

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	FINOCCHIONA Tuscany, IT Pork Sausage With Fennel, Red Wine. Rich, Complex	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	SALCHICHÓN DE IBÉRICO Andalucía, ES Pork Sausage. Oregano, Garlic, Peppercorns	14
FUET Catalonia, ES Pork Sausage. Rich, Garlic, Black Pepper	SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant	8.5
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	BRESAOLA Valtellina, IT Top Round Beef, Aged 90 Days. Deep, Robust, Lean	11
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	CAÑA DE OVEJA Murcia, ES Soft-Ripened, Sheep's Milk, Aged 21 Days, Thick Mold Rind. Buttery, Tangy	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	<i>Jamón Serrano, Fuet, Manchego, Mahón, Patatas Bravas, Almonds, Olives</i>	

TAPAS

MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6	BOQUERONES Garlic Confit	7
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	6.5	TUNA CRUDO* Guindilla Vinaigrette, Onions	17
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	GAMBAS AL AJILLO Guindilla Peppers, Scallions, Garlic	10.5
BEETS Yogurt, Dill, Almonds	9	MUSSELS Mojo Verde	14
HARICOT VERTS Lemon Vinaigrette	8.5	SEA SCALLOPS Butternut Squash Purée	18.5
BRUSSELS SPROUTS Maple Pimentón	9	SALMON Jicama Slaw	14.5
CHAMPIÑONES AL AJILLO Garlic, Scallions, Lemon	12	CHICKEN THIGH Lemon Yogurt	10.5
BROCCOLINI Idiazábal, Anchovies	9	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
CAULIFLOWER Fresno Vinaigrette	8.5	FLANK STEAK Red Chimichurri	14.5
ROASTED CARROTS Arugula Gremolata	9.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8
WHIPPED SHEEP'S CHEESE Truffle Honey	9.5	BACON WRAPPED DATES Valdeón Mousse	10.5
HUMMUS Piquillos, Lavash	9.5	TRUFFLED BIKINI Serrano, Mahón	9
POTATO TORTILLA Chive Sour Cream	7.5	PORK BELLY Aji Amarillo	10.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5	ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	9.5
RESTAURANT WEEK 1 Charcuterie/Cheese, 2 Tapas and Dessert	35	CHORIZO W/ SWEET & SOUR FIGS Sherry Vinegar, Garlic	9

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
XATONADA Frisée Lettuce, Romesco, Olives, Tuna	11.5

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
WHOLE ROASTED BRANZINO Carrots, Mixed Greens	28.5
	HALF / FULL
PAELLA VERDURAS Sweet Potato, Green Beans, Brussels Sprouts	18 / 36
PAELLA MARISCOS Shrimp, Clams, PEI Mussels, Calamari	29 / 58
PAELLA SALVAJE Chicken, Pork Belly, Chorizo Pickled Onions	28 / 56
PARRILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	33 / 66

DESSERTS

FLAN CATALÁN	8
OLIVE OIL CAKE Sea Salt	10
ARROZ CON LECHE Coconut Milk, Cinnamon	8
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
BASQUE BURNT CHEESECAKE Apple Compote	10

EXECUTIVE CHEF RICARDO MIRANDA | SOUS CHEF BRYANT FRANCE

*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
2023	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	Xarel-lo	7	14	56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	Trepat	6.5	13	52

WHITE

2024	Mila , Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2024	Rezabal , Getariako Txakolina, Spain	Hondarribi Zuri	6.5	13	52
2024	Menade , Rueda, Spain	Verdejo	6.25	12.5	50
2024	Le Naturel , Navarra, Spain	Garnacha Blanca	5.5	11	44
2024	La Vineyta, ‘Pipa’ , Emporda, Spain	Malvasia	6	12	48
2024	Pinord, Diorama , Penedès, Spain	Xarel-lo	4.75	9.5	38
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	Xarel-lo, Riesling	6.25	12.5	50
2024	Orto Vins, Les Argiles , Montsant, Spain	Macabeo	7	14	56
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	Pedro Ximénez	6.5	13	52
2023	Bico Amarelo , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	4.5	9	36
2024	Aylin , San Antonio, Chile	Sauvignon Blanc	5.5	11	44
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	5	10	40
2024	Iniceri, Abisso , Sicily, Italy	Catarratto	6	12	48
2024	Leitz, Feinherb , Rheingau, Germany	Riesling	6.5	13	52
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	Riesling	4.75	9.5	38

