

# 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 CABRA

Murcia  
Soft-ripened goat cheese, creamy &  
mild

### 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

### 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

### GRILLED BROCCOLINI

Almond Romesco 8.00

### EGGPLANT CAPONATA

Sweet Peppers, Basil 5.00

### MUSHROOMS A LA PLANCHA

Salsa Verde 8.50

### BRUSSELS SPROUTS

Pickled Red Onion 7.50

### SPINACH & CHICKPEA CAZUELA

Cumin, Lemon 8.00

### SPICED CARROTS

Mint, Honey, Yogurt 7.50

### WHIPPED SHEEP'S CHEESE

Truffle Honey, Sea Salt 8.00

### PIQUILLO PEPPER HUMMUS

Pita Bread, Garlic 7.00

### TRUFFLED BIKINI

Jamón Serrano, Mahon 8.50

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli 7.50

### POTATO TORTILLA

Chive Sour Cream 6.00

### BOQUERONES

Parsley, Garlic 6.00

### CRISPY CALAMARI

Pimentón Aioli 10.50

### TROUT A LA PLANCHA

Salsa Verde 12.50

### RICOTTA CAVATELLI

Black Kale, Gaucho 11.50

### GRILLED OCTOPUS

Beluga Lentils 11.00

### GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic 9.50

### P.E.I MUSSELS

Chorizo, Harissa, Cannellini Beans 11.00

### DUCK CONFIT MONTADITO

Whipped Ricotta, Sour Cherry 13.00

### PORK BELLY A LA PLANCHA

Sweet & Sour Membrillo 8.50

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction 8.50

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli 6.50

### SPICED BEEF EMPANADAS

Red Pepper Sauce 7.00

### LAMB LOLLIPOPS

Bagna Càuda, Lemon 14.50

### ALBONDIGAS

Spiced Meatballs in Ham-Tomato Sauce 9.50

### BACON-WRAPPED DATES

Valdeón Mousse 8.00

### TUNA CRUDO

Serrano, Citrus 13.50

### GRILLED HANGER STEAK

Truffle Vinaigrette 11.50

## BRUNCH

(Available Saturday and Sunday 11am-3pm)

### OLIVE OIL PANCAKES

Vermont Cultured Butter, Sherry Maple Syrup 7.00

### TORRIJAS

Charred Pineapple 6.50

### BRUNCH FIDEOS

Chorizo, Gaucho, Fried Eggs 13.50

### SERRANO BENEDICT

Hollandaise, Pan Con Tomato 7.00

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce 8.00

### POACHED PEAR SALAD

Maple Sherry Vinaigrette, Cinnamon Almonds 7.50

### BEETS

Whipped Sheep's Cheese, Almonds 7.00

### MIXED GREENS

Pistachio, Caña de Oveja, Blood Orange 7.50

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers 21.00

### WHOLE ROASTED BRANZINO

Broccolini, Potatoes 26.50

### PAELLA VERDURAS

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

### PAELLA MARISCOS

24.50 / 49.00 / 98.00  
Prawns, Littleneck Clams, Calamari, Mussels

### PAELLA SALVAJE\*

24.50/49.00/98.00  
Gaucho, Morcilla, Chicken

### 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

### CHOCOLATE CAKE

Coffee Anglaise, Almond Crumble 8.00

### BASQUE BURNT CHEESECAKE

Charred Pineapple 8.00

### OLIVE OIL CAKE

Sea Salt 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  
**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

2019 Albariño, Benito Santos, Saïar, 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

2019 Verdejo, Menade, Rueda, Spain	12.5	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		48

### FULL | RIPE | SPICE

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

## REDS

### LIGHT | BERRIES | ELEGANT

2018 Garnacha, La Maldita, Rioja, Spain	10.5	42
2018 Garnacha/Syrah, Baron de Funes, Carineña, Spain		34
2019 Garnacha, Le Naturel, Navarra, Spain	11	44
2018 Mencía, Raul Perez, Ultreia St. Jacques, Bierzo, Spain		52
2017 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain		56
2018 Bonarda/Pedro Ximénez, Belinda, Mendoza, Argentina		40
2018 Pinot Noir, Casas del Bosque, Casablanca, Chile	13.5	54
2018 Grenache Blend, Domaine Vallot, Côtes-du-Rhône, France		56

### MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	14	56
2016 Tempranillo, La Montesa, Crianza, Rioja, Spain	13	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	8.5	34
2018 Tempranillo, Los Conejos Malditos, Toledo, Spain	11.5	46
2015 Tintilla, Vara y Pulgar, Cadíz, Spain		56
2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal		40
2019 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		56
2018 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain		64
2019 Cabernet Sauvignon, Alpataco, Patagonia, Argentina	14.5	58
2018 Cabernet Franc Blend, Quieto, Mendoza, Argentina	14	56
2016 Syrah, Polkura, Colchagua, Chile	15	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

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

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

**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 Tableside

# BEERS

## 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
Two Roads, Honeyspot White IPA – CT	7.5

### DARK | SPICED | STRONG

Allagash, Tripel Reserve – ME	10.5
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### SOUPS | CIDERS

Embark, Old Marauder Cider – NY	8.5
Rodenbach, Grand Cru Sour Ale – Belgium	12

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

