

barcelona

BRUNCH

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 Pork Sausage. Smoky, Garlic, Pimentón
HOT COPPA New Jersey, US Seasoned Aged Pork Shoulder Sausage, Cayenne Pepper, Red Peppercorns
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper
SWEET COPPA New Jersey, US Seasoned Aged Pork Shoulder Sausage, Red Peppercorns
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean

CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy
CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy
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
SAN SIMÓN Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild
SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild

AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex
ETXEGARAI País Vasco, ES Semi-Firm, Raw Sheep's Milk, Smoked, 6 Months. Sharp, Fruity, Smoky
DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked
MARINATED MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. In Herbed Citrus Oil
VALDEÓN Castilla y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent

LOMO IBÉRICO DE BELLOTA Castilla y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón	14.5
MAXORATA Islas Canarias, ES Semi-Firm, Goat's Milk, Aged 2 Months. Buttery, Tangy	8.5
FERMÍN SALCHICHÓN DE IBÉRICO Castilla y León, ES Mountain Air-Cured Ibérico Pork Sausage, Peppery, Rich	14
APERITIVO BOARD An Assortment Of Spanish Aperitivo Snacks To Pair With Your Anytime Drinks	26
<i>Almonds, Patatas Bravas, Sweet Coppa, Fuet, Drunken Goat, Etxegarai, Caponata, Guindilla Peppers</i>	

TAPAS

LOMO IBÉRICO ESTRELLADOS* Hand-Cut Fries, Egg, Garlic Aioli	11	CRISPY CALAMARI Piquillo Peppers	11.5
OMELETTE Mushrooms, Truffle Manchego	8.5	GRILLED PULPO Aji Amarillo	15.5
BRUNCH FIDEOS * Pork Belly, Egg, Garlic Aioli	14.5	ROASTED SALMON Salsa Verde	11.5
OLIVE OIL PANCAKES Orange Butter, Maple Syrup	8	MARINATED BOQUERONES Green Olives, Piquillo Peppers	7
CREAMED LEEKS Migas	9.5	ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	9.5
CRISPY CAULIFLOWER Almond Romesco	9.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
CHILLED BEETS Sea Salt, Maple Vinaigrette	9.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
PIQUILLO HUMMUS Pita Grilled	8.5	BACON WRAPPED DATES Valdeón Mousse	9
WHIPPED SHEEP'S CHEESE Pimentón Honey	8.5	LAMB LOIN Cauliflower Purée	16
BROCCOLINI A LA PLANCHA Garlic Chili	9.5	TRUFFLED BIKINI Jamón Serrano, Mahón	9
POTATO TORTILLA Chive Sour Cream	7	QUESO PLANCHA Agave	12.5
PIQUILLO RELLENOS Olive Oil, Sea Salt	9.5	DUCK BREAST Vizcaina	15.5

SALADS

ENSALADA MIXTA Olives, Onions, Tomatoes, Romaine Lettuce	9
COUSCOUS Fennel, Blood Orange	9.5
PAELLA VERDURAS Cauliflower, Butternut Squash, Carrots	half / full / double 18 / 36 / 64
PAELLA SALVAJE Pork Belly, Strip Steak, Chorizo, Fried Egg	28 / 56 / 98
PARILLADA BARCELONA* New York Strip Steak, Half Chicken, Pork Loin, Sausage	31 / 62 / 108

DESSERTS

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

EXECUTIVE CHEF EMILIO GARCIA | SOUS CHEF CHANDLER WATSON

*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	Xarel-lo Blend	4.75	9.5	38
2021 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	Macabeo Blend	6.5	13	52
2020 Caves São João, Brut Rosé, Bairrada, Portugal	Baga Blend	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2022 Mila, Rías Baixas, Spain	Albariño	6	12	48
2022 Rezabal, Getariako Txakolina, Spain	Hondarribi Zuri	6.25	12.5	50
2021 Menade, Rueda, Spain	Verdejo	6.25	12.5	50
2021 Le Naturel, Navarra, Spain	Garnacha Blanca	5	10	40
2022 Pinord, Diorama, Penedès, Spain	Xarel-lo	4.75	9.5	38
2021 La Vineyta, ‘Pipa’, Emporda, Spain	Malvasia	5.75	11.5	46
2022 Orto Vins, Montsant, Spain	Macabeo	7	14	56
2021 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	Palomino	6.25	12.5	50
2021 Asnella, Vinho Verde, Portugal	Arinto, Loureiro	5.25	10.5	42
2020 Capítulo 7, Mendoza, Argentina	Pedro Ximénez	4.5	9	36
2022 Aylin, San Antonio, Chile	Sauvignon Blanc	5.25	10.5	42
2022 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	Chardonnay	4.75	9.5	38
2020 1752 Gran Tradicion, Cerro Chapeu, Uruguay	Petit Manseng Blend	6.25	12.5	50
2021 Iniceri, ‘Abisso,’ Sicily, Italy	Catarratto	5.5	11	44
2021 L’Alpage, Mont-sur-Rolle, Switzerland	Chasselas	6.5	13	52
2021 Leitz, Feinherb, Rheingau, Germany	Riesling	6	12	48

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2020 Liquid Geography, Bierzo, Spain	Mencía	5	10	40
2021 Familia Schroeder, Saurus, Patagonia, Argentina	Pinot Noir	4.5	9	36
2021 Christophe Avi, Agenais, France	Cabernet Sauvignon	5.5	11	44
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	Malvar, Airén	5	10	40