ROSÉ & SKIN CONTACT

2024	Liquid Geography , Bierzo, Spain	Mencía	3oz	6oz	bottle
2025	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	5	10	40
2024	Christophe Avi , Agenais, France	Cabernet Sauvignon	6	12	48
2023	No Es Pituko , Curicó Valley, Chile	Sauvignon Blanc	5.75	11.5	46

RED

2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	3oz	6oz	bottle
2021	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	6	12	48
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	6.5	13	52
2024	Glup Glup , Cariñena, Spain	Garnacha	4.5	9	36
NV	Le Naturel Zero Zero Tinto , Navarra, Spain (Alcohol Free)	Garnacha	4.75	9.5	38
2022	Azul y Garanza , Navarra, Spain	Tempranillo	4.75	9.5 (L)	53
2021	Alberto Orte, A Portela , Valdeorras, Spain	Mencía	6.5	13	52
2023	Sotabosc , Montsant, Spain	Garnacha, Cariñena	6.25	12.5	50
2020	Coster dels Olivers , Priorat, Spain	Cariñena, Garnacha	7.5	15	60
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	Trepat Blend	5.5	11	44
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	Garnacha, Piñuela	6.5	13	52
2022	Uva de Vida, Biográfico , Toledo, Spain	Tempranillo, Graciano	7	14	56
2024	Bodegas Ponce, Clos Lojen , Manchuela, Spain	Bobal	6	12	48
2020	Gota, Bergamota , Dão, Portugal	Touriga Nacional Blend	6.25	12.5	50
2023	Caves Sao Joao Baga Novo , Bairrada, Portugal – Served Chilled	Baga	5.5	11 (L)	62
2022	Quieto, Gran Corte , Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13	52
2021	Peñalolen , Maipo, Chile	Cabernet Sauvignon	6.75	13.5	54
2021	Polkura , Colchagua, Chile	Syrah	6.5	13	52
2024	Casas del Bosque , Casablanca, Chile	Pinot Noir	7	14	56
2022	Garage Wine Company, Revival , Maule, Chile	País	5.75	11.5	46
2022	Alto de la Ballena , Maldonado, Uruguay	Cabernet Franc Blend	5.5	11	44
2022	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley , Lebanon	Cabernet Blend	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	Fino	3oz	bottle
La Cigarrera , 375mL	Manzanilla	5.5	44
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
		13	52

SWEET

East India Solera , Lustau, 750mL	Oloroso Dulce	3oz	bottle
Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	9	72
Toro Albala , 1999, 375mL	Pedro Ximénez	18	72

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)	13.5
BIO-CURIOUS Diorama / Abisso / Biografico Many of our wines use Biodynamic farming practices, here are three incredible examples	16
ACID TRIP Bico Amarelo / B.R.O.T. / Baga Novo High. Acid. Wines.	16
NEW WORLD, OLD SCHOOL Cerro Chapeau / Saurus Rose / Revival Pais Three wines from the New World (South America) with “Old School” classic character	14.5

COCKTAILS

BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
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PICA PICA 360 Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
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GIN & JUS Paco Pepe Gin, Lime, Green Grape, Pink Peppercorn, Ginger	12
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DOS PENINSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	13.5
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SIDE HUSTLE Raynal VSOP Brandy, Bénédictine, Pineapple, Lemon, Barcava	13
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	14
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IPANEMA P-51 Cachaça, Cocchi Americano, La Cigarrera Manzanilla, Lemon	14
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LAIRD’S LANE Monkey Shoulder Scotch, Cappelletti, Pasubio Vino Amaro, Orange, Angostura Bitters	15
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GINTONICS

Inspired by three of Spain’s most iconic regions.	15
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CATALAN Paco Pepe Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
VALENCIAN Paco Pepe Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	

GALICIAN Paco Pepe Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
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SANGRIA

NON-ALC WHITE OR RED SANGRIA NA Red or White Wine, Fever Tree Grapefruit, Lemon, Guava Nectar, Orange, Mint	glass	pitcher
	9.5	34

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 Lenny Boy, Citraphilia IPA—NC Raleigh Brewing, Not Another Hazy IPA—NE	caña	doble
	4	8
	4.25	8.5
	4.25	8.5

BOTTLES & CANS

Peroni, Lager—Italy	8.5
Catawba, White Zombie—NC	7.5
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Founders, All Day IPA—MI	6.5
Hopfly, Crunchtime Lager—NC	8
Allagash, Tripel—ME	10.5
Red Clay Ciderworks, Queen City (16 oz)—NC	12
Isastegi, Sagardo Natural Cider—Spain (750mL)	28