

# BARCELONA

Barcelona is a cashless restaurant.  
Credit and debit accepted.

215.515.7900

## CHARCUTERIE & CHEESE

6.75 for one  
18.50 for three

### JAMÓN SERRANO

Segovia  
Dry-cured Spanish ham

### SPECK

Aldo Adige, Italy  
Lightly smoked, dry-cured ham

### SOBRASADA

Mallorca  
Semi-soft chorizo, garlic, paprika

### FUET

Catalonia  
Dry-cured pork sausage

### CHORIZO PICANTE

La Rioja  
Dry-cured sausage, smoky, mildly spicy

### SORIA CHORIZO

United States  
Dry-cured pork sausage, smoky & garlicky

### SALCHICHÓN DE VIC

Catalonia  
Dry-cured pork sausage with black peppercorns

### 6-MONTH MANCHEGO

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

### CABRA ROMERO

Murcia  
Goat's milk cheese coated with rosemary

### CAÑA DE CABRA

Murcia  
Soft-ripened goat cheese, creamy & mild

### IBORES

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

### DÉLICE DE BOURGOGNE

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

### SAN SIMON

Galicia  
Smoked cow's milk, creamy & buttery

### DRUNKEN GOAT

Murcia  
Semi-soft goat's milk soaked in red wine

### 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, Mancahego, Ibores, Roasted Almonds*

## SOUS 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

### MARINATED OLIVES

Garlic, Citrus, Chili

5.00

### SHISHITOS

Lemon, Sea Salt

7.50

### ROASTED BUTTERNUT SQUASH

Spiced Yogurt, Pistachios

6.50

### CATALAN SPINACH

Golden Raisins, Pine Nuts

7.00

### PAN CON TOMATE

Sea Salt, Olive Oil

4.50

### MUSHROOMS A LA PLANCHA

Salsa Verde

8.50

### CRISPY CAULIFLOWER

Pine Nuts, Basil

7.00

### BRUSSELS SPROUTS

Pickled Red Onion

7.50

### GRILLED BROCCOLINI

Garlic Vinagrette

8.00

### EGGPLANT CAPONATA

Sweet Peppers, Basil

5.00

### SPINACH & CHICKPEA CAZUELA

Cumin, Lemon

8.00

### PIQUILLO HUMMUS

Pita Bread, Garlic

7.00

### TRUFFLED BIKINI

Jamón Serrano, San Simon

8.50

### WHIPPED SHEEP'S CHEESE

Truffle Honey, Sea Salt

8.00

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.50

### POTATO TORTILLA

Chive Sour Cream

6.00

### BOQUERONES

Parsley, Garlic

6.00

### GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.50

### TROUT A LA PLANCHA

Salsa Verde

12.50

### CRISPY CALAMARI

Pimentón Aioli

10.50

### SEARED SCALLOPS

Cauliflower Purée

13.50

### GRILLED OCTOPUS

Potato, Squid Ink

11.00

### PORK BELLY A LA PLANCHA

Cherry Pepper Chimichurri

8.50

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.50

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.50

### SPICED BEEF EMPANADAS

Red Pepper Sauce

7.00

### BACON-WRAPPED DATES

Valdeón Mousse

8.00

### ALBONDIGAS

Spiced Meatballs in Ham-Tomato Sauce

9.50

### GRILLED HANGER STEAK

Truffle Vinaigrette

11.50

## BRUNCH

(Available Saturday and Sunday 12pm-3pm)

