

barcelona

BRUNCH

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
Pork Sausage. Smoky, Garlic, Pimentón

SOBRASADA

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

FINOCCHIONA

Tuscany, IT
Pork Sausage With Fennel, Red Wine. Rich, Complex

SPECK

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

CHORIZO PICANTE

La Rioja, ES
Pork Sausage. Smoky, Spicy, Pimentón

FUET

Catalonia, ES
Pork Sausage. Rich, Garlic, Black Pepper

AGED MANCHEGO

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

DÉLICE DE BOURGOGNE

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

CABRA ROMERO

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

ALISIOS

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

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. Mildly Pungent

CABRA AL GOFIO

Islas Canarias, ES
Semi-Firm, Goat's Milk, Aged 2 Months. Cornmeal Coated

IDIAZÁBAL

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

QUESO DE TRUFA

Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant 10.5

SALCHICHÓN DE IBÉRICO

Andalucía, ES
Pork Sausage. Oregano, Garlic, Peppercorns 14

BRESAOLA

Valtellina, IT
Top Round Beef, Aged 90 Days. Deep, Robust, Lean 11

APERITIVO BOARD

An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks 26

Patatas Bravas, Jamon Serrano, Salami, Alisios, Manchego, Caponata, Pickled Peppers

TAPAS

OMELETTE

Mushrooms, Manchego, Truffle 8.5

OLIVE OIL PANCAKES

Maple Syrup, Orange Butter 8

TORRIJAS

Spiced Apples, Crema Catalana 7.5

STEAK & EGG

Red Chimichurri, Over Easy Egg 14.5

MUSHROOM BENEDICT*

Tomatoes, Hollandaise 7.5

SERRANO HAM BENEDICT*

Tomatoes, Hollandaise 8.5

BACON

Spicy Maple 9.5

SORIA ESTRELLADOS*

Fries, Egg, Garlic Aioli 11

BROCCOLINI

Garlic, Pepper Flakes 8.5

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest 5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil 5.5

CREAMED LEEKS

Migas 9.5

CHAMPIÑONES AL AJILLO

Scallions, Garlic, Lemon 12

BRAISED FENNEL

Romesco 7.5

ROASTED CARROTS

Arugula Pesto 8.5

QUESO A LA PLANCHA

Caña De Oveja, Mushroom Conserva 12.5

CHILLED BEETS

Crème Fraîche, Almonds 8

ROASTED CABBAGE

Harissa, Corriander 7.5

HARICOT VERTS

Truffle Vinaigrette 8

SWISS CHARD

Pickled Raisins 7.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions 8.5

WHIPPED SHEEP'S CHEESE

Pimentón Honey 8.5

SWEET POTATO HUMMUS

Pepitas, Lavash 9.5

POTATO TORTILLA

Chive Sour Cream 7

PATATAS BRAVAS

Salsa Brava, Garlic Aioli 8

BOQUERONES

Green Olives, Piquillo Peppers 6

CRISPY CALAMARI

Piquillos, Smoked Pepper Aioli 11.5

GAMBAS AL AJILLO

Guindilla Peppers, Garlic 9.5

MUSSELS*

Salsa Diablo 14

SWORDFISH A LA PLANCHA

Puttanesca 15.5

CHICKEN THIGH

Almond Tahini 9.5

SPICED BEEF EMPANADAS

Red Pepper Sauce 8

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce 9.5

TRUFFLED BIKINI

Serrano, Mahón 9

PORK PINTXOS

Mojo Rojo 10.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli 7

BACON WRAPPED DATES

Valdeon Mousse 10.5

CHORIZO W/ SWEET & SOUR FIG

Sherry Vinegar, Garlic 9

BONE MARROW

Bacon Jam 15.5

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce 9

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers 23

WHOLE ROASTED BRANZINO

Green Beans, Potatoes 26.5

PAELLA VERDURAS

Arugula, Chickpeas, Sweet Potato 18 / 36

PAELLA MARISCOS

Calamari, Shrimp, Clams, Mussels 29 / 56

PAELLA SALVAJE

Steak, Pork, Chicjken 28 / 56

PARILLADA BARCELONA*

Steak, Chicken, Pork Loin, Sausage 33 / 66

DESSERTS

OLIVE OIL CAKE

Sea Salt 10

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble 9

BASQUE BURNT CHEESECAKE

Spiced Apples 10

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Spiced Apples 8.5

FLAN CATALÁN

8

EXECUTIVE 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	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2021	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	5.5	11	44
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepát</i>	7	14	56
			6.5	13	52

