

# BARCELONA

## CHARCUTERIE & CHEESE

6.75 for one  
18.50 for three

### JAMÓN SERRANO

Segovia  
Dry-cured Spanish ham

### SOBRASADA

Mallorca  
Semi-soft chorizo, garlic, paprika

### SORIA CHORIZO

United States  
Dry-cured pork sausage,  
smoky & garlicky

### SALCHICHÓN DE VIC

Catalonia  
Dry-cured pork sausage with  
black peppercorns

### FUET

Catalonia  
Dry-cured pork sausage

### CHORIZO PICANTE

La Rioja  
Dry-cured sausage, smokey,  
mildly 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

### VALDEÓN

Castilla-León  
Cow & Goat's Milk blue cheese, tangy &  
spicy

### IDIAZÁBAL

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

### CAÑA DE OVEJA

Murcia  
Soft-ripened sheep's milk cheese,  
tangy & crumbly

### MAHÓN RESERVA

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

### DÉLICE DE BOURGOGNE

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

**JAMON MANGALICA** 12.00  
Segovia  
Cured Hungarian pig

**LOMO IBERICO DE BELLOTA** 12.00  
Andalusia  
Dry-cured, acorn-fed Iberico  
Pig fat, cured with herbs

**APERITIVO BOARD** 18.00  
An assortment of Spanish  
aperitivo snacks to pair with  
your anytime drinks

*Marinated Olives, Patatas Bravas,  
Peppers, Jamón Serrano,  
Fuet, Manchego, Idiazabal, Almonds*

## 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

## TAPAS

**SHISHITOS** 7.50  
Lemon, Sea Salt

**MARINATED OLIVES** 5.00  
Garlic, Citrus, Chili

**GRILLED BROCCOLINI** 8.00  
Garlic Vinagrette

**MUSHROOMS A LA PLANCHA** 8.50  
Salsa Verde

**BRUSSELS SPROUTS** 7.50  
Pickled Red Onion

**EGGPLANT CAPONATA** 5.00  
Sweet Peppers, Basil

**SALT BAKED CARROTS** 6.50  
Citrus Vinagrette, Mint

**ROASTED BUTTERNUT SQUASH** 7.50  
Spiced Yogurt, Pistachios

**WHIPPED SHEEP'S CHEESE** 8.00  
Truffle Honey, Sea Salt

**SPINACH & CHICKPEA CAZUELA** 8.00  
Cumin, Lemon

**PIQUILLO PEPPER HUMMUS** 7.00  
Pita Bread, Garlic

**TRUFFLED BIKINI** 8.50  
Jamón Serrano, San Simon

**PARISIAN GNOCCHI** 8.50  
Sage, Manchego Cream

**PATATAS BRAVAS** 7.50  
Salsa Brava, Garlic Aioli

**POTATO TORTILLA** 6.00  
Chive Sour Cream

**BOQUERONES** 6.00  
Parsley, Garlic

**ARCTIC CHAR A LA PLANCHA** 12.50  
Salsa Verde

**GAMBAS AL AJILLO** 9.50  
Guindilla Pepper, Olive Oil, Garlic

**CRISPY CALAMARI** 10.50  
Pimentón Aioli

**P.E.I MUSSELS** 11.00  
Chorizo, Harissa, Cannellini Beans

**GRILLED OCTOPUS** 11.00  
Beluga Lentils

**ARROZ CALDOSO** 16.50  
Lobster, Saffron

**PORK BELLY A LA PLANCHA** 8.50  
Cherry Pepper Chimichurri

**BRAISED SHORT RIB** 13.50  
Spiced Squash, Root Vegetables

**JAMÓN & MANCHEGO CROQUETAS** 6.50  
Garlic Aioli

**CHORIZO W/ SWEET & SOUR FIGS** 8.50  
Balsamic Reduction

**BACON-WRAPPED DATES** 8.00  
Valdeón Mousse

**SPICED BEEF EMPANADAS** 7.00  
Red Pepper Sauce

**LAMB LOLLIPOPS** 14.50  
Bagna Càuda, Lemon

**ALBONDIGAS** 9.50  
Spiced Meatballs in Ham-Tomato Sauce

**GRILLED HANGER STEAK** 11.50  
Truffle Vinaigrette

## BRUNCH

(Available Saturday and Sunday 11am-3pm)

