

# barcelona

## CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

**JAMÓN SERRANO**  
Segovia  
Dry-cured Spanish ham

**SOBRASADA**  
Mallorca  
Semi-soft chorizo, garlic, paprika

**FUET**  
Catalonia  
Dry-cured pork sausage

**CHORIZO PICANTE**  
La Rioja  
Dry-cured sausage, smoky, mildly spicy

**CHORIZO BLANCO**  
United States  
Dry-cured pork sausage with garlic

**SPECK**  
Alto Adige  
Dry-cured Italian ham

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

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

**CABRA ROMERO**  
Murcia  
Goat's milk cheese coated with rosemary

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

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

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

**SMOKIN' GOAT**  
Islas Canarias  
Semi-soft goat's cheese

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

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

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

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

**MARINATED MAHÓN**  
Minorca  
Semi-firm cow's milk, lemon, olive oil, parsley

**JAMON MANGALICA** 14  
Segovia  
Cured Hungarian pig

**MAXORATA** 8  
Fuerteventura  
Semi-soft goat's milk cheese rubbed with pimentón

**LOMO IBÉRICO DE BELLOTA** 12  
Andalusia  
Dry-cured, acorn-fed Ibérico  
Pig fat, cured with herbs

**APERITIVO BOARD** 22  
An assortment of Spanish  
aperitivo snacks to pair with  
your anytime drinks

*Marinated Olives, Patatas Bravas,  
Caponata, Serrano, Fuet, Manchego  
Idiazábal, Marcona Almonds*

