

barcelona

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 Pimentón Pork Sausage. Smoky, Garlicky	ETXEGARAI País Vasco, ES Semi-Firm, Raw Sheep’s Milk, Smoked, 6 Months. Sharp, Fruity, Smoky	LOMO IBÉRICO DE BELLOTA 12.5 Castilla y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep’s Milk, Aged 6 Months. Buttery, Nutty, Complex	MAXORATA 8 Islas Canarias, ES Semi-Firm, Goat’s Milk, Aged 2 Months. Buttery, Tangy
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	HOT COPPA New Jersey, US Seasoned Aged Pork Shoulder Sausage, Cayenne Pepper, Red Peppercorns	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow’s Milk, Mold Rind. Mushroomy, Smooth, Tangy	APERITIVO BOARD 26 An Assortment Of Spanish Aperitivo Snacks To Pair With Your Anytime Drinks
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	CABRA ROMERO Murcia, ES Semi-Soft, Goat’s Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	AGED MAHÓN Islas Baleares, ES Hard, Cow’s Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	<i>Almonds, Patatas Bravas, Fuet, Jamón Serrano, Etxegarai, Drunken Goat, Olives, Guindilla Peppers</i>
FERMÍN SALCHICHÓN DE IBÉRICO Castilla y León, ES Mountain Air-Cured Ibérico Pork Sausage, Peppery, Rich	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat’s Milk, Aged 2 Months. Red Wine-Soaked	SAN SIMÓN Galicia, ES Semi-Soft, Cow’s Milk, Aged 3 Months. Smoked, Creamy, Mild	
SOPRESSATA California, US Pork Salami. Peppercorns, Burgundy Wine	SMOKIN’ GOAT Islas Canarias, ES Semi-Soft, Goat’s Milk, Aged 15 Days. Smoked, Creamy, Mild	VALDEÓN Castilla y León, ES Creamy Blue, Cow & Goat’s Milk, Cave-Aged 2 Months. Mildly Pungent	

TAPAS

HOUSE MARINATED OLIVES Garlic, Thyme, Citrus, Giardiniera	5	MAHI MAHI A LA PLANCHA* Salsa Verde	15.5
EGGPLANT CAPONATA Sweet Peppers, Onions, Basil	5.5	PRAWNS Red Chimichurri	12
SPINACH & CHICKPEA CAZUELA Cumin, Roasted Onions, Lemon	8.5	CRISPY CALAMARI Shishito Peppers, Piquillos, Smoked Pepper Aioli	11.5
ROASTED CAULIFLOWER Harissa Aioli	9	SEARED SCALLOPS Saffron Orange Butter	19.5
BROCCOLINI A LA PLANCHA Garlic Chili Oil	9.5	CHICKEN THIGH A LA PLANCHA Aji Amarillo	9.5
CRISPY BRUSSELS SPROUTS Maple Agrodolce, Manchego	9	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
MUSHROOMS A LA PLANCHA Salsa Verde, Garlic	11.5	ROHAN DUCK BREAST Cranberry Jam	19.5
CREAMED LEEKS Spiced Breadcrumbs	9.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8
PIQUILLO PEPPER HUMMUS Pita Chips	9	TRUFFLED BIKINI Jamón Serrano, Mahón	9
WHIPPED RICOTTA Chili Flakes, Honey	8.5	CHORIZO W/ SWEET & SOUR FIG Balsamic Reduction	9
QUESO A LA PLANCHA Caña de Oveja, Lemon Caramel	12.5	BRAISED RABBIT LEG Red Wine, Piperade, Farro	14.5
POTATO TORTILLA Chive Sour Cream	7	ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	9.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8	CRISPY PORK BELLY Piquillo Purée	10.5
GAMBAS AL AJILLO Guindilla Peppers, Olive Oil, Garlic	9.5	STEAK PAILLARD* Crispy Potatoes, Red Pepper Vinaigrette	14.5
BOQUERONES Olive Oil, Garlic, Parsley	6	RACK OF LAMB Dried Cherry Tagine	19.5
MUSSELS AL DIABLO White Wine Tomato Sauce, Garlic, Grilled Bread	13	SHORT RIB Truffle Chimichurri, Fennel Purée	18.5

SALADS

ENSALADA MIXTA Olives, Onions, Tomatoes, Little Gem Lettuce	9
MIXED GREENS SALAD Guindilla Vinaigrette, Apples, Pimentón, Almonds	8
BURRATA Spaghetti Squash, Blood Orange Vinaigrette, Pepitas	13

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
WHOLE BRANZINO Broccolini, Crispy Potatoes	26.5
PAELLA VERDURAS Mushrooms, Piquillo Peppers, Brussels Sprouts, Scallions	half / full / double 18 / 36 / 64
PAELLA SALVAJE* NY Strip, Pork Belly, Chorizo, Fried Egg	28 / 56 / 98
PAELLA MARISCOS Prawns, Calamari, Clams, Mussels	28 / 56 / 98
PARILLADA BARCELONA* New York Strip Steak, Chicken, Pork Loin, Gaucho Sausage	31 / 62 / 108

DESSERTS

FLAN CATALÁN	7
OLIVE OIL CAKE Sea Salt	9
BASQUE BURNT CHEESECAKE Apple Compote	9
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9

EXECUTIVE CHEF CHRIS HOPPIE | SOUS CHEF JAKE WILKINS

*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

SPARKLING		3oz	6oz	bottle
NV BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2019 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2019 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

