

# 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

### SORIA CHORIZO

United States  
Dry-cured pork sausage, smoky & garlicky

### CHORIZO PICANTE

La Rioja  
Dry-cured sausage, smokey, mildly spicy

### SOBRASADA

Mallorca  
Semi-soft chorizo, garlic, paprika

### FUET

Catalonia  
Dry-cured pork sausage

### IBORES

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

### VALDEÓN

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

### 6-MONTH MANCHEGO

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

### 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

### TETILLA

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

### MAHÓN RESERVA

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

### 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  
Idiazabal, Almonds*

12

12

22

## TAPAS

### EGGPLANT CAPONATA

Sweet Peppers, Basil

5

### TUNA CRUDO

Preserved Meyer Lemon, Olive Oil

13.5

### BUTTERNUT SQUASH

Spiced Yogurt, Pistachio

9

### CRISPY CALAMARI

Pimentón Aioli

10.5

### MARINATED OLIVES

Garlic, Citrus, Chili

5

### TROUT A LA PLANCHA

Salsa Verde

14.5

### SHISHITOS

Lemon, Sea Salt

8.5

### GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

### HARICOT VERT

Garlic, Parsley

7

### SPICED BEEF EMPANADAS

Red Pepper Sauce

7

### MUSHROOMS A LA PLANCHA

Salsa Verde

8.5

### TRUFFLED BIKINI

Jamón Serrano, Mahón

8.5

### SPINACH & CHICKPEA CAZUELA

Cumin, Lemon

8.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

### WHIPPED FETA

Peaches, Honey, Espelette

8

### ALBONDIGAS

Spiced Meatballs in Ham-Tomato Sauce

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

### CRISPY CHICKEN THIGH

Roasted Serrano Aioli

8.5

### BROCCOLI RABE

Garlic, Red Pepper Flakes

8.5

### STEAK PAILLARD

Pepper Vinaigrette, Crispy Potato

14.5

### BOQUERONES

Parsley, Garlic

6

### PORK BELLY A LA PLANCHA

Cherry Pepper Chimichurri

8.5

### PULPO

Parsley Purée, Pickled Fresnos

11

### GRILLED HANGER STEAK

Truffle Vinaigrette

11.5

### P.E.I MUSSELS

White Wine, Parsley

11

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8

### CAPRESE

Burrata, Heirloom Tomatoes, Olive Oil

9.5

### BEET SALAD

Valdeón Mousse, Pistachio

7.5

### WATERMELON & FETA

Cucumber, Serrano, Lime

8

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

21

### WHOLE ROASTED BRANZINO

Asparagus, Potatoes

26.5

### PAELLA VERDURAS

Corn, Squash, Asparagus, Roasted Serrano Aioli

half / full / double

16 / 32 / 64

### PAELLA SALVAJE\*

Morcilla, Chorizo, Chicken

24.5 / 49 / 98

### PAELLA MARISCOS

Prawns, Calamari, Mussels, Clams

24 / 49 / 98

### PARILLADA BARCELONA\*

NY Strip, Chicken, Pork Loin, Gaucho

27 / 54 / 108

## DESSERTS

### FLAN CATALÁN

6.5

### OLIVE OIL CAKE

Sea Salt

8

### CHOCOLATE CAKE

Coffee Anglaise, Almond Crumble

8

### BASQUE BURNT CHEESECAKE

Blueberries, Lemon

8

### CREPAS WITH SEASONAL FRUIT

Strawberries, Citrus Cream, Pistachio

7.5

## EXECUTIVE CHEF FELIX ORTEGA | SOUS CHEF CHRIS MOORE

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

## WHITE

2019 Mila, Rías Baixas, Spain	<i>Albariño</i>	6.75	13.5	54
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 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
2018 Casa Berger, Sorbet, Catalunya, Spain	<i>Garnacha Blend</i>	5.25	10.5	42

## RED

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, 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
2019 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>Trepat Blend</i>	5.5	11	44
2018 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
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
2019 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

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

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

**BIO-CURIOUS** Diorama / Abisso / Biográfico 17  
Many of our wines use Biodynamic farming practices, here are three incredible examples

**ACID TRIP** Asnella / Comte Leloup / Belinda 16.5  
High. Acid. Wines.



# 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

**DOS PENÍNSULAS** 11  
Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

**RICHMOND GIMLET** 11  
Fords Gin, Lime, Mint

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

**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

**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

**FRUIT**  
Fever Tree Grapefruit, Fever Tree Elderflower,  
Strawberry, Lemon, Pink Peppercorn

**ROOT**  
Fever Tree Mediterranean, Q Ginger Beer, Cardamom,  
Ginger, Lime

**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

# BEER

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

**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