

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO

Castilla y León, ES
15-20 Months Cured Ham. Tender, Salty, Sweet

HOT COPPA

New Jersey, US
Seasoned Aged Pork Shoulder Sausage, Cayenne Pepper, Red Peppercorns

SOBRASADA

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

FUET

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

SPECK

Alto Adige, IT
Spice-Rubbed Ham. Smoky, Lean

SOPRESSATA

California, US
Pork Salami. Peppercorns, Burgundy Wine

SOPRESSATA

California, US
Pork Salami. Peppercorns, Burgundy Wine

SORIA CHORIZO

California, US
Pimenton Pork Sausage. Smoky, Garlicky

CABRA ROMERO

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

DRUNKEN GOAT

Murcia, ES
Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked

AGED MANCHEGO

Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

VALDEÓN

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

DÉLICE DE BOURGOGNE

Burgundy, FR
Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy

ALISIOS

Islas Canarias, ES
Semi-Soft, Cow & lamb; Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón

CAÑA DE OVEJA

Murcia, ES
Soft-Ripened, Sheep's Milk, Aged 21 Days, Thick Mold Rind. Buttery, Tangy

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, Aged 2 Months. Buttery, Tangy

BRESAOLA

Valtellina, Italy
Lean beef eye of round 90 day dry aged

APERITIVO BOARD

An Assortment Of Spanish
Aperitivo Snacks To Pair With
Your Anytime Drinks

*Almonds, Patatas Bravas, Picante,
Sweet Coppa, Cabra Romero, Etxegarai,
Caponata, Guindilla Peppers*

SALADS

ENSALADA MIXTA	9
Olives, Onions, Tomatoes, Romaine Lettuce	

COUSCOUS	9.5
Fennel, Blood Orange	

LARGE PLATES

BRANZINO	26.5
Broccolini, Potatoes	

CHICKEN PIMIENTOS	23
Potatotes, Lemon, Hot Cherry Peppers	

PAELLA SALVAJE	half / full / double 28 / 56 / 98
Pork Belly, Strip Steak, Chorizo	

PAELLA VERDURAS	18 / 36 / 64
Cauliflower, Carrots, Butternut Squash	

PAELLA MARISCOS	28 / 56 / 98
Calamari, Gambas, Clams, Mussels	

PARILLADA BARCELONA*	31 / 62 / 108
New York Strip Steak, Half Chicken, Pork Loin, Sausage	

DESSERTS

BASQUE BURNT CHEESECAKE	9
Amerina Cherries	

FLAN CATALÁN	7
---------------------	---

CHOCOLATE CAKE	9
Coffee Crème Anglaise, Almond Crumble	

CREPAS	8
Pears, Citrus Cream	

OLIVE OIL CAKE	9
Sea Salt	

SORBET	7
---------------	---

SOUS CHEF CHANDLER WATSON | SOUS CHEF KARMA MURILLO

*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	Xarel-lo Blend	3oz	6oz	bottle
2021 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	Macabeo Blend	6.5	13	52
2020 Caves São João, Brut Rosé, Bairrada, Portugal	Baga Blend	6.25	12.5	50

WHITE

2022 Mila, Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2022 Rezabal, Getariako Txakolina, Spain	Hondarribi Zuri	7	13	52
2021 Menade, Rueda, Spain	Verdejo	6.25	12.5	50
2021 Le Naturel, Navarra, Spain	Garnacha Blanca	5	10	40
2022 Pinord, Diorama, Penedès, Spain	Xarel-lo	4.75	9.5	38
2021 La Vineyta, ‘Pipa’, Emporda, Spain	Malvasia	5.75	11.5	46
2022 Orto Vins, Montsant, Spain	Macabeo	7	14	56
2022 Alvear, 3 Miradas, Montila-Moniles, Spain	Pedro Ximenez	6.25	12.5	50
2021 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	Palomino	6.25	12.5	50
2021 Asnella, Vinho Verde, Portugal	Arinto, Loureiro	5.25	10.5	42
2020 Capítulo 7, Mendoza, Argentina	Pedro Ximénez	4.5	9	36
2022 Aylin, San Antonio, Chile	Sauvignon Blanc	5.25	10.5	42
2022 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	Chardonnay	4.75	9.5	38
2020 1752 Gran Tradicion, Cerro Chapeu, Uruguay	Petit Manseng Blend	6.25	12.5	50
2021 Iniceri, ‘Abisso,’ Sicily, Italy	Catarratto	5.5	11	44
2021 L’Alpage, Mont-sur-Rolle, Switzerland	Chasselas	6.5	13	52
2021 Leitz, Feinherb, Rheingau, Germany	Riesling	6	12	48

ROSÉ & SKIN CONTACT

2021 Liquid Geography, Bierzo, Spain	Mencia	3oz	6oz	bottle
2022 Familia Schroeder, Saurus, Patagonia, Argentina	Pinot Noir	4.5	9	36
2021 Christophe Avi, Agenais, France	Cabernet Sauvignon	5.5	11	44
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	Malvar, Airén	5	10	40

