

BARCELONA

CHARCUTERIE & CHEESE

6.75 for one
18.50 for three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

SPECK

Alto Adige
Dry-cured Italian ham

SOBRASADA

Mallorca
Semi-soft chorizo, garlic, paprika

SORIA CHORIZO

United States
Dry-cured pork sausage,
smoky & garlicky

PAMPLONA

Basque Country
Dry-cured pork sausage, rich & smoky

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

IDIAZABAL

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

DRUNKEN GOAT

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

IBORES

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

DÉLICE DE BOURGOGNE

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

VALDEÓN

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

CAÑA DE CABRA

Murcia
Soft-ripened goat cheese, creamy & mild

MAHÓN RESERVA

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

JAMON MANGALICA

Segovia
Cured Hungarian pig

APERITIVO BOARD

An assortment of Spanish
aperitivo snacks to pair with
your anytime drinks

*Marinated Olives, Patatas Bravas,
Peppers, 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

MARINATED OLIVES 5.00
Garlic, Citrus, Chili

SHISHITOS 7.50
Lemon, Sea Salt

EGGPLANT CAPONATA 5.00
Sweet Peppers, Basil

MUSHROOMS A LA PLANCHA 8.50
Salsa Verde

GRILLED ASPARAGUS 9.00
Cured Egg Yolk, Lemon

SPINACH & CHICKPEA CAZUELA 8.00
Cumin, Lemon

SPICED CARROTS 7.50
Mint, Honey, Yogurt

LEEK A LA PLANCHA 9.00
Roasted Serrano Aioli

WHIPPED SHEEP'S CHEESE 8.00
Truffle Honey, Sea Salt

MEDITERRANEAN HERB HUMMUS 7.00
Pita Bread, Garlic

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

POTATO TORTILLA 6.00
Chive Sour Cream

RICOTTA CAVATELLI 13.50
Braised Rabbit, English Pea, Pecorino

BOQUERONES 6.00
Parsley, Garlic

CRISPY CALAMARI 10.50
Pimentón Aioli

PULPO 11.00
Herb Hummus

TROUT A LA PLANCHA 12.50
Salsa Verde

GAMBAS AL AJILLO 9.50
Guindilla Pepper, Olive Oil, Garlic

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

SPICED BEEF EMPANADAS 7.00
Red Pepper Sauce

CHORIZO W/ SWEET & SOUR FIGS 8.50
Balsamic Reduction

TRUFFLED BIKINI 8.50
Jamón Serrano, Mahón

JAMÓN & MANCHEGO CROQUETAS 6.50
Garlic Aioli

PORK BELLY A LA PLANCHA 8.50
Cherry Pepper Chimichurri

ALBONDIGAS 8.50
Spiced Meatballs in Ham-Tomato Sauce

BACON-WRAPPED DATES 8.00
Valdeón Mousse

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
Maserated Berries

BRUNCH FIDEOS 13.50
Chorizo, Gaucho, Fried Eggs

HUEVOS ESTRELLADOS 9.50
Mangalica, Papas Fritas, Aioli

SERRANO BENEDICT 7.00
Hollandaise, Pan Con Tomato

YOGURT CON BAYAS 6.50
Mixed Berries, Granola, Honey

SALADS

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

BURRATA 9.00
Pea leaves, Roasted Tomato, Arugula

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
Asparagus, Potatoes

PAELLA VERDURAS **half / full / double**
16.00 / 32.00 / 64.00
Snap Peas, Carrots, Asparagus,
Charred Scallion Aioli

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, Gaucho

DESSERTS

FLAN CATALÁN 6.50

CHOCOLATE CAKE 8.00
Coffee Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE 8.00
Luxardo Cherries

OLIVE OIL CAKE 8.00
Sea Salt



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	12.5	50
2018 Caves São João, Rosé, Bruto, Bairrada, Portugal	13.5	54

MIMOSAS

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

ROSES

2019 Mencía, Liquid Geography, Bierzo, Spain	12	48
2018 Garnatxa Blend, Casa Berger, Sorbet, Catalunya, Spain		42

WHITES

LIGHT | CITRUS | CRISP

2019 Viura, Azul y Garanza, Navarra, Spain	9	50
2018 Xarel-lo, Pinord, Diorama, Penedès, Spain	11	44
2020 Muscat Blend, Avinyo, Petillant, Penedès, Spain	12.5	50
2018 Malvasia, La Vineyta, 'Pipa', Emporda, Spain	11.5	46
2018 Pedro Ximénez, Capítulo 7, Mendoza, Argentina		48
2020 Riesling, Leitz, Feinherb, Rheingau, Germany	12	48

MEDIUM | FRUITY | MINERAL

2019 Verdejo, Menade, Rueda, Spain	12.5	50
2019 Garnacha Blanca, Vinos Piñol, Raig de Raim, Terra Alta, Spain		40
2018 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain		54
2018 Arinto/Loureiro, Asnella, Vinho Verde, Portugal	11.5	46
2020 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

2019 Chardonnay, Redentore, Veneto, Italy	13	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
2020 Garnacha, Le Naturel, Navarra, Spain	11	44
2018 Mencía, Raul Perez, Ultreia St. Jacques, Bierzo, Spain		52
2019 Trepas Blend, Negre de Folls, Conca de Barberá, Spain	11	44
2017 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain		56
2018 Bonarda/Pedro Ximénez, Belinda, Mendoza, Argentina	10	40
2018 Pinot Noir, Casas del Bosque, Casablanca, Chile	13.5	54
2019 Sangiovese, Poggio Anima, Belial, Tuscany, Italy		44
2019 Grenache Blend, Domaine Vallot, Côtes-du-Rhône, France		56

MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	14	56
2017 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
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
2020 Malbec, Earth First, Mendoza, Argentina	11.5	46

FULL | RIPE | BOLD

2018 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	12.5	50
2018 Tempranillo/Graciano, Uva de Vida, Biográfico, Toledo, Spain	14	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

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

TABLESIDE GINTONIC 14
Choice of: Fruit, Leaf, Flower, Root 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

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

BEERS

DRAFT

Neshaminy Creek, Trauger Pilsner - 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
Victory, Prima Pils-PA		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		8
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		11.5
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SOURS | CIDERS

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



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