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2023	Menade , Rueda, Spain	<i>Verdejo</i>	6.5	13	52
2022	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	6.25	12.5	50
2022	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	4.75	9.5	38
2020	La Vineyta, 'Pipa' , Emporda, Spain	<i>Malvasia</i>	6.25	12.5	50
2022	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	6	12	48
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	7	14	56
2023	Asnella , Vinho Verde, Portugal	<i>Pedro Ximénez</i>	6.5	13	52
2020	Capítulo 7 , Mendoza, Argentina	<i>Sauvignon Blanc</i>	5.5	11	44
2023	Aylin , San Antonio, Chile	<i>Chardonnay</i>	5	10	40
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Catarratto</i>	6	12	48
2023	Iniceri, Abisso , Sicily, Italy	<i>Riesling</i>	6.5	13	52
2023	Leitz, Feinherb , Rheingau, Germany				

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	<i>Mencia</i>	3oz	6oz	bottle
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5	10	40
2022	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	6	12	48
			5.5	11	44

RED

2018	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2021	Pedro González Mittelbrunn , Castilla Y León, Spain	<i>Prieto Picudo</i>	6	12	48
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	5	10	40
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	6.5	13	52
2016	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencia</i>	4.75	9.5	53
2019	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.5	13	52
2020	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	6.25	12.5	50
2022	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepát Blend</i>	7.5	15	60
2022	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	5.5	11	44
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	5	10	40
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	7	14	56
2021	Earth First, Classic , Mendoza, Argentina	<i>Malbec</i>	6	12	48
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	5	10	40
2020	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2021	Polkura , Colchagua, Chile	<i>Syrah</i>	6.75	13.5	54
2022	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	6.5	13	52
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	7	14	56
2021	Chat. du Morre du Tendre, Cuvée Paul , Côtes-Du-Rhône	<i>Grenache Blend</i>	5.75	11.5	46
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	7	14	56
			6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 375mL	<i>Manzanilla</i>	5.5	44
Almacenista , Lustau, 500mL	<i>Manzanilla Pasada</i>	8.5	34
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	14	84
Península , Lustau, 750mL	<i>Palo Cortado</i>	6	48
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	9	72
		13	52

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	72
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	9	36
Toro Albala , 1999, 375mL	<i>Pedro Ximénez</i>	16	64
		20	80

WINE FLIGHTS

3 Half Glasses

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

BIO-CURIOUS Diorama / Abisso / Clos Lojen
Many of our wines use Biodynamic farming practices, here are three incredible examples

GRENAche (ON THE ROCKS) Le Naturel / Vino De Montaña / Cuvée Paul
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

COCKTAILS

BLOODY MARY 11
360 Vodka, Housemade Bloody Mary Mix

MIMOSA 11
Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon

BEES & BAYS (No ABV) 7
Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf

TEA TIME (No ABV) 8
Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint

FLOR DE SAL (Low ABV) 12
La Cigarrera Manzanilla, Alma De Trabanco Cider Apéritif, Luxardo Maraschino, Lime, Lemon, Black Lava Salt
Porrón For The Table 48

PICA PICA 12.5
360 Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño

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

DOS PENÍNSULAS 13
Libélula Joven Tequila, Lustau Palo Cortado, Lemon, Agave, Nutmeg

ALEBRIJES 13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder

SIDE HUSTLE 13
Raynal VSOP Brandy, Bénédictine, Pineapple, Lemon, Barcava

BOURBON SPICE RACK 14
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 three of Spain's most iconic regions. 15

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

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

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

SANGRIA

WHITE OR RED SANGRIA
Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar
glass pitcher
11 39

GUNS & ROSÉS
Tierra Limpia Brut Rosé, Lillet Rosé Weldon Mills Vodka, Peach Nectar, Grapefruit
glass carafe
13 52

BEER

DRAFT
Captain Jack Pilsner—NC 4 8
Sycamore, Southern Girl Blonde—NC 4 8
Lenny Boy, Citraphilia IPA—NC 4.25 8.5
Raleigh Brewing, Not Another Hazy NE IPA — 4.25 8.5

BOTTLES & CANS

Clausthaler, Non-Alcoholic—Germany 5
Hopfly, Crunchtime Lager—NC 8
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5
Blackberry Farm Brewery, Classic—TN 9
Fullsteam, Rocket Science IPA—NC 8.5
Founders, All Day IPA—MI 6.5
Sycamore, Juiciness IPA (16 oz)—NC 11
Allagash, Tripel—ME 10.5
Red Clay Ciderworks, Queen City (16 oz)—NC 12
Isastegi, Sagardo Natural Cider—Spain (750mL) 28