RED

		3oz	6oz	bottle
2018 Nucerro, Reserva, Rioja, Spain	Tempranillo	6.5	13	52
2020 Marques Tomares, Crianza, Rioja, Spain	Tempranilla	6	12	48
2020 Pedro Gonzalez, Mittel Brunn, Castilla Y Leon, Spain	Prieto Picudo	4.5	9	36
2020 Bardos, Romántica, Ribera del Duero, Spain	Tempranillo	6	12	48
2021 Glup Glup, Cariñena, Spain	Garnacha	4.5	9	36
2021 Azul y Garanza, Navarra, Spain	Tempranillo	4.5	9	(L) 50
2022 Alberto Orte, A Portela, Valdeorras, Spain	Mencia	6.5	13	52
2019 Sotabosc, Montsant, Spain	Garnacha, Cariñena	6.25	12.5	50
2020 Coster dels Olivers, Priorat, Spain	Cariñena, Garnacha	7.5	15	60
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	Trepat Blend	4.75	9.5	38
2020 Primitivo Quiles, Cono 4, Alicante, Spain	Monastrell	4.75	9.5	38
2020 Península, Vino de Montaña, Sierra de Gredos, Spain	Garnacha, Piñuela	6.5	13	52
2020 Uva de Vida, Biográfico, Toledo, Spain	Tempranillo, Graciano	6.75	13.5	54
2022 Bodegas Ponce, Clos Lojen, Manchuela, Spain	Bobal	5.5	11	44
2021 Earth First, Classic, Mendoza, Argentina	Malbec	5	10	40
2020 Quieto, Gran Corte, Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13	52
2019 Peñalolen, Maipo, Chile	Cabernet Sauvignon	6.75	13.5	54
2022 Casas del Bosque, Casablanca, Chile	Pinot Noir	7	14	56
2018 Polkura, Colchagua, Chile	Syrah	6.5	13	52
2018 Alto de la Ballena, Maldonado, Uruguay	Cabernet Franc Blend	5	10	40
2020 Chat. du Morre du Tendre, Cuvee Paul, Cotes-du-Rhone	Grenache Blend	7	14	56
2020 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	Cabernet Blend	6	12	48

SHERRY

DRY

		3oz	bottle
Jarana, Lustau, 750mL	Fino	5.5	44
Tradicion, Bodegas Tradicion, 750mL	Fino	10	80
La Cigarrera, 375mL	Manzanilla	8.5	34
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

SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	Oloroso Dulce	9	72
Nectar, Gonzalez Byass, 375mL	Pedro Ximénez	9	72
Toro Albala, 1988, 375mL	Pedro Ximénez	18	72
Solera 1927, Alvear, 375mL	Pedro Ximénez	15	60

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 / Pedro Gonzalez / Biográfico Many of our wines use Biodynamic farming practices, here are three incredible examples	16
GRENACHE (ON THE ROCKS) Le Naturel Blanco / Vino de Montaña / Cuvee Paul All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	18
ACID TRIP Asnella / L’Alpage / Belinda High. Acid. Wines.	15

COCKTAILS

BEEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	6
FLOR DE SAL (Low ABV) La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif Luxardo Maraschino, Lime, Lemon, Black Lava Salt	12
SUMMER STREET SLING Chamomile Infused 360 Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud’s	12
DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
TYGRA Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	13
ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder	13.5
BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	12.5
SMOKED SHERRY MANHATTAN Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry	16
LAIRD’S LANE Monkey Shoulder Scotch, Cappelletti, Pasubio Vino Amaro, Orange, Angostura Bitters	15

GINTONICS

Inspired by three of Spain’s most iconic regions	15
CATALAN Citadelle Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
VALENCIAN Citadelle Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
GALICIAN Citadelle Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	

SANGRIA

RED OR WHITE SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass 9.5	pitcher 34
GUNS & ROSÉS São João Brut Rosé, Lillet Rosé, Bedlam Vodka, Peach Nectar, Lemon, Grapefruit Bitters	glass 12.5	carafe 50

BEER

DRAFT OMB, Captain Jack Pilsner - NC Sycamore, Southern Girl Blonde - NC Lenny Boy, Citraphilia IPA - NC Raleigh Brewing, Not Another Hazy NE IPA	caña 4 4 4 4	doble 8 8 8 8
BOTTLES & CANS Clausthaler, Non-Alcoholic – Germany Carolina Brewery, Sky Blue Kölsch – NC Peroni, Lager - Italy Avery, Island Rascal, Passion Fruit Witbier–CO Blackberry Farm Brewery, Classic – TN Estrella Damm, Daura Gluten-Free Lager - Spain Catawba, White Zombie - NC Hitachino, Nest White - Japan Founders, All Day IPA – MI Fullsteam, Rocket Science IPA – NC Sycamore, Juiciness IPA (16 oz) - NC Lagunitas, Maximus IPA – CA Allagash, Tripel Reserve – ME Kentucky Ale, Bourbon Barrel Ale –KY Legal Remedy – Vanilla Porter - SC Left Hand, Milk Stout - CO The Duck-Rabbit, Brown Ale – NC		5 7 8 8.5 9 8.5 7.5 14 6.5 8 10.5 8 10.5 12 8.5 8 7.5
CIDERS Red Clay Ciderworks, Queen City (16 oz) – NC Isastegi, Sagardo Natural Cider (750mL) – Spain Pomarina Brut Sidra (750mL) – Spain Windy Hill, Ginger Gold Cider (750mL) – SC		12 28 42 29