

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

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

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

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.50

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

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

Pomegranate

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



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
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, Pizarana, 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 Trepát Blend, Negre de Folls, Conca de Barberá, Spain	9.5	38
2018 Bonarda/Pedro Ximénez, Belinda, Mendoza, Argentina	9	36

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, Cadiz, Spain	13	52
2018 Mencía, Raul Perez, Ultraia 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, Quieto, 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

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
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
by scanning this QR code