**OLIVE OIL PANCAKES** 7.00  
Vermont Cultured Butter, Sherry Maple Syrup

**TORRIJAS** 6.50  
Apple, Pear, Vanilla

**BRUNCH FIDEOS** 13.50  
Chorizo, Gaucho, Fried Eggs

**HUEVOS ESTRELLADOS** 9.50  
Mangalica, Papas Fritas, Aioli

**SERRANO BENEDICT** 7.00  
Hollandaise, Pan Con Tomate

## SALADS

**ENSALADA MIXTA** 8.00  
Olives, Onions, Tomatoes, Little Gem Lettuce

**POACHED PEAR SALAD** 7.50  
Maple Sherry Vinagrette, Cinnamon Almonds

**BEETS** 7.00  
Whipped Sheep's Cheese, Almonds

**MIXED GREENS** 7.50  
Pistachio, Caña de Oveja, Blood Orange

## LARGE PLATES

**CHICKEN PIMIENTOS** 21.00  
Potatoes, Lemon, Hot Cherry Peppers

**WHOLE ROASTED BRANZINO** 26.50  
Broccolini, Potatoes

**PAELLA VERDURAS** half / full / double  
16.00 / 32.00 / 64.00  
Squash, Brussels Sprouts, Parsnips, Garlic Aioli

**PAELLA MARISCOS** 24.50 / 49.00 / 98.00  
Prawns, Littleneck Clams, Calamari

**PARILLADA BARCELONA\*** 27.00 / 54.00 / 108.00  
NY Steak, Chicken, Pork Loin, Chorizo

**MUSHROOM FIDEOS** 16.00 / 32.00 / 64.00  
Peppers, Onions, Fried Egg

## DESSERTS

**FLAN CATALÁN** 6.50

**OLIVE OIL CAKE** 8.00  
Sea Salt

**CHOCOLATE CAKE** 8.00  
Coffee Anglaise, Almond Crumble

**BASQUE BURNT CHEESECAKE** 8.00  
Luxardo Cherries



Thank you for joining us as we gradually reopen for dining service. We'd love to hear your feedback, scan this code to leave us a digital comment card  
**Barcelona is a cashless restaurant.**  
Credit and debit accepted.

# WINES

## SPARKLING

	glass	bottle
NV BarCava, Brut, Penedès, Spain	9.5	38
NV Mestres, 1312, Reserva, Brut, Penedès, Spain		50
2018 Caves São João, Rosé, Bruto, Bairrada, Portugal	13.5	54

## MIMOSAS

	glass	
Orange-Peach-Grapefruit	10	
Guava-Lavender-Lemon	10	
*mixers offered in 8oz carafe to accompany any bottle of bubbles	4	

## ROSES

	glass	bottle
2019 Mencía, Liquid Geography, Bierzo, Spain	12	48
2019 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina		46
2018 Garnatxa Blend, Casa Berger, Sorbet, Catalunya, Spain		42

## WHITES

### LIGHT | CITRUS | CRISP

	glass	bottle
2019 Albariño, Benito Santos, Saia, Rías Baixas, Spain	12.5	50
2018 Viura, Azul y Garanza, Navarra, Spain	9	50
2018 Doña Blanca/Godello, Armas de Guerra, Bierzo, Spain	9.5	42
2019 Muscat Blend, Avinyo, Petillant, Penedès, Spain		50
2018 Malvasia, La Vineyta, 'Pipa', Emporda, Spain		46
2018 Pedro Ximénez, Capítulo 7, Mendoza, Argentina		48
2018 Riesling, Leitz, Feinherb, Rheingau, Germany		48

### MEDIUM | FRUITY | MINERAL

	glass	bottle
2015 Xarel-lo, Sumarroca, Il.logic, Penedes, Spain	11	44
2018 Verdejo, Menade, Rueda, Spain		50
2018 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain		54
2019 Arinto/Loureiro, Asnella, Vinho Verde, Portugal	11.5	46
2019 Sauvignon Blanc, Aylin, San Antonio, Chile	11.5	42
2014 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet, Fr		60
2018 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	12	48

### FULL | RIPE | SPICE

	glass	bottle
2019 Chardonnay, Redentore, Veneto, Italy		52
2019 Chardonnay, Bacchus Cellars, California	9.5	38

