

barcelona

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

SOBRASADA

California, US
Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

CABRA ROMERO

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

AGED MANCHEGO

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

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

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.

CAÑA DE CABRA

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

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, Fuet, Jamón Serrano, Drunken Goat, Maxorata, Marcona Almonds

TAPAS

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

CHILLED GREEN BEANS

Fresnos, Parsley, Garlic

7.5

ASPARAGUS A LA PLANCHA

Charred Scallion Aioli

9.5

ROASTED TRI-COLOR CARROTS

Green Chimichurri, Fresno

10

CAULIFLOWER

Serrano Aioli, Manchego, Lemon

9.5

BLISTERED SHISHITO PEPPERS

Lemon, Sea Salt

9.5

QUESO A LA PLANCHA

Caña de Cabra, Sunflower Seeds, Rosemary, Honey

8

BURRATA

Oranges, Olives, Sumac

12.5

WHIPPED SHEEP'S CHEESE

Truffle Honey, Sea Salt

8.5

QUEEN OLIVE HUMMUS

Basil, Chili Flakes

11.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

POTATO TORTILLA

Chive Sour Cream

7

BOQUERONES

Parsley, Garlic

6

MUSSELS

Crushed Red Tomatoes, Shallots, Garlic, White Wine

13

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

GRILLED SALMON

Pickled Fennel

13

RAINBOW TROUT A LA PLANCHA

Salsa Verde

14.5

CRISPY CALAMARI

Shishito Peppers, Piquillos, Chipotle Aioli

11.5

PULPO A LA PLANCHA

Marcona Almond Romesco

15.5

TRUFFLED BIKINI

Jamón Serrano, Manchego

9

BACON-WRAPPED DATES

Valdeón Mousse

8

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

PORK BELLY A LA PLANCHA

Cherry Pepper Chimichurri

10.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

CHORIZO WITH SWEET & SOUR FIGS

Balsamic Reduction

9

STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

14.5

MORROCAN LAMB

Smashed Potatoes, Harissa Yogurt

16

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

PANZANELLA SALAD

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

9.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

WHOLE ROASTED BRANZINO

Marble Potatoes, Asparagus, Salsa Verde

28.5

PAELLA VERDURAS

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

half / full / double

18 / 36 / 64

PAELLA SALVAJE

Pork Belly, Chicken, Chorizo, Chickpeas

28 / 56 / 98

PAELLA MARISCOS

Prawns, Clams, Mussels, Squid

28 / 56 / 98

PAELLA NEGRA

Garlic Aioli, Chili Flakes, Calamari

28 / 56 / 98

PARILLADA BARCELONA*

Strip Steak, Chicken Thighs, Sausage, Pork Belly

31 / 62 / 108

DESSERTS

OLIVE OIL CAKE

Sea Salt

9

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

BURNT BASQUE CHEESECAKE

Luxardo Cherries

9

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 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

NV BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
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

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
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

2020 Torremilanos, El Porrón de Lara, Castilla y Leon, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2021 Christophe Avi, Agenais, France	<i>Cabernet Sauvignon</i>	6.25	12.5	50
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

2019 Marques de Tormes, Crianza, Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2021 Glup Glup, Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2020 Azul y Ganza, 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>Mencia</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
2018 Coster dels Olivers, Priorat, Spain	<i>Garnacha, Cariñena</i>	8	16	64
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepal 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

SHERRY

DRY

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

SWEET

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

BEEES & 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	

SMOKED SHERRY MANHATTAN	16
Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry	

ALEBRIJES	13.5
Bañez 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	

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
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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

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
Troegs, Perpetual IPA - PA	4.25	8.5

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

