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

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

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-Créme, 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 14
Castilla y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

MAXORATA CON PIMENTÓN 8
Islas Canarias, ES
Semi-Firm, Goat's Milk, Pimentón, Aged 2 Months. Buttery, Tangy

APERITIVO BOARD 26
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 8
Whipped Butter, Maple Syrup

MUSHROOM BENEDICT 8.5
Oyster, Button & Shiitake, Hollandaise, Pan Con Tomate

SERRANO BENEDICT 8.5
Hollandaise, Pan Con Tomate

HUEVOS ESTRELLADOS 11
Mangalica, Papas Fritas, Garlic Aioli

TORRIJAS 7.5
Crema Catalana, Apples

EGGPLANT CAPONATA 5.5
Sweet Peppers, Onions, Basil

SPINACH & CHICKPEA CAZUELA 8.5
Cumin, Roasted Onions, Lemon

CHILLED GREEN BEANS 7.5
Fresnos, Parsley, Garlic

ASPARAGUS A LA PLANCHA 9.5
Charred Scallion Aioli

CAULIFLOWER 9.5
Serrano Aioli, Manchego, Lemon

MUSHROOMS A LA PLANCHA 11
Button, Shiitake & Oyster Mushrooms, Salsa Verde

BLISTERED SHISHITO PEPPERS 9.5
Lemon, Sea Salt

BURRATA 12.5
Oranges, Olives, Sumac

QUESO A LA PLANCHA 8
Caña de Cabra, Pine Nuts, Rosemary, Honey

WHIPPED SHEEP'S CHEESE 8.5
Truffle Honey, Sea Salt

QUEEN OLIVE HUMMUS 11.5
Basil, Chili Flakes

PATATAS BRAVAS 8
Salsa Brava, Garlic Aioli

POTATO TORTILLA 7
Chive Sour Cream

BOQUERONES 6
Parsley, Garlic

GRILLED SALMON 13
Pickled Fennel, Arugula

MUSSELS 13
Crushed Red Tomatoes, Shallots, Garlic, White Wine

GAMBAS AL AJILLO 9.5
Guindilla Peppers, Olive Oil, Garlic

RAINBOW TROUT A LA PLANCHA 14.5
Salsa Verde

CRISPY CALAMARI 11.5
Shishito Peppers, Piquillos, Chipotle Aioli

PRAWNS A LA PLANCHA 15
Red Chimichurri

PULPO A LA PLANCHA 15.5
Marcona Almond Romesco

CHICKEN THIGH A LA PLANCHA 9.5
Aji Amarillo

BACON-WRAPPED DATES 8
Valdeón Mousse

JAMÓN & MANCHEGO CROQUETAS 7
Garlic Aioli

SPICED BEEF EMPANADAS 8
Red Pepper Sauce

ALBONDIGAS 9.5
Spiced Meatballs in Jamón-Tomato Sauce

STEAK PAILLARD 14.5
Crispy Potatoes, Red Pepper Vinaigrette

MORROCAN LAMB 16
Smashed Potatoes, Harissa Yogurt

SALADS

PANZANELLA SALAD 9.5
Tomatoes, Red Onions, Croutons, Radish, Sherry Vinaigrette, Spinach, Arugula

ENSALADA MIXTA 9
Olives, Onions, Tomatoes, Little Gem Lettuce

LARGE PLATES

WHOLE ROASTED BRANZINO 28.5
Green Beans, Potatoes

half / full / double

PAELLA VERDURAS 18 / 36 / 64
Asparagus, Green Beans, Red Cabbage, Chickpeas, Red Onions

PAELLA SALVAJE 28 / 56 / 98
Pork Belly, Chicken, Chorizo, Chickpeas

PAELLA MARISCOS 28 / 56 / 98
Prawns, Clams, Mussels, Squid

PAELLA NEGRA 28 / 56 / 98
Garlic Aioli, Chili Flakes, Calamari

PARILLADA BARCELONA* 31 / 62 / 108
Strip Steak, Chicken, Sausage, Pork Loin

DESSERTS

OLIVE OIL CAKE 9
Sea Salt

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

BURNT BASQUE CHEESECAKE 9
Luxardo Cherries

FLAN CATALÁN 7

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 incrase 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	*Xarel-lo Blend*	5	10	40
2019 **AT Roca, Reserva, Brut Nature,** Classic Penedès, Spain	*Macabeo Blend*	7.5	15	60

