

# barcelona

## CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

<b>JAMÓN SERRANO</b> Segovia Dry-cured Spanish ham	<b>SMOKIN' GOAT</b> Islas Canarias Semi-soft goat's cheese	<b>MAHÓN RESERVA</b> Balearic Islands Cow's milk aged 4 months, mild & nutty	<b>JAMÓN MANGALICA</b> 14 Segovia Cured Hungarian pig
<b>SPECK</b> Alto Adige Dry-cured Italian ham	<b>DRUNKEN GOAT</b> Murcia Semi-soft goat's milk soaked in red wine	<b>IBORES</b> Extremadura Semi-firm raw goat's cheese rubbed with pimentón	<b>LOMO IBÉRICO DE BELLOTA</b> 12 Andalusia Dry-cured, acorn-fed Ibérico Pig fat, cured with herbs
<b>SOBRASADA</b> Mallorca Semi-soft chorizo, garlic, paprika	<b>CABRA ROMERO</b> Murcia Goat's milk cheese coated with rosemary	<b>IDIAZÁBAL</b> Basque Country Smoked raw sheep's milk cheese, nutty & robust	<b>APERITIVO BOARD</b> 22 An assortment of Spanish aperitivo snacks to pair with your anytime drinks
<b>FUET</b> Catalonia Dry-cured pork sausage	<b>CAÑA DE CABRA</b> Murcia Soft-ripened goat cheese, creamy & mild	<b>ALISIOS</b> Canary Islands Semi-soft cow and goat's milk rubbed with pimentón	<i>Olives, Patatas Bravas, Serrano, Fuet, Manchego Idiazábal, Marcona Almonds</i>
<b>CHORIZO PICANTE</b> La Rioja Dry-cured sausage, smoky, mildly spicy	<b>VALDEÓN</b> Castilla-León Cow & goat's milk blue cheese, tangy & spicy	<b>TETILLA</b> Galicia Semi-soft cow's milk cheese, buttery & mild	
<b>SALCHICHÓN DE VIC</b> Catalonia Dry-cured pork sausage with black peppercorns	<b>MARINATED MAHÓN</b> Minorca Semi-firm cow's milk, lemon, olive oil, parsley	<b>6-MONTH AGED MANCHEGO</b> La Mancha Firm, cured sheep's milk, sharp & piquant	
<b>SOBRASADA</b> Mallorca Semi-soft chorizo, garlic, paprika	<b>DÉLICE DE BOURGOGNE</b> Burgundy, France Triple cream cow's milk cheese, rich & buttery		

## TAPAS

<b>MARINATED OLIVES</b> 5 Pickled Vegetables, Garlic, Thyme, Citrus	<b>BOQUERONES</b> 6 Parsley, Garlic	<b>ENSALADA MIXTA</b> 8 Olives, Onions, Tomatoes, Romaine Lettuce
<b>POTATO TORTILLA</b> 6 Chive Sour Cream	<b>CRISPY CALAMARI</b> 11.5 Piquillo & Shishito Peppers, Pimentón Aioli	<b>CUCUMBER SALAD</b> 8.5 Tomatoes, Marinated Feta, Red Onions, Mint
<b>EGGPLANT CAPONATA</b> 5.5 Sweet Peppers, Basil	<b>GAMBAS AL AJILLO</b> 9.5 Guindilla Peppers, Olive Oil, Garlic	
<b>SPINACH &amp; CHICKPEA CAZUELA</b> 8.5 Cumin, Lemon	<b>TROUT A LA PLANCHA</b> 14.5 Salsa Verde	<b>LARGE PLATES</b>
<b>GREEN BEANS</b> 7.5 Fresnos, Parsley, Garlic, Serrano Pepper	<b>P.E.I MUSSELS</b> 12 Parsley, Garlic, Shallot	<b>CHICKEN PIMIENTOS</b> 23 Potatoes, Lemon, Hot Cherry Peppers
<b>ASPARAGUS A LA PLANCHA</b> 9 Harissa Vinaigrette	<b>TRUFFLED BIKINI</b> 8.5 Jamón Serrano, Mahón	<b>WHOLE ROASTED BRANZINO</b> 28.5 Green Beans, Potatoes
<b>JERSEY CORN</b> 8.5 Aji Verde, Red Onions	<b>ALBONDIGAS</b> 8.5 Spiced Meatballs in Jamón-Tomato Sauce	<b>PAELLA VERDURAS</b> half / full / double 18 / 36 / 64 Zucchini, Carrots, Cauliflower, Corn, Sweet Peas Serrano Aioli
<b>BURRATA</b> 12.5 Mermelada de Calcot, Aleppo Pepper	<b>CHORIZO WITH SWEET &amp; SOUR FIGS</b> 9 Balsamic Reduction	<b>PAELLA MARISCOS</b> 28 / 56 / 98 Prawns, Calamari, Mussels, Clams
<b>SHISHITOS</b> 9.5 Lemon, Sea Salt	<b>JAMÓN &amp; MANCHEGO CROQUETAS</b> 6.5 Garlic Aioli	<b>PAELLA SALVAJE*</b> 28 / 56 / 98 Chorizo, Chicken, Pork Belly, Chickpeas
<b>MUSHROOMS A LA PLANCHA</b> 8.5 Salsa Verde	<b>SPICED BEEF EMPANADAS</b> 7 Red Pepper Sauce	<b>PARILLADA BARCELONA*</b> 31 / 62 / 108 NY Steak, Chicken, Gaucho, Pork Loin
<b>BROCCOLINI</b> 9.5 Garlic, Red Pepper Flakes	<b>BACON-WRAPPED DATES</b> 8 Valdeón Mousse	<b>DESSERTS</b>
<b>WHIPPED SHEEP'S CHEESE</b> 8.5 Truffle Honey, Sea Salt	<b>PORK BELLY A LA PLANCHA</b> 8.5 Cherry Pepper Chimichurri	<b>FLAN CATALÁN</b> 7
<b>MEDITERRANEAN HERB HUMMUS</b> 8.5 Pita, Salsa Verde	<b>STEAK PAILLARD</b> 14.5 Pepper Vinaigrette, Crispy Potatoes	<b>OLIVE OIL CAKE</b> 9 Sea Salt
<b>PATATAS BRAVAS</b> 7.5 Salsa Brava, Garlic Aioli	<b>SHORT RIB</b> 18.5 Truffle Chimichurri, Fennel Purée	<b>CHOCOLATE CAKE</b> 9 Coffee Anglaise, Almond Crumble
		<b>BURNT BASQUE CHEESECAKE</b> 9 Luxardo Cherries

EXECUTIVE SOUS CHEF JOAQUIN RUIZ MORENO | 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
2021 <b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	6.75	13.5	54
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 Ximénez</i>	6	12	48
2021 <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
2021 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	5.75	11.5	46
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
2019 <b>La Maldita</b> , Rioja, Spain	<i>Garnacha</i>	5.25	10.5	42
2018 <b>La Montesa, 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, Ultreia St. Jacques</b> , Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
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>Trepas 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>Alpataco</b> , Patagonia, Argentina	<i>Cabernet Sauvignon</i>	7.25	14.5	58
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>Belinda</b> , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	5	10	40
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

# 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

**GRENACHE (ON THE ROCKS) )** Le Naturel / Camino de Navaherreros / Domaine Vallot 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.

**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



# COCKTAILS

**BEEES & BAYS** (No ABV\*) 5  
Lime, Salted Honey Syrup, Cardamom Sparkling Water, Torched Bay Leaf

**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 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 48

# 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