

barcelona

BRUNCH

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO

Castilla y León, ES
15-20 Months Cured Ham. Tender, Salty, Sweet

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

SALCHICHÓN DE VIC

Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

SPECK

Alto Adige, IT
Spice-Rubbed Ham. Smoky, Lean

FUET

Catalunya, ES
Pork Sausage. Rich, Garlic, Black Pepper

CHORIZO PICANTE

La Rioja, ES
Pork Sausage. Smoky, Spicy, Pimentón

CHORIZO DE PAMPLONA

País Vasco, ES
Beef & Pork Sausage with Pimentón. Tangy, Salty, Rich

AGED MANCHEGO

Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

CABRA ROMERO

Murcia, ES
Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy

MARINATED MAHÓN

Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months. In Herbed Citrus Oil

TETILLA

Galicia, ES
Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy

IDIAZÁBAL

País Vasco, ES
Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity

DÉLICE DE BOURGOGNE

Burgundy, FR
Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy

SMOKIN' GOAT

Islas Canarias, ES
Semi-Soft Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild

OVEJA CON FLORES

La Mancha, ES
Firm, Sheep's Milk. Rich, Earthy, Covered With Regional Flowers

DRUNKEN GOAT

Murcia, ES
Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked

CAÑA DE CABRA

Murcia, ES
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

ALISIOS

Islas Canarias, ES
Semi-Soft, Cow & Goat's Milk. Aged 3 Months. Toasted, Creamy, Sweet Pimentón

VALDEÓN

Castilla y León, ES
Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months.

JAMÓN MANGALICA

Castilla y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

MAXORATA CON PIMENTÓN

Islas Canarias, ES
Semi-Firm, Goat's Milk, Pimentón, Aged 2 Months. Buttery, Tangy

APERITIVO BOARD

An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks

Marinated Olives, Patatas Bravas, Guindilla Peppers, Soria Chorizo, Jamón Serrano, Manchego, Maxorata, Marcona Almonds

TAPAS

OLIVE OIL PANCAKES

Whipped Butter, Maple Syrup

POTATO TORTILLA

Chive Sour Cream

MUSHROOM BENEDICT

Oyster, Button & Shiitake, Hollandaise, Pan Con Tomato

BOQUERONES

Parsley, Garlic

SERRANO BENEDICT

Hollandaise, Pan Con Tomato

GRILLED SALMON

Pickled Fennel, Arugula

HUEVOS ESTRELLADOS

Mangalica, Papas Fritas, Garlic Aioli

MUSSELS

Crushed Red Tomatoes, Shallots, Garlic, White Wine

TORRIJAS

Crema Catalan, Apples

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

RAINBOW TROUT A LA PLANCHA

Salsa Verde

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

CRISPY CALAMARI

Shishito Peppers, Piquillos, Chipotle Aioli

CHILLED GREEN BEANS

Fresnos, Parsley, Garlic

PRAWNS A LA PLANCHA

Red Chimichurri

ASPARAGUS A LA PLANCHA

Charred Scallion Aioli

PULPO A LA PLANCHA

Marcona Almond Romesco

CAULIFLOWER

Serrano Aioli, Manchego, Lemon

CHICKEN THIGH A LA PLANCHA

Aji Amarillo

BLISTERED SHISHITO PEPPERS

Lemon, Sea Salt

TRUFFLED BIKINI

Jamón Serrano, Manchego

MUSHROOMS A LA PLANCHA

Button, Shiitake & Oyster Mushrooms, Salsa Verde

BACON-WRAPPED DATES

Valdeón Mousse

BURRATA

Oranges, Olives, Sumac

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

QUESO A LA PLANCHA

Caña de Cabra, Pine Nuts, Rosemary, Honey

PORK BELLY A LA PLANCHA

Cherry Pepper Chimichurri

WHIPPED SHEEP'S CHEESE

Truffle Honey, Sea Salt

SPICED BEEF EMPANADAS

Red Pepper Sauce

QUEEN OLIVE HUMMUS

Basil, Chili Flakes

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

MORROCAN LAMB

Smashed Potatoes, Harissa Yogurt

SALADS

PANZANELLA SALAD

Tomatoes, Red Onions, Croutons, Radish, Sherry Vinaigrette, Spinach, Arugula

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

LARGE PLATES

WHOLE ROASTED BRANZINO

Green Beans, Potatoes

PAELLA VERDURAS

Asparagus, Green Beans, Red Cabbage, Chickpeas, Red Onions

PAELLA SALVAJE

Pork Belly, Chicken, Chorizo, Chickpeas

PAELLA MARISCOS

Prawns, Clams, Mussels, Squid

PAELLA NEGRA

Garlic Aioli, Chili Flakes, Calamari

PARILLADA BARCELONA*

Strip Steak, Chicken, Sausage, Pork Loin

DESSERTS

OLIVE OIL CAKE

Sea Salt

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

BURNT BASQUE CHEESECAKE

Luxardo Cherries

FLAN CATALÁN

SOUS CHEF KARMA MURILLO | SOUS CHEF GERMAN FLORES | SOUS CHEF MORGAN FOSTER

*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.

Barcelona is a cashless restaurant. Credit and debit accepted.

