

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

SOBRASADA

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

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

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

ALISIOS

Canary Islands
Semi-Soft Cow And Goat's Milk Rubbed With Pimentón

CABRA ROMERO

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

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

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

IDIAZÁBAL

País Vasco, ES
Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity

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, Manchego, Idiazábal, Marcona Almonds

TAPAS

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

CHILLED GREEN BEANS

Fresnos, Parsley, Garlic

ASPARAGUS A LA PLANCHA

Charred Scallion Aioli

ROASTED TRI-COLOR CARROTS

Green Chimichurri, Fresno

MUSHROOMS A LA PLANCHA

Salsa Verde

BLISTERED SHISHITO PEPPERS

Lemon, Sea Salt

ROMANESCO

Serrano Aioli, Manchego, Lemon

QUESO A LA PLANCHA

Caña de Cabra, Sunflower Seeds, Rosemary, Honey

BURRATA

Oranges, Olives, Sumac

WHIPPED SHEEP'S CHEESE

Truffle Honey, Sea Salt

QUEEN OLIVE HUMMUS

Basil, Chili Flakes

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

POTATO TORTILLA

Chive Sour Cream

BOQUERONES

Parsley, Garlic

MUSSELS

Crushed Red Tomatoes, Shallots, Garlic, White Wine

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

GRILLED SALMON

Pickled Fennel, Arugala

RAINBOW TROUT A LA PLANCHA

Salsa Verde

PRAWNS A LA PLANCHA

Red Chimichurri

CRISPY CALAMARI

Piquillo Peppers, Chipotle Aioli, Shishito Peppers

PULPO A LA PLANCHA

Marcona Almond Romesco

TRUFFLED BIKINI

Jamón Serrano, Manchego

BACON-WRAPPED DATES

Valdeón Mousse

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

PORK BELLY A LA PLANCHA

Cherry Pepper Chimichurri

SPICED BEEF EMPANADAS

Red Pepper Sauce

CHICKEN THIGH A LA PLANCHA

Aji Amarillo

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

MORROCAN LAMB

Smashed Potatoes, Harissa Yogurt

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

PANZANELLA SALAD

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

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

Marble Potatoes, Asparagus, Salsa Verde

PAELLA VERDURAS

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

PAELLA SALVAJE

Pork Belly, Chicken, Chorizo, Chickpeas

PAELLA MARISCOS

Prawns, Clams, Mussels, Squid

PAELLA NEGRA

Garlic Aioli, Chili Flakes, Calamari

PARILLADA BARCELONA*

Strip Steak, Chicken, Sausage, Pork Loin

DESSERTS

OLIVE OIL CAKE

Sea Salt

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

BURNT BASQUE CHEESECAKE

Luxardo Cherries

FLAN CATALÁN

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

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
2021 Le Naturel, Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
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
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 Aylín, 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>Catarratto</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

ROSÉ & SKIN CONTACT

2021 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
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
2021 Christophe Avi, Agenais, France	<i>Cabernet Sauvignon</i>	6.25	12.5	50

RED

2018 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2019 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	7	14	56
2019 Marques de Tomares, Crianza, Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2021 Glup Glup, Cariñena, Spain	<i>Tempranillo</i>	6.5	13	52
2020 Azul y Garanza, Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2020 Coto de Gomariz, La Flor y La Abeja, Ribeiro, Spain	<i>Tempranillo</i>	5.25	10.5	(L) 59
2019 Raul Perez, Ultraia St. Jacques, Bierzo, Spain	<i>Sousón</i>	6	12	48
2018 Joan d'Anguera, Finca L'Argatá, Montsant, Spain	<i>Mencía</i>	6.75	13.5	54
2019 Sotabosc, Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2018 Coster dels Olivers, Priorat, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Garnacha, Cariñena</i>	8	16	64
2019 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Trepát Blend</i>	5.5	11	44
2020 Uva de Vida, Biográfico, Toledo, Spain	<i>Monastrell</i>	4.75	9.5	38
2020 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2016 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Bobal</i>	6	12	48
2020 Earth First, Classic, Mendoza, Argentina	<i>Touriga National Blend</i>	5	10	40
2019 Quieto, Gran Corte, Mendoza, Argentina	<i>Malbec</i>	5.75	11.5	46
2019 Belinda, Mendoza, Argentina - served chilled	<i>Cabernet Franc, Malbec</i>	7	14	56
2017 Polkura, Colchagua, Chile	<i>Bonarda, Pedro Ximénez</i>	5	10	40
2019 Casas del Bosque, Casablanca, Chile	<i>Syrah</i>	7.5	15	60
2018 Alto de la Ballena, Maldonado, Uruguay	<i>Pinot Noir</i>	7	14	56
2020 Domaine Vallot, Côtes-du-Rhône, France	<i>Cabernet Franc Blend</i>	6.25	12.5	50
2019 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<i>Grenache Blend</i>	7.5	15	60
	<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>Manzanilla</i>	9.5	
Península, Lustau, 750mL	<i>Amontillado</i>	6.5	52
	<i>Palo Cortado</i>	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



COCKTAILS

BEEES & 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

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
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

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

GINTONICS

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

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 10 34
Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar

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 10.5
Embark, Old Marauder Cider - NY