

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO
Segovia
Dry-cured Spanish ham

PAMPLONA
Basque Country
Dry-cured pork sausage, rich & smoky

FUET
Catalonia
Dry-cured pork sausage

SORIA CHORIZO
United States
Dry-cured pork sausage, smoky & garlicky

SALCHICHÓN DE VIC
Catalonia
Dry-cured pork sausage with black peppercorns

SOBRASADA
Mallorca
Semi-soft chorizo, garlic, paprika

SPECK
Alto Adige
Lightly smoked, dry-cured ham

MARINATED MAHÓN
Balearic Islands
Semi-firm cow's milk, lemon, olive oil, parsley

6-MONTH AGED MANCHEGO
Castilla-La Mancha
Firm, cured sheep's milk, sharp & piquant

CABRA ROMERO
Murcia
Goat's milk cheese coated with rosemary

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

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

CAÑA DE CABRA
Murcia
Soft-ripened goat cheese, creamy & mild

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

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

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

TETILLA
Galicia
Semi-soft cow's milk cheese, soft & creamy

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JAMÓN MANGALICA 14

Segovia
Cured Hungarian pig

LOMO IBÉRICO DE BELLOTA 12

Guijuelo
Dry-cured, acorn-fed Ibérico
Pig loin

APERITIVO BOARD 26

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

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

TAPAS

MARINATED OLIVES 5
Pickled Vegetables, Garlic, Thyme, Citrus

EGGPLANT CAPONATA 5.5
Sweet Peppers, Basil

CHILLED GREEN BEANS 7.5
Fresnos, Parsley, Garlic

POTATO TORTILLA 7
Chive Sour Cream

WHIPPED SHEEP'S CHEESE 8.5
Truffle Honey, Sea Salt

MEDITERRANEAN HERB HUMMUS 11.5
Lavash, Salsa Verde

BURRATA 12.5
Poached Apples, Pomegranate Vinaigrette

QUESO A LA PLANCHA 8
Honey, Pimentón

SPINACH & CHICKPEA CAZUELA 8.5
Cumin, Lemon

CRISPY BRUSSELS SPROUTS 9
Pickled Onions, Mustard Aioli

SHISHITOS 9.5
Lemon, Sea Salt

CAULIFLOWER 8.5
Salsa Verde

MUSHROOMS A LA PLANCHA 11
Salsa Verde

ROASTED RAINBOW CARROTS 10
Green Chimichurri, Fresno

BUTTERNUT SQUASH 9
Spiced Yogurt, Pistachios

PATATAS BRAVAS 8
Salsa Brava, Garlic Aioli

BOQUERONES 6
Parsley, Garlic

P.E.I MUSSELS 13
Parsley, Garlic, Shallot

PRAWNS A LA PLANCHA 12.5
Red Chimichurri

GAMBAS AL AJILLO 9.5
Guindilla Peppers, Olive Oil, Garlic

TROUT A LA PLANCHA 14.5
Salsa Verde

GRILLED SALMON 13
Pickled Fennel, Arugula

JAMÓN & MANCHEGO CROQUETAS 7
Garlic Aioli

PORK BELLY A LA PLANCHA 10.5
Cherry Pepper Chimichurri

TRUFFLED BIKINI 9
Jamón Serrano, Mahón

CHORIZO WITH SWEET & SOUR FIGS 9
Balsamic Reduction

ALBONDIGAS 9.5
Spiced Meatballs in Jamón-Tomato Sauce

SPICED BEEF EMPANADAS 8
Red Pepper Sauce

STEAK PAILLARD 14.5
Pepper Vinaigrette, Crispy Potatoes

SALADS

ENSALADA MIXTA 9
Olives, Onions, Tomatoes, Romaine Lettuce

SHAVED BRUSSELS SPROUTS 9.5
Manchego, Lemon Vinaigrette, Walnuts, Dried Cranberries

LARGE PLATES

WHOLE ROASTED BRANZINO 28.5b
Brussels Sprouts, Potatoes

PAELLA VERDURAS **half / full / double**
18 / 36 / 64
Crimini, Red Onions, Chickpeas, Brussels, Serrano Aioli

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

PAELLA SALVAJE* 28 / 56 / 98
Pork Belly, Chickpeas, Chicken, Strip Steak

DESSERTS

OLIVE OIL CAKE 9
Sea Salt

CHOCOLATE CAKE 9
Coffee Anglaise, Almond Crumble

BURNT BASQUE CHEESECAKE 9
Luxardo Cherries

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 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
2021 Mila , Rías Baixas, Spain	<i>Albariño</i>	6.75	13.5	54
2020 Menade , Rueda, Spain	<i>Verdejo</i>	7	14	56
2019 Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2021 Avinyó, Petillant , Penedès, Spain	<i>Muscat Blend</i>	6.25	12.5	50
2021 La Vineyta, 'Pipa' , Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2021 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
2021 Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.75	11.5	46
2019 Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximén. ez</i>	6	12	48
2022 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46
2021 Bacchus Cellars , California	<i>Chardonnay</i>	4.75	9.5	38
2021 Redentore , Veneto, Italy	<i>Chardonnay</i>	6.5	13	52
2021 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

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2021 Liquid Geography , Bierzo, Spain	<i>Mencia</i>	6	12	48
2021 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.75	11.5	46
2020 Torremilanos, El Porrón de Lara , Castilla y Leon, Spain	<i>Tempranillo</i>	6.5	13	52
2020 Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	6.25	12.5	50

RED

		3oz	6oz	bottle
2017 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	7	14	56
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 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 Garanza , 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, Ultra 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
2020 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepal Blend</i>	5.5	11	44
2020 Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2020 Peninsula, Vino de Montana , Sierra de Gredos, Spain	<i>Garnacha, Pinuela</i>	7	14	56
2020 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2021 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
2021 Alpataco , Patagonia, Argentina	<i>Cabernet Sauvignon</i>	7.25	14.5	58
2021 Earth First, Classic , Mendoza, Argentina	<i>Malbec</i>	5.75	11.5	46
2020 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	7	14	56
2018 Belinda , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	5	10	40
2018 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
2021 Domaine Vallot , Côtes-du-Rhône, France	<i>Grenache Blend</i>	7.25	14.5	58
2019 Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6.75	13.5	54

SHERRY

DRY

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

SWEET

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

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / Albariza / 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

GRENACHE (ON THE ROCKS)) Le Naturel /Montana/ L'Argata 18.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

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



COCKTAILS

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

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

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

BOURBON SPICE RACK 12.5
Four Roses Bourbon, Cardamom, Maple Syrup, Lemon, Cardamom & Lavender Bitters

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

GINTONICS

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

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

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, Boyd & Blair 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
Clausthaler, Non-Alcoholic - Germany 5
Peroni, Lager - Italy 7.5
Mahou, Cinco Estrellas, Lager - Spain (16oz) 7
Narragansett Lager (16oz.) - RI 5.5
Victory, Prima Pils - PA 7.5
Estrella Damm, Daura Gluten-Free Lager - Spain 8
Dogfish Head, Namaste Witbier - DE 7.5
Troegs, Dreamweaver Wheat - PA 7
Ommegang, Hennepin Farmhouse Ale - NY 9
Founders, All Day IPA - MI 6.5
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
Rodenbach, Grand Cru Sour Ale - Belgium 13
Allagash, Tripel Reserve - MN 11

CIDER
Embark, Old Marauder Cider - NY 8.5