WINES BY THE GLASS



SPARKLING

		3oz	6oz	bottle
NV BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	5	10	40
2019 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	7.5	15	60
2020 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.75	13.5	54

WHITE

		3oz	6oz	bottle
2020 Mila, Rías Baixas, Spain	<i>Albariño</i>	6.75	13.5	54
2021 Avinyó, Petillant, Penedès, Spain	<i>Muscat Blend</i>	6.25	12.5	50
2019 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2021 La Vineyta, 'Pipa', Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2020 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	5	10	40
2019 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2020 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.75	11.5	46
2019 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	6	12	48
2021 Aylín, San Antonio, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46
2020 Bacchus Cellars, California	<i>Chardonnay</i>	4.75	9.5	38
2020 Redentore, Veneto, Italy	<i>Chardonnay</i>	6.5	13	52
2020 Iniceri, 'Abisso', Sicily, Italy	<i>Catarratto</i>	6	12	48
2020 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	6	12	48
2020 L'Alpage, Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	7	14	56
2020 Evolúció, Tokaj, Hungary	<i>Furmint</i>	5.25	10.5	42

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2020 Torremilanos, El Porrón de Lara, Castilla y Leon, Spain	<i>Tempranillo</i>	6.5	13	52
2021 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	5.75	11.5	46
2020 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	6.25	12.5	50

RED

		3oz	6oz	bottle
2019 Marques de Tomares, Crianza, Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2019 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2021 Glup Glup, Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2021 Le Naturel, Navarra, Spain	<i>Garnacha</i>	5.5	11	44
2020 Viña Zorzal, Navarra, Spain	<i>Graciano</i>	5.75	11.5	46
2020 Azul y Garanja, Navarra, Spain	<i>Tempranillo</i>	5.25	10.5	(L) 59
2020 Coto de Gomariz, La Flor y La Abeja, Ribeiro, Spain	<i>Sousón</i>	6	12	48
2019 Raul Perez, Ultreia St. Jacques, Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2018 Joan d'Anguera, Finca L'Argatá, Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2019 Sotabosc, Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepát Blend</i>	5.5	11	44
2019 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Monastrell</i>	4.75	9.5	38
2020 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2020 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Bobal</i>	6	12	48
2016 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga National Blend</i>	5	10	40
2020 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	5.75	11.5	46
2019 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	7	14	56
2019 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	5	10	40
2017 Polkura, Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2019 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2018 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	6.25	12.5	50
2020 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	7.5	15	60
2019 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6.75	13.5	54
2019 Poggio Anima, Belial, Tuscany, Italy	<i>Sangiovese</i>	5.5	11	44

SHERRY

DRY

		3oz	bottle
Jarana, Lustau, 750mL	<i>Fino</i>	6	48
Albariza, 750mL	<i>Manzanilla</i>	7.5	60
La Cigarrera, 1L	<i>Manzanilla</i>	9.5	
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	6.5	52
Península, Lustau, 750mL	<i>Palo Cortado</i>	9	72

SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	9.5	76
Nectar, Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	10	40

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut 14.5
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

BIO-CURIOUS Diorama / Abisso / Biográfico 17
Many of our wines use Biodynamic farming practices, here are three incredible examples

ACID TRIP Asnella / L'Alpage / Belinda 16.5
High. Acid. Wines.

COCKTAILS

BLOODY MARY 10
360 Vodka, Housemade Bloody Mary Mix

MIMOSA 10.5
Choice of: Classic with Fresh Squeezed OJ or Orange-Peach-Grapefruit

BEEES & BAYS (No ABV*) 6
Lime, Salted Honey Syrup, Cardamom Sparkling Water, Torched Bay Leaf

DOS PENÍNSULAS 13
Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg

ALEBRIJES 13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder

SUMMER STREET SLING 12
Chamomile Infused 360 Vodka, Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

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

GINTONICS

Inspired by the Biodynamic calendar, featuring Hayman's Gin 14.5

FRUIT
Fever Tree Grapefruit, Fever Tree Elderflower, Strawberry, Lemon, Pink Peppercorns

LEAF
Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves

ROOT
Fever Tree Mediterranean, Q Ginger Beer, Cardamom, Ginger, Lime

CLASSIC BARCELONA GINTONIC
Fever Tree Mediterranean, Grapefruit, Lime, Jasmine

SANGRIA

WHITE OR RED SANGRIA **glass pitcher**
Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar 10 34

GUNS & ROSÉS **glass carafe**
Caves São João, Lillet Rosé, Faber Vodka Peach Nectar, Lemon, Angostura Bitters 12.5 50

BEER

DRAFT **7oz 14oz**
Neshaminy Creek, Post Up Pilsner - PA 3.75 7.5
Yards Brewing Co., Philly Pale - PA 3.75 7.5
Troegs, Perpetual IPA - PA 4.25 8.5
Ommegang, Witte - NY 3.75 7.5

BOTTLES & CANS
Mahou, Cinco Estrellas, Lager - Spain (16oz) 7
Victory, Prima Pils - PA 7.5
Peroni, Lager - Italy 8
Dogfish Head, Namaste Witbier - DE 8
Troegs, Dreamweaver Wheat - PA 7.5
Ommegang, Hennepin Farmhouse Ale - NY 9
Founders, All Day IPA - MI 7
Two Roads, Honeyspot White IPA - CT 7.5
2SP Brewing Co., Up and Out IPA - PA 8
Neshaminy Creek, J.A.W.N. APA - PA 7.5
Lagunitas, Maximus IPA - CA 8.5
Allagash, Tripel Reserve - MN 11
Clausthaler, Non-Alcoholic - Germany 6.5

CIDER
Embark, Old Marauder Cider - NY 10.5