

# barcelona

## CHARCUTERIE & CHEESE

7 for one | 19.5 for three

### JAMÓN SERRANO

Segovia  
Dry-cured Spanish ham

### PAMPLONA

Navarra  
Dry-cured sausage, paprika

### SORIA CHORIZO

United States  
Dry-cured pork sausage, smoky & garlicky

### FUET

Catalonia  
Dry-cured pork sausage

### CHORIZO PICANTE

La Rioja  
Dry-cured sausage, smoky, mildly spicy

### SPECK

Alto Adige  
Dry-cured Italian ham

### CHORIZO BLANCO

United States  
Dry-cured pork sausage with garlic

### VALDEÓN

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

### 6-MONTH AGED MANCHEGO

La Mancha  
Firm, cured sheep's milk, sharp & piquant

### CABRA ROMERO

Murcia  
Goat's milk cheese coated with rosemary

### CAÑA DE CABRA

Murcia  
Soft-ripened goat cheese, creamy & mild

### DÉLICE DE BOURGOGNE

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

### IBORES

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

### IDIAZÁBAL

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

### ALISIOS

Canary Islands  
Semi-soft cow and goat's milk rubbed with pimentón

### DRUNKEN GOAT

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

### TETILLA

Galicia  
Semi-soft cow's milk cheese, buttery & mild

### JAMÓN MANGALICA

Segovia  
Cured Hungarian pig

### LOMO IBÉRICO DE BELLOTA

Andalusia  
Dry-cured, acorn-fed Ibérico  
Pig fat, cured with herbs

### APERITIVO BOARD

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

*Olives, Patatas Bravas,  
Jamón Serrano, Fuet, Manchego,  
Ibores, Marcona Almonds*

