

BARCELONA

CHARCUTERIE & CHEESE

6.75 for one
18.50 for three

JAMÓN SERRANO Segovia Dry-cured Spanish ham
SPECK Italy Dry-cured, lightly smoked ham
SORIA CHORIZO United States Dry-cured, pork sausage, smoky & garlicky
SOBRASADA Majorca Soft, spreadable chorizo
FUET Catalonia Dry-cured pork sausage
CHORIZO PICANTE La Rioja Smoky, mildly spicy, dry-cured sausage
6-MONTH MANCHEGO La Mancha Firm, cured sheep's milk, sharp & piquant
ETXEGARAI Basque Country Smoked raw sheep's milk aged 6 months
CAÑA DE OVEJA Murcia Soft-ripened sheep's milk, buttery & tangy
IBORES Extremadura Semi-firm raw goat's cheese rubbed with pimentón
CABRA ROMERO Jumilla Semi-soft goat's milk with rosemary
DRUNKEN GOAT Murcia Semi-soft goat's milk soaked in red wine
VALDEON Castilla-León Cow and goat's milk blue, tangy & spicy

TAPAS

SPINACH-CHICKPEA CAZUELA Cumin, Roasted Onion, Lemon	8.00
MARINATED OLIVES Citrus, Garlic, Chili Flakes	5.00
BLISTERED SHISHITO PEPPERS Sea Salt, Lime	7.50
EGGPLANT CAPONATA Sweet Peppers, Basil	5.00
BROCCOLINI Lemon, Chili Flake	8.50
CRISPY BRUSSELS SPROUTS Sherry & Fig Reduction, Onions	7.50
ROASTED EGGPLANT HUMMUS Za'atar, Crispy Pita	7.50
POTATO TORTILLA Chive Sour Cream	6.00
MUSHROOM RISOTTO Manchego, Truffle Oil	10.00
PATATAS BRAVAS Salsa Brava, Garlic Aioli	7.50
MAHI MAHI A LA PLANCHA* Salsa Verde	13.50
SEARED SCALLOPS Parsnip Puree	14.50
GAMBAS AL AJILLO Guindilla Pepper, Olive Oil, Garlic	9.50
GRILLED SWORDFISH Charred Onion Chimichurri	12.50
SEARED PULPO Squid Ink Sofrito, Potatoes	11.00
TRUFFLED BIKINI Jamón Serrano, San Simon	8.50
MUSSELS DIABLO Spicy Tomato, Grilled Bread	11.50
CRISPY CALAMARI Smoked Pepper Aioli	10.50
CRISPY DUCK LEG Piquillo Coulis	11.50
PORK BELLY Pear Mostarda	8.50
CHICKEN THIGH A LA PLANCHA Aji Amarillo	8.50
LIMA BEAN STEW Morcilla, Tomato, Kale	8.50
BEEF TARTARE* Capers, Jalapeño, Mustard, Egg	13.50
PORK CHEEKS Carrot Puree	10.50
JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	6.50
RABBIT CALDOSO Dates, Kale, Chili Flake	12.50
CHORIZO W/ SWEET & SOUR FIGS Balsamic Reduction	8.50
SPICED BEEF EMPANADAS Red Pepper Sauce	7.00
ALBONDIGAS Spiced Meatballs in Ham-Tomato Sauce	9.50
GRILLED HANGER STEAK* Truffle Vinaigrette	11.50

BRUNCH

(Available Saturday and Sunday only 12pm-3pm)

BRUNCH FIDEOS * Pork Belly, Egg, Garlic Aioli	14.50
LOMO IBERICO ESTRELLADOS* Hand-Cut Fries, Egg, Garlic Aioli	10.50
SERRANO BENEDICT* Tomato, Hollandaise	7.50
OLIVE OIL PANCAKES Dulce De Leche Butter	7.00
TORRIJAS Grapefruit, Oranges, Crema Catalana	6.50
WILD MUSHROOM OMELETTE Caramelized Onions, Manchego	8.50
DOUBLE CUT BACON Spicy Maple	7.50
MUSHROOM AND SPINACH BENEDICT* Hollandaise	7.50