### OLIVE OIL PANCAKES

Maple Butter, Strawberry Compote

7.00

### TORRIJAS

Peaches

6.50

### BRUNCH FIDEOS

Chorizo, Gaucho, Fried Eggs

13.50

### HUEVOS ESTRELLADOS

Mangalica, Papas Fritas, Aioli

9.50

### SERRANO BENEDICT

Hollandaise, Pan Con Tomate

7.00

### CHORIZO MIGAS

Sofrito, Fried Egg

7.00

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8.00

### MIXED GREENS

Pistachio, Caña de Cabra, Blood Orange

7.50

### BEETS

Valdeón, Almonds

7.00

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

21.00

### WHOLE ROASTED BRANZINO

Broccolini, Potatoes

26.50

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

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

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

**CHICKEN AND CHORIZO FIDEOS** 16.00 / 32.00 / 64.00  
Peppers, Onions, Fried Egg

## DESSERTS

### FLAN CATALÁN

6.50

### OLIVE OIL CAKE

Sea Salt

8.00

### CHOCOLATE CAKE

Coffee Anglaise, Almond Crumble

8.00

### BASQUE BURNT CHEESECAKE

Blackberry Sauce

8.00



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

## WINES

### SPARKLING

	glass	bottle
NV BarCava, Brut, Penedès, Spain	9.5	38
NV Mestres, 1312, Reserva, Brut, Penedès, Spain	12.5	50
2018 Caves São João, Rosé, Bruto, Bairrada, Portugal	13.5	54

### MIMOSA MIXERS to accompany any bottle of bubbles

	carafe
Orange-Peach-Grapefruit	4
Guava-Lavender-Lemon	4

### ROSES

	glass	bottle
2019 Mencía, Liquid Geography, Bierzo, Spain	12	48
2019 Garnatxa Blend, Casa Berger, Sorbet, Catalunya, Spain	10.5	42

### WHITES

#### LIGHT | CITRUS | CRISP

2018 Albariño, Benito Santos, Saiar, Rías Baixas, Spain	12.5	50
2018 Doña Blanca/Godello, Armas de Guerra, Bierzo, Spain		42
2019 Muscat Blend, Avinyo, Petillant, Penedès, Spain	12.5	44
2018 Malvasia, La Vineyta, 'Pipa', Emporda, Spain		46
2018 Pedro Ximénez, Capítulo 7, Mendoza, Argentina		48
2018 Riesling, Leitz, Feinherb, Rheingau, Germany	12	48

#### MEDIUM | FRUITY | MINERAL

2015 Xarel-lo, Sumarroca, Il.logic, Penedes, Spain	11	44
2018 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain		54
2018 Arinto/Loureiro, Asnella, Vinho Verde, Portugal	11.5	42
2019 Sauvignon Blanc, Aylin, San Antonio, Chile	11.5	46
2014 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet, Fr		60
2018 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	12	48
2017 Furmint, Evolúció, Tokaj, Hungary		42

#### FULL | RIPE | SPICE

2018 Chardonnay/Viognier, LaBoscana, Costers del Segre, Spain	12	48
2017 Chardonnay, Bacchus Cellars, California	9.5	38

### REDS

#### LIGHT | BERRIES | ELEGANT

2018 Garnacha, Le Naturel, Navarra, Spain	11	44
2018 Mencía, Raul Perez, Ultreia St. Jacques, Bierzo, Spain		52
2018 Trepát Blend, Negre de Folls, Conca de Barberá, Spain	11	44
2017 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain	14	56
2018 Grenache, Anne Pichon, Sauvage Vieilles Vignes, Rhone, France		56

#### MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	14	56
2016 Tempranillo, La Montesa, Crianza, Rioja, Spain		52
2017 Graciano, Viña Zorzal, Navarra, Spain	11.5	46
2017 Sousón, Coto de Gomariz, La Flor y La Abeja, Ribeiro, Spain		48
2017 Monastrell, Primitivo Quiles, Cono 4, Alicante, Spain		34
2015 Tintilla, Vara y Pulgar, Cadíz, Spain		56
2019 Malbec, Earth First, Mendoza, Argentina	11.5	46

#### FULL | RIPE | BOLD

2016 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	12.5	50
2017 Garnacha, Proyecto Garnachas, Fosca, Priorat, Spain		54
2018 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain	16	64
2016 Cabernet Franc Blend, Quieto, Mendoza, Argentina	14	56

## 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

**BLOODY MARY** 10  
360 Vodka, Housemade Bloody Mary Mix

**MIMOSA** 10  
Choice of: Classic with Fresh Squeezed OJ,  
Orange-Peach-Grapefruit or Guava-Lavender-Lemon

## BEERS

### DRAFT

	14 oz
Neshaminy Creek, Croydon Cream Ale - PA	7.5
Troegs, Perpetual IPA - PA	8.5
Yards Brewing Co., Philly Pale - PA	7.5
Ommegang, Witte - NY	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

#### DARK | SPICED | STRONG

Allagash, Tripel Reserve - ME	10.5
-------------------------------	------



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