14

12

26

## TAPAS

### MARINATED OLIVES

Pickled Vegetables, Garlic, Thyme, Citrus

5

### BOQUERONES

Parsley, Garlic

6

### EGGPLANT CAPONATA

Sweet Peppers, Basil

5.5

### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

### WHIPPED SHEEP'S CHEESE

Truffle Honey, Sea Salt

8.5

### P.E.I MUSSELS

Parsley, Garlic, Shallot

13

### GREEN BEANS

Fresnos, Parsley, Garlic

7.5

### CRISPY CALAMARI

Piquillo & Shishito Peppers, Pimentón Aioli

11.5

### SPINACH & CHICKPEA CAZUELA

Cumin, Lemon

8.5

### TROUT A LA PLANCHA

Salsa Verde

14.5

### MEDITERRANEAN HERB HUMMUS

Pita, Salsa Verde

11.5

### GRILLED SALMON

Pickled Fennel, Arugula

13

### POTATO TORTILLA

Chive Sour Cream

7

### TRUFFLED BIKINI

Jamón Serrano, Mahón

9

### FRIED BRUSSELS SPROUTS

Pickled Onions, Mustard Aioli

9

### CHICKEN THIGH A LA PLANCHA

Aji Amarillo

8.5

### QUESO A LA PLANCHA

Honey, Pimentón

8

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

### PORK BELLY A LA PLANCHA

Cherry Pepper Chimichurri

8.5

### SHISHITOS

Lemon, Sea Salt

9.5

### CHORIZO WITH SWEET & SOUR FIGS

Balsamic Reduction

9

### MUSHROOMS A LA PLANCHA

Salsa Verde

11

### BACON-WRAPPED DATES

Valdeón Mousse

8

### ROASTED CARROTS

Green Chimichurri, Fresno

10

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

### CAULIFLOWER

Pistachio Pesto

8.5

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

### FRIED SUNCHOKES

Manchego, Pimentón, Serrano Aioli

9.5

### SHORT RIB

Truffle Chimichurri, Fennel Purée

18.5

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Romaine Lettuce

9

### SHAVED BRUSSELS

Manchego, Lemon Vinaigrette, Walnuts, Cranberries

9.5

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

### PAELLA VERDURAS

Squash, Carrots, Cauliflower, Serrano Aioli

half / full / double

18 / 36 / 64

### PAELLA MARISCOS

Prawns, Calamari, Mussels, Clams

28 / 56 / 98

### PAELLA SALVAJE\*

Short Rib, Chorizo, Pork Belly, Chickpeas, Chicken

28 / 56 / 98

## DESSERTS

### OLIVE OIL CAKE

Sea Salt

9

### CHOCOLATE CAKE

Coffee Anglaise, Almond Crumble

9

### BURNT BASQUE CHEESECAKE

Luxardo Cherries

9

### FLAN CATALÁN

7

## SOUS CHEF MYLES JACKSON

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

## WHITE

		3oz	6oz	bottle
2020 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	7	14	56
2019 <b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2021 <b>Avinyó, Petillant</b> , Penedès, Spain	<i>Muscat Blend</i>	6.25	12.5	50
2021 <b>La Vineyta, 'Pipa'</b> , Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2021 <b>Vinos Piñol, Raig de Raim</b> , Terra Alta, Spain	<i>Garnacha Blanca</i>	5	10	40
2019 <b>Viña Callejuela, Blanco de Hornillos</b> , Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2021 <b>Asnella</b> , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.75	11.5	46
2019 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximén. ez</i>	6	12	48
2022 <b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46
2021 <b>Bacchus Cellars</b> , California	<i>Chardonnay</i>	4.75	9.5	38
2021 <b>Redentore</b> , Veneto, Italy	<i>Chardonnay</i>	6.5	13	52
2021 <b>Iniceri, 'Abisso'</b> , Sicily, Italy	<i>Catarratto</i>	6	12	48
2020 <b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Riesling</i>	6	12	48
2020 <b>L'Alpage</b> , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	7	14	56

## ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2020 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencia</i>	6	12	48
2020 <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	<i>Malvar, Airén</i>	6.25	12.5	50
2020 <b>Torremilanos, El Porrón de Lara</b> , Castilla y Leon, Spain	<i>Tempranillo</i>	6.5	13	52

## RED

		3oz	6oz	bottle
2017 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2018 <b>Marques de Tomares, Crianza</b> , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2019 <b>Bardos, Romántica</b> , Ribera del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2021 <b>Le Naturel</b> , Navarra, Spain	<i>Garnacha</i>	5.5	11	44
2020 <b>Viña Zorzal</b> , Navarra, Spain	<i>Graciano</i>	5.75	11.5	46
2020 <b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	5.25	10.5	(L) 59
2020 <b>Coto de Gomariz, La Flor y La Abeja</b> , Ribeiro, Spain	<i>Sousón</i>	6	12	48
2019 <b>Raul Perez, Ultra St. Jacques</b> , Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
2018 <b>Joan d'Anguera, Finca L'Argatá</b> , Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2019 <b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2020 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Trepal Blend</i>	5.5	11	44
2020 <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2020 <b>Camino de Navaherreros</b> , Sierra de Gredos, Spain	<i>Garnacha</i>	7	14	56
2020 <b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2021 <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Bobal</i>	6	12	48
2016 <b>Fontes Cunha, 'Mondeco'</b> , Dão, Portugal	<i>Touriga National Blend</i>	5	10	40
2021 <b>Earth First, Classic</b> , Mendoza, Argentina	<i>Malbec</i>	5.75	11.5	46
2020 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	7	14	56
2018 <b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2019 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2018 <b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	6.25	12.5	50
2020 <b>Domaine Vallot</b> , Côtes-du-Rhône, France	<i>Grenache Blend</i>	7.25	14.5	58
2019 <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6.75	13.5	54

# SHERRY

## DRY

		3oz	bottle
<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	6	48
<b>Albariza</b> , 750mL	<i>Manzanilla</i>	7.5	60
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	6.5	52
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	9	72
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	12.5	50
<b>Marques de Poley</b> , Toro Albala, 375mL	<i>Oloroso</i>	9	54

