

\*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

Thank you for joining us as we gradually reopen for dining service. We’d love to hear your feedback, scan this code to leave us a digital comment card

**B R U N C H**(Available Saturday and Sunday 12pm-3pm)

**OLIVE OIL PANCAKES** 7.00  
Maple Butter, Strawberry Compote

**TORRIJAS** 6.50

Peaches

**MUSHROOM FRITTATA** 8.00

Romesco

**BRUNCH FIDEOS** 13.50

Chorizo, Gaucho, Fried Eggs

**SERRANO BENEDICT** 7.00

Hollandaise, Pan Con Tomate

**OMELETTE** 7.00

Sheep’s Cheese, Tomatoes

**S A L A D S**

**ENSALADA MIXTA** 8.00

Olives, Onions, Tomatoes, Little Gem Lettuce

**HEIRLOOM TOMATO SALAD** 8.00

Arugula Oil, Sea Salt

**BEETS** 7.00

Valdeón, Almonds

**L A R G E P L A T E S**

**CHICKEN PIMIENTOS** 21.00

Potatoes, Lemon, Hot Cherry Peppers

**WHOLE ROASTED BRANZINO** 26.50

Brooccolini, Potatoes

**SQUID INK FIDEOS** 14.50

Shrimp, Garlic Aioli

**half / full / double**

**PAELLA VERDURAS** 16.00 / 32.00 / 64.00

Corn, Green Beans, Peppers, Garlic Aioli

**PAELLA MARISCOS** 24.50 / 49.00 / 98.00

Prawns, Mussels, Littleneck Clams, Calamari

**PARILLADA BARCELONA\***27.00 / 54.00 /108.00

NY Strip, Chicken, Pork Loin, Chorizo

**K I D S**

**CRISPY CHICKEN FINGERS** 7.50

French Fries

**PASTA & BUTTER** 5.00

**PASTA & MEATBALLS** 6.50

**D E S S E R T S**

**FLAN CATALÁN** 6.50

**OLIVE OIL CAKE** 8.00

Sea Salt

**CHOCOLATE CAKE** 8.00

Coffee Anglaise, Almond Crumble

**BASQUE BURNT CHEESECAKE**  8.00

Blackberry Sauce

**T A P A S**

**MARINATED OLIVES** 5.00

Garlic, Citrus, Chili

**SHISHITOS** 7.50

Lemon, Sea Salt

**MARCONA ALMONDS**  5.00

Sea Salt

**MUSHROOMS A LA PLANCHA** 8.50

Salsa Verde

**WHIPPED BURRATA**  10.50

Fig Jam

**PIQUILLO HUMMUS**  7.00

Pita Bread, Garlic

**GRILLED BROCCOLINI**  8.00

Garlic Vinagrette

**EGGPLANT CAPONATA** 5.00

Sweet Peppers, Basil

**SUMMER SUCCOTASH** 7.00

Zucchini, Corn, Salsa Verde

**SPINACH & CHICKPEA CAZUELA** 8.00

Cumin, Lemon

**TRUFFLED BIKINI** 8.50

Jamón Serrano, San Simon

**WHIPPED SHEEP’S CHEESE** 8.00

Truffle Honey, Sea Salt

**PATATAS BRAVAS** 7.50

Salsa Brava, Garlic Aioli

**POTATO TORTILLA** 6.00

Chive Sour Cream

**BOQUERONES** 6.00

Parsley, Garlic

**GAMBAS AL AJILLO** 9.50

Guindilla Pepper, Olive Oil, Garlic

**RED FISH A LA PLANCHA** 12.50

Salsa Verde

**P.E.I. MUSSELS** 11.00

Sofrito, White Wine, Parsley

**CRISPY CALAMARI** 10.50

Pimentón Aioli

**GRILLED OCTOPUS** 11.00

Potato, Squid Ink

**CHICKEN THIGH** 7.50

Aji Amarillo

**BACON-WRAPPED DATES** 8.00

Valdeón Mousse

**PORK BELLY A LA PLANCHA** 8.50

Cherry Pepper Chimichurri

**JAMÓN & MANCHEGO CROQUETAS**  6.50

Garlic Aioli

**SPICED BEEF EMPANADAS**  7.00

Red Pepper Sauce

**ALBONDIGAS** 9.50

Spiced Meatballs in Ham-Tomato Sauce

**GRILLED HANGER STEAK**  11.50

Truffle Vinaigrette

**JAMON MANGALICA** 12.00

Segovia

Cured Hungarian pig

**LOMO IBERICO DE BELLOTA** 12.00

Andalusia

Dry-cured, acorn-fed Iberico

Pig fat, cured with herbs

**LEONORA** 7.50

Leon

Goat’s milk cheese, lush & lemony

**HAPPY HOUR BOARD** 18.00

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

*Marinated Olives, Patatas Bravas, Pickled Peppers, Jamón Serrano, Fuet, Mancahego, Idiazabal ,*