WHITE

WHITE			3oz	6oz	bottle
2020	Mila, Rías Baixas, Spain	Albariño	6	12	48
2021	Rezabal, Getariako Txakolina, Spain	Hondarribi Zuri	6.25	12.5	50
2020	Menade, Rueda, Spain	Verdejo	6.25	12.5	50
2020	Pinord, Diorama, Penedès, Spain	Xarel-lo	4.75	9.5	38
2020	La Vineyta, ‘Pipa’, Emporda, Spain	Malvasia	5.75	11.5	46
2019	Vinos Piñol, Raig de Raim, Terra Alta, Spain	Garnacha Blanca	5	10	40
2019	Viña Callejuela, Blanco de Hornillos, Jerez, Spain	Palomino	6.25	12.5	50
2019	Capítulo 7, Mendoza, Argentina	Pedro Ximénez	4.5	9	36
2020	Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	Chardonnay	4.75	9.5	38
2019	1752 Gran Tradicion, Cerro Chapeu, Uruguay	Petit Manseng Blend	6.25	12.5	50
2019	Marcel Couturier, Mâcon-Loché, France	Chardonnay	8	16	64
2020	Iniceri, ‘Abisso,’ Sicily, Italy	Catarratto	5.5	11	44
2020	Leitz, Feinherb, Rheingau, Germany	Riesling	6	12	48
2020	L’Alpage, Mont-sur-Rolle, Switzerland	Chasselas	6.5	13	52

ROSÉ & SKIN CONTACT

ROSE & SKIN CONTACT		3oz	6oz	bottle
2020 Liquid Geography, Bierzo, Spain	<i>Mencia</i>	5	10	40
2021 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 Lafage, 'Miraflores', Roussillon, France	<i>Mourvedre Blend</i>	6.5	13	52
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

RED

RED		3oz	6oz	bottle
2017 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2018 Marqués de Tomares, Crianza, Rioja Spain	<i>Tempranillo</i>	6.	12	48
2019 La Maldita, Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2019 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	5.75	11.5	46
2021 Le Naturel, Navarra, Spain	<i>Garnacha</i>	4.75	9.5	38
2020 Azul y Garanza, Navarra, Spain	<i>Tempranillo</i>	4.5	9	(L) 50
2020 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2019 La Fanfarria, Asturias, Spain	<i>Mencía, Albarín Negro</i>	6.5	13	52
2019 Sotabosc, Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepat Blend</i>	4.75	9.5	38
2020 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Monastrell</i>	4.75	9.5	38
2020 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2018 Península, Vino de Montaña, Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2021 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2021 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	5	10	40
2018 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2019 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2017 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2018 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2019 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2018 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40
2019 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	7	14	56
2019 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

DRY		3oz	bottle
Jarana, Lustau, 750mL	Fino	5.5	44
Tradicion, Bodegas Tradicion, 750mL	Fino	10	80
La Cigarrera, 375mL	Manzanilla	8.5	34
Equipo Navazos, 375mL	Manzanilla en Rama	8	32
Almacenista, Lustau, 500mL	Manzanilla Pasada	14	84
Los Arcos, Lustau, 750mL	Amontillado	6	48
Carlos VII, Alvear, 375mL	Amontillado	11.5	46
Península, Lustau, 750mL	Palo Cortado	9	72
15 Años, El Maestro Sierra, 375mL	Oloroso	11	44
Marques de Poley, Toro Albala, 500mL	Oloroso	8.5	51
Don Nuno, Lustau, 750mL	Oloroso	9.5	76

SWEET

East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
Toro Albala, 1988, 375mL	<i>Pedro Ximénez</i>	18	72
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	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 / Abisso / Biográfico 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

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

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	

RICHMOND GIMLET 12
Citadelle Gin, Lime, Mint

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	

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

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

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

GINTONICS

Inspired by the Biodynamic calendar, featuring Citadelle Gin.	14.5
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FRUIT
Fever Tree Grapefruit, Fever Tree Elderflower,
Strawberry, Lemon, Pink Peppercorns

LEAF
Fever Tree Indian, Juniper Berries, Lemon, Bay Leaves

FLOWER
Fever Tree Elderflower, Rosebud, Lime, Cucumber

CLASSIC BARCELONA GINTONIC
Fever Tree Indian, Grapefruit, Lime, Jasmine

SANGRIA

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

GUNS & ROSÉS	glass	carafe
Sao Joao Rosé, Lillet Rosé,	12.5	50
Bedlam Vodka, Peach Nectar, Lemon,		
Grapefruit Bitters		

BEER

DRAFT	7oz	14oz
OMB, Captain Jack Pilsner - NC	3.75	7.5
Sycamore, Southern Girl Blonde - NC	4	8
Lenny Boy, Citraphilia IPA - NC	4	8

BOTTLES & CANS

Carolina Brewery, Sky Blue Kölsch – NC	7
Estrella Jalisco Lager - Mexico	8.5
Estrella Damm, Daura Gluten-Free Lager - Spain	7
Avery, Island Rascal, Passion Fruit Witbier–CO	8.5
Blackberry Farm Brewery, Classic – TN	9
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
Triple C, Baby Maker Double IPA (16 oz) - NC	12
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

Isastegi, Sagardo Natural Cider (750mL) – Spain	28
Pomarina Brut Sidra (750mL) – Spain	42