WHITE

		3oz	6oz	bottle
2020 **Mila,** Rías Baixas, Spain	*Albariño*	6.75	13.5	54
2021 **Avinyó, Petillant,** Penedès, Spain	*Muscat Blend*	6.25	12.5	50
2021 **Le Naturel,** Navarra, Spain	*Garnacha Blanca*	5.5	11	44
2019 **Pinord, Diorama**, Penedès, Spain	*Xarel-lo*	5.5	11	44
2021 **La Vineyta, 'Pipa',** Emporda, Spain	*Malvasia*	5.75	11.5	46
2019 **Viña Callejuela, Blanco de Hornillos,** Jerez, Spain	*Palomino*	6.25	12.5	50
2020 **Asnella,** Vinho Verde, Portugal	*Arinto, Loureiro*	5.75	11.5	46
2019 **Capítulo 7,** Mendoza, Argentina	*Pedro Ximénez*	6	12	48
2021 **Aylin,** San Antonio, Chile	*Sauvignon Blanc*	5.75	11.5	46
2020 **Bacchus Cellars,** California	*Chardonnay*	4.75	9.5	38
2020 **Redentore,** Veneto, Italy	*Chardonnay*	6.5	13	52
2020 **Iniceri, 'Abisso',** Sicily, Italy	*Catarratto*	6	12	48
2020 **Leitz, Feinherb,** Rheingau, Germany	*Riesling*	6	12	48
2020 **Evolúció,** Tokaj, Hungary	*Furmint*	5.25	10.5	42

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2021 **Liquid Geography,** Bierzo, Spain	*Mencía*	6	12	48
2021 **Familia Schroeder, Saurus,** Patagonia, Argentina	*Pinot Noir*	5.75	11.5	46
2020 **Torremilanos, El Porrón de Lara,** Castilla y Leon, Spain	*Tempranillo*	6.5	13	52
2021 **Christophe Avi,** Agenais, France	*Cabernet Sauvignon*	6.25	12.5	50

RED

		3oz	6oz	bottle
2018 **Nucerro, Reserva,** Rioja, Spain	*Tempranillo*	7	14	56
2019 **Bardos, Romántica,** Ribera del Duero, Spain	*Tempranillo*	6.5	13	52
2019 **Marques de Tomares, Crianza,** Rioja, Spain	*Tempranillo*	6.5	13	52
2021 **Glup Glup,** Cariñena, Spain	*Garnacha*	4.5	9	36
2020 **Azul y Garanza,** Navarra, Spain	*Tempranillo*	5.25	10.5	(L) 59
2020 **Coto de Gomariz, La Flor y La Abeja,** Ribeiro, Spain	*Sousón*	6	12	48
2019 **Raul Perez, Ultreia St. Jacques**, Bierzo, Spain	*Mencía*	6.75	13.5	54
2018 **Joan d'Anguera, Finca L'Argatá,** Montsant, Spain	*Garnacha*	8.5	17	68
2019 **Sotabosc,** Montsant, Spain	*Garnacha, Cariñena*	6.25	12.5	50
2018 **Coster dels Olivers, Priorat, Spain**	*Garnacha, Cariñena*	8	16	64
2020 **Vins de Pedra, Negre de Folls**, Conca de Barberá	*Trepat Blend*	5.5	11	44
2019 **Primitivo Quiles, Cono 4,** Alicante, Spain	*Monastrell*	4.75	9.5	38
2020 **Uva de Vida, Biográfico,** Toledo, Spain	*Tempranillo, Graciano*	7	14	56
2020 **Bodegas Ponce, Clos Lojen,** Manchuela, Spain	*Bobal*	6	12	48
2016 **Fontes Cunha, 'Mondeco,'** Dão, Portugal	*Touriga National Blend*	5	10	40
2020 **Earth First, Classic,** Mendoza, Argentina	*Malbec*	5.75	11.5	46
2019 **Quieto, Gran Corte,** Mendoza, Argentina	*Cabernet Franc, Malbec*	7	14	56
2019 **Belinda,** Mendoza, Argentina - *served chilled*	*Bonarda, Pedro Ximénez*	5	10	40
2017 **Polkura,** Colchagua, Chile	*Syrah*	7.5	15	60
2019 **Casas del Bosque,** Casablanca, Chile	*Pinot Noir*	7	14	56
2018 **Alto de la Ballena,** Maldonado, Uruguay	*Cabernet Franc Blend*	6.25	12.5	50
2020 **Domaine Vallot,** Côtes-du-Rhône, France	*Grenache Blend*	7.5	15	60
2019 **Dom. des Tourelles, Bekaa Rouge,** Bekaa Valley, Lebanon	*Cabernet Blend*	6.75	13.5	54

SHERRY

DRY

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

SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	*Oloroso Dulce*	9.5	76
Nectar, Gonzalez Byass, 375mL	*Pedro Ximénez*	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

COCKTAILS

BLOODY MARY 10
360 Vodka, Housemade Bloody Mary Mix

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

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

TYGRA 13
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber

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

LAIRD'S WAY 15
Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Angostura Bitters

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

FLOWER
Fever Tree Elderflower, Rosebud, Lime, Cucumber

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

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

SANGRIA

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

BEER

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