*Roasted Almonds*

**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, smokey,

mildly spicy

**SALCHICHÓN DE VIC**

Catalonia

Dry-cured pork sausage with black peppercorns

**6-MONTH MANCHEGO**

La Mancha

Firm, cured sheep’s milk, sharp & piquant

**IDIAZABAL**

Navarra

Smoked raw sheep’s milk, nutty & robust

**DÉLICE DE BOURGOGNE**

Burgundy, France

Triple cream cow’s milk cheese, rich & buttery

**VALDEÓN**

Castilla-León

Cow and goat’s milk blue cheese, tangy & spicy

*Barcelona is a cashless restaurant.*

*Credit and debit accepted.*

**215.515.7900**

**C H A R C U T E R I E &**

**C H E E S E**

6.75 for one

18.50 for three



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**W I N E S**

**S P A R K L I N G glass bottle**

NV BarCava, Brut, Penedès, Spain 9.5 38

2018 Caves São João, Rosé, Bruto, Bairrada, Portugal 13.5 54

**MIMOSA MIXERS to accompany any bottle of bubbles carafe**

Orange-Peach-Grapefruit 4

Guava-Lavender-Lemon 4

**R O S E S**

2018 Mencía, Liquid Geography, Bierzo, Spain 12 48

2018 Rabo-de-Anho, Vera Rose, Vinho Verde, Portugal 40

**W H I T E S**

L I G H T | M I N E R A L | C R I S P

2018 Albariño, Benito Santos, Saiar, Rías Baixas, Spain 12.5 50

2017 Arinto/Loureira, Asnella, Douro, Portugal 11.5 46

2018 Pedro Ximénez, Capítulo 7, Mendoza, Argentina 48

2019 Viogner, Pie de Palo, Maipu, Argentina 8.5 34

2019 Sauvignon Blanc, Aylin, San Antonio, Chile 11.50 46

F U L L | F R U I T Y | R I C H

2018 Macabeo Blend, Baron de Funes, Carinena, Spain 29

## 2018 Chardonnay Blend, La Boscana, Costers del Segre, Spain 12 48

2017 Chardonnay, Bacchus Cellars, California 9.5 38

**R E D S**

E L E G A N T | B E R R I E S | L I G H T

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain 14 56

2016 Tempranillo, La Montesa, Crianza, Rioja, Spain 52

2018 Tempranillo, Azul y Garanza, Navarra, Spain (1 Liter) 9 50

2015 Tintilla, Vara y Pulgar, Cadíz, Spain 56

2016 Pinot Noir, Casas del Bosque, Casablanca, Chile 13.5 54

B O L D | S P I C E | R I P E

2018 Tempranillo, Flaco, Madrid, Spain 36

2018 Garnacha/Syrah Baron de Funes, Carinena, Spain 34

2016 Cabernet Franc Blend, Quieto, Mendoza, Argentina 56

2017 Cabernet, Familia Schroeder, Alpataco, Patagonia, Arg. 14.5 58

2015 Syrah, Polkura, Colchagua, Chile 60

2015 Tannat Blend, Alto de la Ballena, Clasico, Uruguay 12.5 50

**A B B I E’ S P I C K S**

## 2017 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain 54

2016 Sousón, Coto de Gomariz, La Flor y La Abeja, Ribeiro, Spain 48  
2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain 56

**S A N G R I A &**

**C O C K T A I L S**

**SANGRIA, RED OR WHITE** 8.5/glass 34/Pitcher

Rioja Wine, Elderflower, Citrus-Infused Dark Rum, Guava Nectar

**GUNS & ROSÉS** 12/glass 48/Carafe

São João Brut Rosé, Lillet Rosé,

Boyd & Blair Vodka, Peach Nectar, Lemon, Grapefruit Bitters

**SUMMER STREET SLING** 10

Chamomile Infused 360 Vodka

Grapefruit, Lemon, Grapefruit Bitters, Peychaud’s

**BARCELONA GINTONIC** 14

Hayman’s London Dry, Fevertree Tonic

Grapefruit, Lime, Jasmine

**RICHMOND GIMLET** 11

Fords Gin, Lime, Mint

**EL MESTIZO** 11

Libélula Joven Tequila, Lustau Palo Cortado

Lemon, Agave, Nutmeg

**WHISKEY ROOT** 10

Four Roses Bourbon, Byrrh Quinquina

Ginger, Basil, Lemon Juice

**BOURBON SPICE RACK** 12.5

Four Roses Bourbon, Cardamaro, Maple Syrup,

Lemon, Cardamom & Lavender Bitters

**BLOODY MARY** 10

360 Vodka, Housemade Bloody Mary Mix

**MIMOSA** 10

Choice of: Classic with Fresh Squeezed OJ,  
Orange-Peach-Grapefruit or Guava-Lavender-Lemon

**B E E R S**

**D R A F T 14 oz**

Neshaminy Creek, Croydon Cream Ale - PA 7.5

Troegs, Perpetual IPA – PA 8.5

Yards Brewing Co., Philly Pale - PA 7.5

Ommegang, Witte - NY 7.5

**B O T T L E S & C A N S**

**L A G E R | P I L S N E R | L I G H T**

Clausthaler, Non-Alcoholic – Germany 5  
Estrella Damm, Daura Gluten Free Lager–Spain 8  
Mahou, Cinco Estrellas, Lager- Spain (16oz) 7   
Narragansett Lager (16oz.) – RI 5.5  
Peroni, Lager – Italy 7.5  
Yuengling, Lager - PA 5

**W H E A T | F R U I T | S A I S O N**

Dogfish Head, Namaste Witbier – DE 7.5

Ommegang, Hennepin Farmhouse Ale – NY 9  
Troegs, Dreamweaver Wheat – PA 7

**H O P P Y | F L O R A L | B I T T E R**

2SP Brewing Co., Up and Out IPA - PA 7.5  
Neshaminy Creek, J.A.W.N. APA - PA 7.5  
Founders, All Day IPA – MI 6.5  
Lagunitas, Maximus IPA – CA 8.5  
Two Roads, Honeyspot White IPA –CT 7.5

**D A R K | S P I C E D | S T R O N G**

Allagash, Tripel Reserve – ME 10.5