## TAPAS

**MARINATED OLIVES** 5  
Pickled Vegetables, Garlic, Thyme, Citrus

**POTATO TORTILLA** 6  
Chive Sour Cream

**OLIVE OIL CONFIT PIQUILLO PEPPERS** 8  
Orange Zest, Garlic

**SPINACH & CHICKPEA CAZUELA** 8.5  
Cumin, Lemon

**EGGPLANT CAPONATA** 5.5  
Sweet Peppers, Basil

**GREEN BEANS** 7.5  
Fresnos, Parsley, Garlic, Red Pepper Flakes

**SHISHITOS** 9.5  
Lemon, Sea Salt

**MUSHROOMS A LA PLANCHA** 8.5  
Salsa Verde

**BROCCOLINI** 9.5  
Garlic, Red Pepper Flakes

**ASPARAGUS A LA PLANCHA** 9  
Harissa Vinaigrette

**BURRATA** 12.5  
Mermelada de Calcot, Aleppo Pepper

**CATALAN RATATOUILLE** 9  
Egg, Breadcrumbs

**JERSEY CORN** 8.5  
Aji Verde, Red Onions

**PATATAS BRAVAS** 7.5  
Salsa Brava, Garlic Aioli

**WHIPPED SHEEP'S CHEESE** 8.5  
Truffle Honey, Sea Salt

**MEDITERRANEAN HERB HUMMUS** 8.5  
Pita, Salsa Verde

**BOQUERONES** 6  
Parsley, Garlic

**MARINATED SARDINES** 9  
Piquillo Peppers, Olive Oil

**HALIBUT CARPACCIO** 14.5  
Citrus, Olive Oil

**GRILLED PULPO** 15.5  
Squid Ink, Garlic Aioli

**P.E.I MUSSELS** 12  
Parsley, Garlic, Shallot

**SNAPPER A LA PLANCHA** 14.5  
Salsa Verde

**GRILLED SALMON** 13  
Pickled Fennel, Arugula

**GAMBAS AL AJILLO** 9.5  
Guindilla Peppers, Olive Oil, Garlic

**CHICKEN THIGH A LA PLANCHA** 8.5  
Aji Amarillo

**TRUFFLED BIKINI** 8.5  
Jamón Serrano, Mahón

**ALBÓNDIGAS** 8.5  
Spiced Meatballs in Jamón-Tomato Sauce

**JAMÓN & MANCHEGO CROQUETAS** 6.5  
Garlic Aioli

**BACON-WRAPPED DATES** 8  
Valdeón Mousse

**SPICED BEEF EMPANADAS** 7  
Red Pepper Sauce

**PORK BELLY A LA PLANCHA** 8.5  
Cherry Pepper Chimichurri

**CHORIZO WITH SWEET & SOUR FIGS** 9  
Balsamic Reduction

**STEAK PAILLARD** 14.5  
Pepper Vinaigrette, Crispy Potatoes

**SHORT RIB** 18.5  
Truffle Chimichurri, Fennel Purée

## SALADS

**ENSALADA MIXTA** 8  
Olives, Onions, Tomatoes, Little Gem Lettuce

**HEIRLOOM TOMATO SALAD** 8  
Olive Oil, Salt

**CUCUMBER SALAD** 8.5  
Cherry Tomatoes, Marinated Feta, Red Onions, Mint

## LARGE PLATES

**CHICKEN PIMIENTOS** 23  
Potatoes, Lemon, Hot Cherry Peppers

**WHOLE ROASTED BRANZINO** 26.5  
Asparagus, Potatoes

**PAELLA VERDURAS** half / full / double  
18 / 36 / 64  
Zucchini, Carrots, Cauliflower, Squash, Sweet Peas,  
Serrano Aioli

**PAELLA SALVAJE\*** 28 / 56 / 98  
Chorizo, Chicken, Pork Belly, Chickpeas

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

**PARILLADA BARCELONA\*** 31 / 62 / 108  
NY Steak, Chicken, Gaucho, Pork Loin

## DESSERTS

**FLAN CATALÁN** 7

**OLIVE OIL CAKE** 9  
Sea Salt

**BURNT BASQUE CHEESECAKE** 9  
Luxardo Cherries

**CHOCOLATE CAKE** 9  
Coffee Anglaise, Almond Crumble

## EXECUTIVE SOUS CHEF JOAQUIN RUIZ MORENO

\*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.

# 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
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 Ximénez</i>	6	12	48
2021 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
2020 Redentore, Veneto, Italy	<i>Chardonnay</i>	6.5	13	52
2020 Iniceri, 'Abisso', Sicily, Italy	<i>Catarratto</i>	6	12	48
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
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 La Maldita, Rioja, Spain	<i>Garnacha</i>	5.25	10.5	42
2018 La Montesa, 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 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, 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
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>	4.25	8.5	34
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
2015 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
2019 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	7	14	56
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
2019 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
Nectar, Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>	10	80
Toro Albala, 1999, 375mL	<i>Pedro Ximénez</i>	20	80

# WINE FLIGHTS

3 Half Glasses

**GRENACHE (ON THE ROCKS)** Le Naturel / Camino de Navaherreros / 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\*) 5  
Lime, Salted Honey Syrup, Cardamom Sparkling Water, Torched Bay Leaf

**SUMMER STREET SLING** 10  
Chamomile Infused 360 Vodka, Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

**RICHMOND GIMLET** 11  
Fords Gin, Lime, Mint

**TYGRA** 13  
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber

**DOS PENÍNSULAS** 11  
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, 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 Hayman's London Dry Gin. 14

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

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

**FLOWER**  
Fever Tree Eldserflower, 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, Lustau Vermut Rose, Boyd & Blair Vodka, Peach Nectar, Lemon, Grapefruit Bitters 12 48

# BEER

**DRAFT** 7oz 14oz  
Neshaminy Creek, Post Up Pilsner - PA 3.75 7.5  
Troegs, Perpetual IPA - PA 4.25 8.5  
Yards Brewing Co., Philly Pale - PA 3.75 7.5  
Ommegang, Witte - NY 3.75 7.5

**BOTTLES & CANS**  
Clausthaler, Non-Alcoholic - Germany 5  
Yuengling, Lager - PA 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  
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