Dry-cured pork sausage with
black peppercorns

SOBRASADA

Mallorca
Semi-soft chorizo, garlic, paprika

DÉLICE DE BOURGOGNE

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

JAMON MANGALICA

Segovia
Cured Hungarian pig

LOMO IBERICO 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
Idiazabal, Almonds*

12

12

22

TAPAS

EGGPLANT CAPONATA

Sweet Peppers, Basil

5

MARINATED OLIVES

Garlic, Citrus, Chili

5

GRILLED ASPARAGUS

Cured Egg Yolk, Lemon

9

SHISHITOS

Lemon, Sea Salt

8.5

HARICOT VERT

Garlic, Parsley

7

MUSHROOMS A LA PLANCHA

Salsa Verde

8.5

SPICED CARROTS

Mint, Honey, Yogurt

7.5

WHIPPED FETA

Peaches, Honey

8

MEDITERRANEAN HERB HUMMUS

Pita, Garlic

7

POTATO TORTILLA

Chive Sour Cream

6

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

GREEN GAZPACHO

Tomatillo, Cucumber, Crab

9

SCALLOP CRUDO

Meyer Lemon, Cucumber Dill

12.5

P.E.I MUSSELS

White Wine, Parsley

11

BOQUERONES

Parsley, Garlic

6

CRISPY CALAMARI

Pimentón Aioli

10.5

TROUT A LA PLANCHA

Salsa Verde

14.5

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

7

BACON-WRAPPED DATES

Valdeón Mousse

8

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

ALBONDIGAS

Spiced Meatballs in Ham-Tomato Sauce

8.5

GRILLED NY STRIP

Red Chimichurri

12.5

GRILLED HANGER STEAK

Truffle Vinaigrette

11.5

SALADS

WATERMELON & FETA

Cucumber, Red Onion, Lime

8

CAPRESE

Burrata, Heirloom Tomato, Olive oil

9.5

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8

LARGE PLATES

WHOLE ROASTED BRANZINO

Asparagus, Potatoes

26.5

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

21

half / full / double

PAELLA VERDURAS

Corn, Carrots, Asparagus, Roasted Serrano Aioli

16 / 32 / 64

PAELLA MARISCOS

Prawns, Calamari, Mussels, Clams

24 / 49 / 98

PAELLA SALVAJE*

Morcilla, Pork Loin, Chicken

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

OLIVE OIL CAKE

Sea Salt

8

BASQUE BURNT CHEESECAKE

Luxardo Cherries

8

EXECUTIVE CHEF FELIX ORTEGA

*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>	4.75	9.5	38
NV Mestres, 1312, Reserva, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2019 Mila , Rías Baixas, Spain	<i>Albariño</i>	6.75	13.5	54
2019 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 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
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
2020 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46
2019 Bacchus Cellars , California	<i>Chardonnay</i>	4.75	9.5	38
2020 Redentore , Veneto, Italy	<i>Chardonnay</i>	6.5	13	52
2018 Inicerí, '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

		3oz	6oz	bottle
2019 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

		3oz	6oz	bottle
2014 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>	6.25	12.5	50
2019 Baron de Funes , Carriñena, 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
2019 Coto de Gomariz, La Flor y La Abeja , Ribeiro, Spain	<i>Sousón</i>	6	12	48
2018 Raul Perez, Ultraia 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>Trepát Blend</i>	5.5	11	44
2018 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 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2018 Bodegas Ponce, La Casilla , Manchuela, Spain	<i>Bobal</i>	8	16	64
2015 Vara y Pulgar , Cadiz, Spain	<i>Tintilla</i>	7	14	56
2015 Fontes Cunha, 'Mondeco' , Dão, Portugal	<i>Touriga National Blend</i>	5	10	40
2019 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
2018 Quieto , 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
2016 Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	6.25	12.5	50
2019 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

		3oz	bottle
Jarana , Lustau, 750mL	<i>Fino</i>	6	48
La Goya , Delgado Zuleta, 375mL	<i>Manzanilla</i>	8.5	34
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

		3oz	bottle
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 Tastes / 3oz Pours

APERITIVOS BarCava / La Goya / 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

GRENAICHE (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

RICHMOND GIMLET 11
Fords Gin, Lime, Mint

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 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 12.5
Banhez Mezcal, Cappelletti, Dow's LBV Port, Angostura Bitters

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

GINTONICS

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

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 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
Yuengling, Lager - PA 5
Peroni, Lager - Italy 7.5
Mahou, Cinco Estrellas, Lager - Spain (16oz) 7
Narragansett Lager (16oz.) - RI 5.5
Vicotry, 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
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

CIDER
Embark, Old Marauder Cider - NY 8.5