

BARCELONA

CHARCUTERIE & CHEESE

6.75 for one
18.50 for three

SPECK
Aldo Adige, Italy
Lightly smoked, dry-cured ham

FUET
Catalonia
Dry-cured pork sausage

PAMPLONA
Basque Country
Dry-cured sausage, rich & smoky

SORIA CHORIZO
United States
Dry-cured pork sausage,
smoky & garlicky

SALCHICHÓN DE VIC
Catalonia
Dry-cured pork sausage with
black peppercorns

CHORIZO PICANTE
La Rioja
Dry-cured sausage, smokey,
mildly spicy

6-MONTH MANCHEGO
La Mancha
Firm, cured sheep's milk,
sharp & piquant

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

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

AGED MAHÓN
Balearic Islands
Cow's milk cheese aged 1 year, salty &
Sharp

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

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

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, Ibores,
Marcona Almonds*

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 5.00
Garlic, Citrus, Chili

SHISHITOS 7.50
Lemon, Sea Salt

ROASTED BUTTERNUT SQUASH 6.50
Spiced Yogurt, Pistachios

MUSHROOMS A LA PLANCHA 8.50
Salsa Verde

BRUSSELS SPROUTS 7.50
Pickled Red Onion

CRISPY CAULIFLOWER 7.00
Pine Nuts, Basil

GRILLED BROCCOLINI 8.00
Garlic Vinaigrette

SALT BAKED CARROTS 6.50
Citrus Vinaigrette, Mint

EGGPLANT CAPONATA 5.00
Sweet Peppers, Basil

SPINACH & CHICKPEA CAZUELA 8.00
Cumin, Lemon

SWEET POTATO HUMMUS 7.00
Pita Bread, Garlic

TRUFFLED BIKINI 8.50
Jamón Serrano, San Simon

WHIPPED SHEEP'S CHEESE 8.00
Truffle Honey, Sea Salt

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

POTATO TORTILLA 6.00
Chive Sour Cream

BOQUERONES 6.00
Parsley, Garlic

GAMBAS AL AJILLO 9.50
Guindilla Pepper, Olive Oil, Garlic

TROUT A LA PLANCHA 12.50
Salsa Verde

CRISPY CALAMARI 10.50
Pimentón Aioli

GRILLED OCTOPUS 11.00
Beluga Lentils

TUNA CRUDO 12.50
Preserved Lemon Vinaigrette, Serrano

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

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

WILD BOAR RAGU 11.50
Manchego Polenta, Mushrooms

CHORIZO W/ SWEET & SOUR FIGS 8.50
Balsamic Reduction

SPICED BEEF EMPANADAS 7.00
Red Pepper Sauce

BACON-WRAPPED DATES 8.00
Valdeón Mousse

ALBONDIGAS 9.50
Spiced Meatballs in Ham-Tomato Sauce

GRILLED HANGER STEAK 11.50
Truffle Vinaigrette

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Ask us about *Barcelona Experiences*
and other gifts you can give.

BRUNCH

(Available Saturday and Sunday 12pm-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

CHORIZO MIGAS 7.00
Sofrito, Fried Egg

SALADS

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

MIXED GREENS 7.50
Pistachio, Caña de Cabra, Blood Orange

BEETS 7.00
Valdeón, Almonds

POACHED PEAR SALAD 7.50
Maple Sherry Vinaigrette, Cinnamon Almonds

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, 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

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

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

MIMOSA MIXERS to accompany any bottle of bubbles

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

ROSES

2019 Mencía, Liquid Geography, Bierzo, Spain	12	48
2018 Garnatxa Blend, Casa Berger, Sorbet, Catalunya, Spain		42
2019 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina	12.5	46

WHITES

LIGHT | CITRUS | CRISP

2019 Albariño, Benito Santos, Saiar, Rías Baixas, Spain	12.5	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	12	48

MEDIUM | FRUITY | MINERAL

2015 Xarel-lo, Sumarroca, Il.lògic, Penedes, Spain	11	44
2018 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain		54
2019 Arinto/Loureiro, Asnella, Vinho Verde, Portugal	11.5	46
2019 Sauvignon Blanc, Aylín, 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
2017 Furmint, Evolúció, Tokaj, Hungary		42

FULL | RIPE | SPICE

2019 Chardonnay, Redentore, Veneto, Italy	13	52
2018 Chardonnay/Viognier, LaBoscana, Costers del Segre, Spain	12	50
2019 Chardonnay, Bacchus Cellars, California	9.5	38

REDS

LIGHT | BERRIES | ELEGANT

2018 Garnacha/Syrah, Baron de Funes, Carineña, Spain		34
2019 Garnacha, Le Naturel, Navarra, Spain	11	44
2018 Mencía, Raul Perez, Ultraia 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	14	56
2018 Bonarda/Pedro Ximénez, Belinda, Mendoza, Argentina	10	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	14	56

MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	14	56
2016 Tempranillo, La Montesa, Crianza, Rioja, Spain		52
2018 Graciano, Viña Zorzal, Navarra, Spain	11.5	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		34
2015 Tintilla, Vara y Pulgar, Cadiz, Spain		56
2018 Malbec, Earth First, Mendoza, Argentina	11.5	46

FULL | RIPE | BOLD

2017 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	12.5	50
2018 Garnacha, Proyecto Garnachas, Fosca, Priorat, Spain	13.5	54
2018 Tempranillo/Graciano, Uva de Vida, Biográfico, Toledo, Spain	14	56
2018 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain		64
2017 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	12.5	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

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 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

DARK | SPICED | STRONG
Allagash, Tripel Reserve - ME 10.5



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