RED

2018 Nucerro, Reserva, Rioja, Spain	Tempranillo	3oz	6oz	bottle
2020 Marques Tomares, Crianza, Rioja, Spain	Tempranilla	6.5	13	52
2020 Pedro Gonzalez, Mittel Brunn, Castilla Y Leon, Spain	Prieto Picudo	6	12	48
2020 Bardos, Romántica, Ribera del Duero, Spain	Tempranillo	4.5	9	36
2021 Glup Glup, Cariñena, Spain	Garnacha	6	12	48
2021 Azul y Garanza, Navarra, Spain	Tempranillo	4.5	9	(L) 50
2015 Alberto Orte, A Portela, Valdeorras, Spain	Mencia	4.5	9	
2019 Sotabosc, Montsant, Spain	Garnacha, Cariñena	6.5	13	52
2021 Coster dels Olivers, Priorat, Spain	Cariñena, Garnacha	6.25	12.5	50
2022 Vins de Pedra, Negre de Folls, Conca de Barberá	Trepat Blend	7.5	15	60
2020 Primitivo Quiles, Cono 4, Alicante, Spain	Monastrell	4.75	9.5	38
2020 Uva de Vida, Biográfico, Toledo, Spain	Tempranillo, Graciano	4.75	9.5	38
2020 Península, Vino de Montaña, Sierra de Gredos, Spain	Tempranillo, Graciano	6.75	13.5	54
2022 Bodegas Ponce, Clos Lojen, Manchuela, Spain	Garnacha, Piñuela	6.5	13	52
2021 Earth First, Classic, Mendoza, Argentina	Bobal	5.5	11	44
2019 Belinda, Mendoza, Argentina - served chilled	Malbec	5.5	11	44
2020 Quieto, Gran Corte, Mendoza, Argentina	Bonarda, Pedro Ximénez	5	10	40
2020 Peñalolen, Maipo, Chile	Cabernet Franc, Malbec	4.5	9	36
2019 Polkura, Colchagua, Chile	Cabernet Sauvignon	6.5	13	52
2022 Garage Wine Company, Revival, Maule, Chile	Syrah	6.75	13.5	54
2018 Alto de la Ballena, Maldonado, Uruguay	Pais	6.5	13	52
2020 Chat. du Morre du Tendre, Cuvee Paul, Cotes-du-Rhone	Cabernet Franc Blend	5.75	11.5	46
2021 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	Grenache Blend	5	10	40
	Cabernet Blend	7	14	56
		6	12	48

SHERRY

DRY

Jarana, Lustau, 750mL	Fino	3oz	bottle
Tradicion, Bodegas Tradicion, 750mL	Fino	5.5	44
La Cigarrera, 375mL	Manzanilla	10	80
Almacenista, Lustau, 500mL	Manzanilla Pasada	8.5	34
Los Arcos, Lustau, 750mL	Amontillado	14	84
Península, Lustau, 750mL	Palo Cortado	6	48
15 Años, El Maestro Sierra, 375mL	Oloroso	9	72
Marques de Poley, Toro Albala, 500mL	Oloroso	11	44
		8.5	51

SWEET

East India Solera, Lustau, 750mL	Oloroso Dulce	3oz	bottle
Nectar, Gonzalez Byass, 375mL	Pedro Ximénez	9	72
Toro Albala, 1988, 375mL	Pedro Ximénez	9	72
Solera 1927, Alvear, 375mL	Pedro Ximénez	18	72
		15	60

WINE FLIGHTS

3 Half Glasses

APERITIVOS	BarCava / La Cigarrera / El Bandarra Vermut	13.5
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)		

BIO-CURIOUS	Diorama / Pedro Gonzalez / Biográfico	16
Many of our wines use Biodynamic farming practices, here are three incredible examples		

GRENACHE (ON THE ROCKS)	Le Naturel Blanco / Vino de Montaña / Cuvee Paul	18
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone		

ACID TRIP	Asnella / L’Alpage / Belinda	15
High. Acid. Wines.		

COCKTAILS

BEES & BAYS (No ABV)	6
Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	

FLOR DE SAL (Low ABV)	12
La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif Luxardo Maraschino, Lime, Lemon, Black Lava Salt	

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, Aquafaba, Bee Pollen & Dragonfruit Powder	

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

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	

LAIRD’S LANE	15
Monkey Shoulder Scotch, Cappelletti, Pasubio Vino Amaro, Orange, Angostura Bitters	

GINTONICS

Inspired by Spain’s most iconic regions	15
---	----

CATALAN	
Citadelle Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	

VALENCIAN	
Citadelle Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	

GALICIAN	
Citadelle Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	

SANGRIA

RED OR WHITE SANGRIA	glass	pitcher
Rioja Wine, Elderflower, Citrus Infused	9.5	34
Dark Rum, Guava Nectar		

GUNS & ROSÉS	glass	carafe
São João Brut Rosé, Lillet Rosé,	12.5	50
Bedlam Vodka, Peach Nectar, Lemon,		
Grapefruit Bitters		

BEER

DRAFT	caña	doble
OMB, Captain Jack Pilsner - NC	4	8
Sycamore, Southern Girl Blonde - NC	4	8
Lenny Boy, Citraphilia IPA - NC	4	8
Raleigh Brewing, Not Another Hazy NE IPA	4	8

BOTTLES & CANS	
Clausthaler, Non-Alcoholic – Germany	5
Carolina Brewery, Sky Blue Kölsch – NC	7
Avery, Island Rascal, Passion Fruit Witbier–CO	8.5
Blackberry Farm Brewery, Classic – TN	9
Estrella Damm, Daura Gluten-Free Lager - Spain	8.5
Catawba, White Zombie - NC	7.5
Hitachino, Nest White - Japan	14
Founders, All Day IPA – MI	6.5
Fullsteam, Rocket Science IPA – NC	8
Sycamore, Juiciness IPA (16 oz) - NC	10.5
Allagash, Tripel Reserve – ME	10.5
Kentucky Ale, Bourbon Barrel Ale –KY	12
Legal Remedy – Vanilla Porter - SC	8.5
Left Hand, Milk Stout - CO	8
The Duck-Rabbit, Brown Ale – NC	7.5

CIDERS	
Red Clay Ciderworks, Queen City (16 oz) – NC	12
Isastegi, Sagardo Natural Cider (750mL) – Spain	28
Pomarina Brut Sidra (750mL) – Spain	42
Windy Hill, Ginger Gold Cider (750mL) – SC	29