## SWEET

		3oz	bottle
<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	9.5	76
<b>Nectar</b> , Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>	10	80
<b>Toro Albala</b> , 1999, 375mL	<i>Pedro Ximénez</i>	20	80

# WINE FLIGHTS

3 Half Glasses

<b>GRENACHE (ON THE ROCKS) )</b> Le Naturel / Camino de Navaherreros / L'Argata All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	18.5
<b>ACID TRIP</b> Asnella / L'Alpage / Belinda High. Acid. Wines.	16.5
<b>APERITIVOS</b> BarCava / Albariza / El Bandarra Vermut Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)	14.5
<b>BIO-CURIOUS</b> Diorama / Abisso / Biográfico Many of our wines use Biodynamic farming practices, here are three incredible examples	17



# COCKTAILS

<b>BEEES &amp; BAYS</b> (No ABV*) Lime, Salted Honey Syrup, Cardamom Sparkling Water, Torched Bay Leaf	6
<b>SUMMER STREET SLING</b> Chamomile Infused 360 Vodka, Grapefruit, Lemon, Grapefruit Bitters, Peychaud's	12
<b>RICHMOND GIMLET</b> Fords Gin, Lime, Mint	11
<b>TYGRA</b> Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	13
<b>DOS PENÍNSULAS</b> Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
<b>ALEBRIJES</b> Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder	13.5
<b>BOURBON SPICE RACK</b> Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	12.5
<b>SMOKED SHERRY MANHATTAN</b> Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry	16
<b>LAIRD'S WAY</b> Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	15
Inspired by the Biodynamic calendar, featuring Hayman's London Dry Gin.	14.5
<b>FRUIT</b> Fever Tree Grapefruit, Fever Tree Elderflower, Strawberry, Lemon, Pink Peppercorn	
<b>LEAF</b> Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves	
<b>FLOWER</b> Fever Tree Elderflower, Rosebud, Lime, Cucumber	
<b>ROOT</b> Fever Tree Mediterranean, Q Ginger Beer, Cardamom, Ginger, Lime	
<b>CLASSIC BARCELONA GINTONIC</b> Fever Tree Mediterranean, Grapefruit, Lime, Jasmine	

# SANGRIA

<b>WHITE OR RED SANGRIA</b> Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass	pitcher
	10	34
<b>GUNS &amp; ROSÉS</b> Caves São João, Lillet Rosé, Boyd & Blair Vodka Peach Nectar, Lemon, Angostura Bitters	glass	carafe
	12.5	50

# BEER

<b>DRAFT</b> Neshaminy Creek, Post Up Pilsner - PA Yards Brewing Co., Philly Pale - PA Troegs, Perpetual IPA - PA Ommegang, Witte - NY	7oz	14oz
	3.75	7.5
	3.75	7.5
	4.25	8.5
	3.75	7.5
<b>BOTTLES &amp; CANS</b> Clausthaler, Non-Alcoholic - Germany Peroni, Lager - Italy Mahou, Cinco Estrellas, Lager - Spain (16oz) Narragansett Lager (16oz.) - RI Victory, Prima Pils - PA Estrella Damm, Daura Gluten-Free Lager - Spain Dogfish Head, Namaste Witbier - DE Troegs, Dreamweaver Wheat - PA Ommegang, Hennepin Farmhouse Ale - NY Founders, All Day IPA - MI Two Roads, Honeyspot White IPA - CT 2SP Brewing Co., Up and Out IPA - PA Neshaminy Creek, J.A.W.N. APA - PA Lagunitas, Maximus IPA - CA Rodenbach, Grand Cru Sour Ale - Belgium Allagash, Tripel Reserve - MN		
		5
		7.5
		7
		5.5
		7.5
		8
		7.5
		7
		9
		6.5
		7.5
		8
		7.5
		8.5
		13
		11
<b>CIDER</b> Embark, Old Marauder Cider - NY		8.5