SALADS

ENSALADA MIXTA Olives, Onions, Tomatoes, Apple Cider Vinaigrette	8.00
SHERRY MARINATED BEETS Valdeon Mousse, Pepita Za'atar	8.00
SIANO BURRATA Dates, Arugula, Onion	10.50

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	21.00
WHOLE ROASTED BRANZINO Broccolini, Crispy Potatoes	25.50
BRAISED RABBIT FIDEOS Chili Flake, Scallion Aioli	14.50

PAELLA VERDURAS Piquillo Peppers, Brussels Sprouts, Mushrooms, Eggplant	half / full / double 16.00 / 32.00 / 64.00
PAELLA SALVAJE* Hanger Steak, Chicken, Chorizo, Fried Egg	24.50 / 49.00 / 98.00
PAELLA MARISCOS Prawns, Mussels, Littleneck Clams, Calamari	24.50 / 49.00 / 98.00
PARILLADA BARCELONA* Strip Loin, Chicken, Pork Loin, Chorizo	27.00 / 54.00 / 108.00

DESSERTS

OLIVE OIL CAKE Sea Salt	8.00
BASQUE BURNT CHEESECAKE Spiced Pear	8.00
FLOURLESS CHOCOLATE CAKE Crème Anglaise, Almond Crumble	8.00
FLAN CATALÁN	6.50

LOMO IBERICO 12.00
Sierra de Francia
Dry-Cured, acorn-fed Ibérico pig loin

APERITIVO BOARD 18.00
An assortment of Spanish aperitivo snacks to pair with your anytime drinks

Marinated Olives, Patatas Bravas, Piquillo Peppers, Serrano, Fuet, Drunken Goat, Etxegarai, Almonds

CHEF JOSE OCHOA
CHEF ANTHONY SALVATO
MICHAEL CRAFT

*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



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Barcelona is a cashless restaurant.
Credit and debit accepted.

WINES

SPARKLING

	glass	bottle
NV BarCava, Brut, Penedès, Spain	8.5	34
2016 Gramona, Gran Cuvée, Brut, Penedès, Spain	13	52
2019 Caves São João, Rosé, Bruto, Bairrada, Portugal	12.5	50

MIMOSAS

	glass	
Orange-Peach-Grapefruit	9	
Guava-Lavender-Lemon	9	
*mixers offered in 8oz carafe to accompany any bottle of bubbles	4	

ROSES

2018 Mencía, Liquid Geography, Bierzo, Spain	10	40
2020 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina	9	36
2019 Mourvedre Blend, Lafage, Côtes Catalanes, France	12.5	50

WHITES

LIGHT | CITRUS | CRISP

2018 Albariño, Sentidiño, Rías Baixas, Spain	10	40
2019 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain	12.5	50
2019 Viura, Azul y Garanza, Navarra, Spain	7.5	42
2018 Malvasia, La Vineyta, 'Pipa', Emporda, Spain	10	40
2018 Pedro Ximénez, Capítulo 7, Mendoza, Argentina		36
2019 Riesling, Leitz, Feinherb, Rheingau, Germany	12	48

MEDIUM | FRUITY | MINERAL

2019 Verdejo, Menade, Rueda, Spain	11	44
2019 Garnacha Blanca, Vinos Piñol, Raig de Raim, Terra Alta, Spain		40
2018 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain		46
2019 Arinto/Loureiro, Asnella, Vinho Verde, Portugal	10.5	42
2019 Sauvignon Blanc, Aylin, San Antonio, Chile	10.5	42
2019 Semillon, Via Revolucionaria, 'Hulk,' Mendoza, Argentina		42
2014 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet, Fr	12.5	50
2018 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	11	44

FULL | RIPE | SPICE

2015 Godello, El Castro de Valtuille, Bierzo, Spain		52
2018 Albillo, Marañones, Picarana, Sierra de Gredos, Spain	13.5	54
2019 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay	9.5	38
2018 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay	12.5	50
2017 Chardonnay, Marcel Coutier, Mâcon-Loché, Burgundy, France	14.5	58