## REDS

### LIGHT | BERRIES | ELEGANT

	glass	bottle
2018 Garnacha, La Maldita, Rioja, Spain	10.5	42
2018 Garnacha/Syrah, Baron de Funes, Carineña, Spain		34
2019 Garnacha, Le Naturel, Jacques, Spain	11	44
2018 Mencía, Raul Perez, Ulteira St. Jacques, Bierzo, Spain		52
2019 Trepas Blend, Negre de Folls, Conca de Barberá, Spain	11	44
2019 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain		56
2018 Bonarda/Pedro Ximénez, Belinda, Mendoza, Argentina		40
2017 Pinot Noir, Casas del Bosque, Casablanca, Chile	13.5	54
2019 Sangiovese, Poggio Anima, Belial, Tuscany, Italy		44
2018 Grenache Blend, Domaine Vallot, Côtes-du-Rhône, France		56

### MEDIUM | FRUITY | SPICE

	glass	bottle
2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	14	56
2016 Tempranillo, La Montesa, Crianza, Rioja, Spain		52
2018 Graciano, Viña Zorzal, Navarra, Spain		46
2017 Sousón, Coto de Gomariz, La Flor y La Abeja, Ribeiro, Spain		48
2016 Garnacha/Carinena, R.O.Q, R-Oh, Monstant, Spain		50
2018 Monastrell, Primitivo Quiles, Cono 4, Alicante, Spain	8.5	34
2018 Tempranillo, Los Conejos Malditos, Toledo, Spain	11.5	46
2015 Tintilla, Vara y Pulgar, Cadiz, Spain		56
2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal		40
2018 Malbec, Earth First, Mendoza, Argentina	11.5	46

### FULL | RIPE | BOLD

	glass	bottle
2017 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	12.5	50
2018 Garnacha, Proyecto Garnachas, Fosca, Priorat, Spain		54
2018 Tempranillo/Graciano, Uva de Vida, Biográfico, Toledo, Spain		56
2018 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain		64
2018 Cabernet Sauvignon, Alpataco, Patagonia, Argentina	14.5	58
2016 Cabernet Franc Blend, Quieto, Mendoza, Argentina	14	56
2016 Syrah, Polkura, Colchagua, Chile		60
2015 Cabernet Franc Blend, Alto de la Ballena, Maldonado, Uruguay		50

# SANGRIA & COCKTAILS

**SANGRIA, RED OR WHITE** 8.5/glass 34/Pitcher  
Rioja Wine, Elderflower, Citrus-Infused Dark Rum, Guava Nectar

**GUNS & ROSÉS** 12/glass 48/Carafe  
São João Brut Rosé, Lillet Rosé,  
Boyd & Blair Vodka, Peach Nectar, Lemon, Grapefruit Bitters

**SUMMER STREET SLING** 10  
Chamomile Infused 360 Vodka  
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

**TABLE SIDE GINTONIC** 14  
Choice Of: Fruit, Flower, Root, Leaf or Classic

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

**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

**OTOÑO** 12  
Lustau Brandy de Jerez Reserva, Amaro Nonino  
Boiled Cider, Aquafaba, Lemon

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

# BEERS

**DRAFT**

	7oz	14 oz
Neshaminy Creek, Croydon Cream Ale - PA	3.75	7.5
Yards Brewing Co., Philly Pale - PA	3.75	7.5
Ommegang, Witte - NY	3.75	7.5

## BOTTLES & CANS

**LAGER | PILSNER | LIGHT**

Clausthaler, Non-Alcoholic - Germany	5
Estrella Damm, Daura Gluten Free Lager-Spain	8
Mahou, Cinco Estrellas, Lager- Spain (16oz)	7
Narragansett Lager (16oz.) - RI	5.5
Peroni, Lager - Italy	7.5
Yuengling, Lager - PA	5

**WHEAT | FRUIT | SAISON**

Dogfish Head, Namaste Witbier - DE	7.5
Ommegang, Hennepin Farmhouse Ale - NY	9
Troegs, Dreamweaver Wheat - PA	7

**HOPPY | FLORAL | BITTER**

2SP Brewing Co., Up and Out IPA - PA	7.5
Neshaminy Creek, J.A.W.N. APA - PA	7.5
Founders, All Day IPA - MI	6.5
Lagunitas, Maximus IPA - CA	8.5
Two Roads, Honeyspot White IPA - CT	7.5



Check out our full wine list here by scanning this QR code