

# 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

### FUET

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

### CHORIZO PICANTE

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

### SOBRASADA

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

### VALDEÓN

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

### 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

### 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

### IBORES

Extremadura, ES  
Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed

### LOMO IBÉRICO DE BELLOTA

Castilla y León, ES  
Aged 3 Months, Ibérico Pork Loin. Mild, Smoky, Pimentón

### MAXORATA

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, Jamón Serrano, Fuet, Maxorata, Idiazábal, 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

### OLIVE OIL CONFIT PIQUILLO PEPPERS

Orange Zest, Garlic

8

### CHILLED GREEN BEANS

Fresnos, Parsley, Garlic

7.5

### QUESO A LA PLANCHA

Drunken Goat, Honey, Rosemary, Pine Nuts

8

### CRISPY BRUSSELS SPROUTS

Pickled Onions, Mustard Aioli

9

### SAMFAINA

Eggplant, Squash, Sweet Potatoes, Cashew Ricotta

8

### SHISHITO PEPPERS

Lemon, Sea Salt

9.5

### ROASTED TRI-COLOR CARROTS

Green Chimichurri, Fresno

10

### CAULIFLOWER

Serrano Aioli, Manchego, Lemon

9.5

### BUTTERNUT SQUASH

Spiced Yogurt, Candied Pistachios

9

### MUSHROOMS A LA PLANCHA

Oyster, Button & Shiitake, Salsa Verde

11

### WHIPPED SHEEP'S CHEESE

Truffle Honey, Sea Salt

8.5

### MEDITERRANEAN HERB HUMMUS

Lavash, Salsa Verde

11.5

### POTATO TORTILLA

Chive Sour Cream

7

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

### MUSSELS

Onion, Celery, Garlic, White Wine

13

### SQUID INK FIDEOS

Garlic Aioli, Chili Flakes, Calamari

14.5

### PRAWNS A LA PLANCHA

Red Chimichurri

12.5

### PULPO A LA PLANCHA

Marcona Almond Romesco

15.5

### RAINBOW TROUT A LA PLANCHA

Salsa Verde

14.5

### GRILLED SALMON

Pickled Fennel, Arugula

13

### CRISPY CALAMARI

Piquillo & Shishito Peppers, Chipotle Aioli

11.5

### CHICKEN THIGH A LA PLANCHA

Aji Amarillo

9.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

### BACON-WRAPPED DATES

Valdeón Mousse

8

### CHORIZO WITH SWEET & SOUR FIGS

Balsamic Reduction

9

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

### PORK BELLY A LA PLANCHA

Cherry Pepper Chimichurri

10.5

### STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

14.5

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

### MORROCAN LAMB

Marble Potatoes, Harissa Yogurt

16

### DUCK HEARTS

Dry Cherries, Shallots, Sherry

11

## SALADS

### SHAVED BRUSSELS SPROUTS

Manchego, Lemon Vinaigrette, Pistachios, Pomegranate Seeds

9.5

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

### BEET SALAD

Sunflower Seed Dressing, Cashew Feta

10

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

### WHOLE ROASTED BRANZINO

Green Beans, Potatoes

28.5

### PAELLA VERDURAS

Crimini, Red Onions, Chickpeas, Brussels Sprouts

half / full / double

18 / 36 / 64

### PAELLA SALVAJE

Pork Belly, Chicken, Chorizo, Chickpeas

28 / 56 / 98

### PAELLA MARISCOS

Prawns, Calamari, Clams, Mussels

28 / 56 / 98

### PARILLADA BARCELONA\*

Strip Steak, Chicken, Sweet Sausage, Pork Loin

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

EXECUTIVE CHEF MICHAEL THOMAS

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
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
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 Aylin, 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>Cataratto</i>	6	12	48
2020 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	6	12	48
2020 Evolúció, Tokaj, Hungary	<i>Furmint</i>	5.25	10.5	42
2020 L'Alpage, Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	7	14	56

## ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2020 Liquid Geography, Bierzo, Spain	<i>Mencía</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

## 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 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, Ultra 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 Península, Vino de Montaña, Sierra de Gredos, Spain	<i>Garnacha, Piñuela</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 Alpataco, Patagonia, Argentina	<i>Cabernet Sauvignon</i>	7.25	14.5	58
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

		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

**GRENA CHE (ON THE ROCKS)** Le Naturel / Vino de Montaña / Finca L'Argatá 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

**FLOR DE SAL** (Low ABV) 12  
La Cigarrera Manzanilla, Alma de Trabanco Cider Aperitif  
Luxardo Maraschino, Lime, Lemon, Black Lava Salt  
**Porrón for the Table** 48

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

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

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

**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, Walnut Bitters

# GINTONICS

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

**FRUIT**  
Fever Tree Grapefruit, Fever Tree Elderflower,  
Strawberry, Lemon

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

**FLOWER**  
Fever Tree Elderflower, Rosebud, Lime, Cucumber

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

# SANGRIA

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

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

# 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

**BOTTLES & CANS**  
Clausthaler, Non-Alcoholic - Germany 6.5  
Yuengling, Lager - PA 5  
Mahou, Cinco Estrellas, Lager - Spain (16oz) 7  
Estrella Damm, Daura Gluten-Free Lager - Spain 8  
Victory, Prima Pils - PA 7.5  
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  
Narragansett Lager (16oz.) - RI 5.5