REDS

LIGHT | BERRIES | ELEGANT

2019 Tempranillo, Bodegas Lanzaga, LZ, Rioja Spain	12.5	50
2019 Garnacha, Le Naturel, Navarra, Spain	9.5	38
2017 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain		50
2018 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain		50
2018 Trepas Blend, Negre de Folls, Conca de Barberá, Spain	9.5	38
2018 Bonarda/Pedro Ximénez, Belinda, Mendoza, Argentina	9	36
2019 Grenache Blend, Domaine Vallot, Côtes-du-Rhône, France	12	48

MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	12.5	50
2018 Tempranillo, Los Conejos Malditos, Toledo, Spain	9	36
2015 Tintilla, Vara y Pulgar, Cadíz, Spain	13	52
2018 Mencía, Raul Perez, Ultreia St. Jacques, Bierzo, Spain	13.5	54
2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal	7	28
2018 Malbec, Earth First, Mendoza, Argentina	10	40

FULL | RIPE | BOLD

2017 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	10.5	42
2015 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain		48
2018 Tempranillo/Graciano, Uva de Vida, Biográfico, Toledo, Spain	13.5	54
2018 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain		54
2018 Cabernet Franc Blend, Quiet, Mendoza, Argentina	12.5	50
2015 Syrah, Polkura, Colchagua, Chile	13	52
2015 Cabernet Franc Blend, Alto de la Ballena, Maldonado, Uruguay	10	40

SANGRIA & COCKTAILS

SANGRIA, RED OR WHITE 7.5/glass30/Pitcher
Rioja Wine, Elderflower, Citrus-Infused Dark Rum, Guava Nectar

GUNS & ROSÉS 12/glass 48/Carafe
São João Brut Rosé, Lillet Rosé, Social House Vodka, Peach Nectar, Lemon, Grapefruit Bitters

SUMMER STREET SLING 10
Chamomile Infused 360 Vodka
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

GINTONIC 14
Choice of: Fruit, Leaf, Flower, Root or Classic

RICHMOND GIMLET 12
Boodles Gin, Lime, Mint

EL MESTIZO 11
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

WHISKEY ROOT 11
Four Roses Bourbon, Byrrh Quinquina
Ginger, Basil, Lemon Juice

BOURBON SPICE RACK 12.5
Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

OTOÑO 12
Raynal VSOP Brandy, Amaro Nonino
Boiled Cider, Aquafaba, Lemon

SMOKED SHERRY MANHATTAN 16
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,
Lustau Amontillado, Angostura, Luxardo Cherry

BEERS

BOTTLES & CANS

LAGER | PILSNER | LIGHT
Carolina Brewery, Sky Blue Kölsch – NC 7
Clausthaler, Non-Alcoholic – Germany 5
Estrella Damm, Daura Gluten-Free Lager – Spain 8
Peroni, Lager – Italy 7.5

WHEAT | FRUIT | SAISON
Avery, Liliko'i Kepolo, Passion Fruit Witbier – CO 8.5
Blackberry Farm, Classic Saison- TN 9
Catawba, White Zombie – NC 7.5
Hitachino, Nest White – Japan 14

HOPPY | FLORAL | BITTER
Founders, All Day IPA – MI 6.5
Fullsteam, Rocket Science IPA – NC 7.5
Lagunitas, Maximus IPA – CA 8
Sycamore, Juiciness IPA (16 oz) - NC 10.5
Triple C, Baby Maker Double IPA (16 oz) - NC 12

DARK | SPICED | STRONG
Allagash, Tripel Reserve – ME 10.5
Kentucky Ale, Bourbon Barrel Ale – KY 12
Left Hand, Milk Stout - CO 8
The Duck-Rabbit, Brown Ale – NC 7.5

CIDERS
Red Clay Ciderworks, South End (16 oz)– NC 10
Isastegi, Sagardo Natural Cider (750mL) – Spain 28
Pomarina Brut Sidra (750mL) – Spain 42
Windy Hill, Ginger Gold Cider (750mL) – SC 29



Check out our full wine list here
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