

# BARCELONA

## CHARCUTERIE & CHEESE

6.75 for one

18.50 for three

### JAMÓN SERRANO

Segovia  
Dry-cured Spanish ham

### SORIA CHORIZO

United States  
Dry-cured pork sausage,  
smoky & garlicky

### SALCHICHÓN DE VIC

Catalonia  
Dry-cured pork sausage with  
black peppercorns

### SPECK

Alto Adige  
Dry-cured Italian ham

### SOBRASADA

Mallorca  
Semi-soft chorizo, garlic, paprika

### 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

### IDIAZÁBAL

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

### VALDEÓN

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

### MAHÓN RESERVA

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

### CABRA ROMERO

Murcia  
Goat's Milk cheese coated with rosemary

### DÉLICE DE BOURGOGNE

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

### TETILLA

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

**JAMON MANGALICA** 12.00  
Segovia  
Cured Hungarian pig

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

**APERITIVO BOARD** 22.00  
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

**MUSHROOMS A LA PLANCHA** 8.50  
Salsa Verde

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

**SPICED CARROTS** 7.50  
Mint, Honey, Yogurt

**GRILLED ASPARAGUS** 9.00  
Cured Egg Yolk, Lemon

**LEEKS A LA PLANCHA** 9.00  
Roasted Serrano Aioli

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

**MEDITERRANEAN HERB HUMMUS** 7.00  
Pita, Garlic

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

**POTATO TORTILLA** 6.00  
Chive Sour Cream

**BOQUERONES** 6.00  
Parsley, Garlic

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

**CRISPY CALAMARI** 10.50  
Pimentón Aioli

**TROUT A LA PLANCHA** 12.50  
Salsa Verde

**PULPO** 11.00  
Herb Hummus

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

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

**SPICED BEEF EMPANADAS** 7.00  
Red Pepper Sauce

**TRUFFLED BIKINI** 8.50  
Jamón Serrano, Mahón

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

**JAMÓN & MANCHEGO CROQUETAS** 6.50  
Garlic Aioli

**BACON-WRAPPED DATES** 8.00  
Valdeón Mousse

**ALBONDIGAS** 8.50  
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  
Mascerated Berries

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

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

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

**YOGURT CON BAYAS** 6.50  
Mixed Berries, Granola, Honey

**AVOCADO TOAST** 7.50  
Pico, Radish

## 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

**FARRO & SPRING VEGETABLES** 7.00  
Mint, basil, Lemon Vinaigrette

## 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  
Leeks, Carrots, Asparagus,  
Roasted Serrano Aioli

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

**PAELLA SALVAJE\*** 24.50/49.00/98.00  
Morcilla, Chorizo, 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



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
2020 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina	11.5	46
2018 Garnatxa Blend, Casa Berger, Sorbet, Catalunya, Spain		42

### WHITES

#### LIGHT | CITRUS | CRISP

2019 Albariño, Mila, Rías Baixas, Spain	13.5	54
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 Arinto/Loureiro, Asnella, Vinho Verde, Portugal	11.5	46
2020 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

#### FULL | RIPE | SPICE

2019 Chardonnay, Redentore, Veneto, Italy	13	52
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### REDS

#### LIGHT | BERRIES | ELEGANT

2018 Garnacha/Syrah, Baron de Funes, Carineña, Spain		34
2020 Garnacha, Le Naturel, Navarra, Spain	11	44
2018 Mencía, Raul Perez, Ultra St. Jacques, Bierzo, Spain		52
2020 Trepat Blend, Negre de Folls, Conca de Barberá, Spain	11	44
2017 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain		56
2017 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
2019 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
2020 Malbec, Earth First, Mendoza, Argentina	11.5	46

#### FULL | RIPE | BOLD

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, Post Up Pilsner - PA	7oz	14 oz
Troegs, Perpetual IPA - PA	3.75	7.5
Ommegang, Witte - NY	4.25	8.5
	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



Check out our full wine list here  
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