

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO

Castilla y León, ES
15-20 Months Cured Ham. Tender, Salty, Sweet

SOBRASADA

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

SPECK

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

CHORIZO PICANTE

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

FERMÍN SALCHICHÓN DE IBÉRICO

Castilla y León, ES
Mountain Air-Cured Ibérico Pork Sausage, Peppery, Rich

SOPRESSATA

California, US
Pork Salami. Peppercorns, Burgundy Wine

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

FUET

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

HOT COPPA

New Jersey, US
Seasoned Aged Pork Shoulder Sausage, Cayenne Pepper, Red Peppercorns

CABRA ROMERO

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

DRUNKEN GOAT

Murcia, ES
Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked

SMOKIN' GOAT

Islas Canarias, ES
Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild

ETXEGARAI

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

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

AGED MAHÓN

Islas Baleares, ES
Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp

SAN SIMÓN

Galicia, ES
Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild

VALDEÓN

Castilla y León, ES
Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent

LOMO IBÉRICO DE BELLOTA 12.5

Castilla y León, ES
Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón

MAXORATA 8

Islas Canarias, ES
Semi-Firm, Goat's Milk, Aged 2 Months. Buttery, Tangy

APERITIVO BOARD 26

An Assortment Of Spanish
Aperitivo Snacks To Pair With
Your Anytime Drinks

*Almonds, Patatas Bravas,
Fuet, Jamón Serrano, Etxegarai,
Drunken Goat, Olives, Guindilla Peppers*

TAPAS

HOUSE MARINATED OLIVES 5
Garlic, Thyme, Citrus, Giardiniera

EGGPLANT CAPONATA 5.5
Sweet Peppers, Onions, Basil

SPINACH & CHICKPEA CAZUELA 8.5
Cumin, Roasted Onions, Lemon

ROASTED CAULIFLOWER 9
Harissa Aioli

BROCCOLINI A LA PLANCHA 9.5
Garlic Chili Oil

CRISPY BRUSSELS SPROUTS 9
Maple Agrodolce, Manchego

MUSHROOMS A LA PLANCHA 11.5
Salsa Verde, Garlic

CREAMED LEEKS 9.5
Spiced Breadcrumbs

PIQUILLO PEPPER HUMMUS 9
Pita Chips

WHIPPED RICOTTA 8.5
Chili Flakes, Honey

QUESO A LA PLANCHA 12.5
Caña de Oveja, Lemon Caramel

POTATO TORTILLA 7
Chive Sour Cream

PATATAS BRAVAS 8
Salsa Brava, Garlic Aioli

GAMBAS AL AJILLO 9.5
Guindilla Peppers, Olive Oil, Garlic

BOQUERONES 6
Olive Oil, Garlic, Parsley

MUSSELS AL DIABLO 13
White Wine Tomato Sauce, Garlic, Grilled Bread

MAHI MAHI A LA PLANCHA* 15.5
Salsa Verde

PRAWNS 12
Red Chimichurri

CRISPY CALAMARI 11.5
Shishito Peppers, Piquillos, Smoked Pepper Aioli

SEARED SCALLOPS 19.5
Saffron Orange Butter

CHICKEN THIGH A LA PLANCHA 9.5
Aji Amarillo

JAMÓN & MANCHEGO CROQUETAS 7
Garlic Aioli

ROHAN DUCK BREAST 19.5
Cranberry Jam

SPICED BEEF EMPANADAS 8
Red Pepper Sauce

TRUFFLED BIKINI 9
Jamón Serrano, Mahón

CHORIZO W/ SWEET & SOUR FIG 9
Balsamic Reduction

BRAISED RABBIT LEG 14.5
Red Wine, Piperade, Farro

ALBONDIGAS 9.5
Spiced Meatballs in Jamón-Tomato Sauce

CRISPY PORK BELLY 10.5
Piquillo Purée

STEAK PAILLARD* 14.5
Crispy Potatoes, Red Pepper Vinaigrette

RACK OF LAMB 19.5
Dried Cherry Tagine

SHORT RIB 18.5
Truffle Chimichurri, Fennel Purée

SALADS

ENSALADA MIXTA 9
Olives, Onions, Tomatoes, Little Gem Lettuce

MIXED GREENS SALAD 8
Guindilla Vinaigrette, Apples, Pimentón, Almonds

BURRATA 13
Spaghetti Squash, Blood Orange Vinaigrette, Pepitas

LARGE PLATES

CHICKEN PIMIENTOS 23
Potatoes, Lemon, Hot Cherry Peppers

WHOLE BRANZINO 26.5
Broccolini, Crispy Potatoes

PAELLA VERDURAS half / full / double
18 / 36 / 64
Mushrooms, Piquillo Peppers, Brussels Sprouts, Scallions

PAELLA SALVAJE* 28 / 56 / 98
NY Strip, Pork Belly, Chorizo, Fried Egg

PAELLA MARISCOS 28 / 56 / 98
Prawns, Calamari, Clams, Mussels

PARILLADA BARCELONA* 31 / 62 / 108
New York Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN 7

OLIVE OIL CAKE 9
Sea Salt

BASQUE BURNT CHEESECAKE 9
Apple Compote

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

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

| | | 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

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

ROSÉ & SKIN CONTACT

| | | 3oz | 6oz | bottle |
|--|------------------------|-----|-----|--------|
| 2020 Liquid Geography, Bierzo, Spain | <i>Mencía</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

| | | 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 Garanja, 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>Trepát 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

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

SWEET

| | | 3oz | bottle |
|----------------------------------|----------------------|-----|--------|
| 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

GRENA CHE (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 14.5
Citadelle Gin.

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