

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

FUET

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

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

CANTIMPALO CHORIZO

California, US
Pork & Beef Sausage, Smoky, Garlic, Pimentón

FERMÍN SALCHICHÓN DE IBÉRICO

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

SOPPRESSATA

California, US
Pork Salami. Peppercorns, Burgundy Wine

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

HOT COPPA

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

CABRA ROMERO

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

DRUNKEN GOAT

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

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

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

LOMO IBÉRICO ESTRELLADOS* 11

Hand-Cut Fries, Egg, Garlic Aioli

BRUNCH FIDEOS* 14.5

Pork Belly, Egg, Garlic Aioli

TORRIJAS 7.5

Apple Compote

SERRANO BENEDICT* 8.5

Tomatoes, Hollandaise

BACON 7.5

Spicy Maple

OLIVE OIL PANCAKES 8

Butter

MUSHROOM OMELETTE 8.5

Manchego

MUSHROOM AND SPINACH BENEDICT* 7.5

Hollandaise

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

MUSHROOMS A LA PLANCHA 11.5

Salsa Verde, Garlic

BROCCOLINI A LA PLANCHA 9.5

Garlic Chili Oil

CREAMED LEEKS 9.5

Spiced Breadcrumbs

QUESO A LA PLANCHA 12.5

Caña de Oveja, Lemon Caramel

WHIPPED RICOTTA 8.5

Chili Flakes, Honey

PIQUILLO PEPPER HUMMUS 9

Pita Chips

POTATO TORTILLA 7

Chive Sour Cream

PATATAS BRAVAS 8

Salsa Brava, Garlic Aioli

SALMON CRUDO* 12.5

Chive Oil, Pickled Shallots

BOQUERONES 6

Olive Oil, Garlic, Parsley

MUSSELS AL DIABLO 13

White Wine Tomato Sauce, Garlic, Grilled Bread

GAMBAS AL AJILLO 9.5

Guindilla Peppers, Olive Oil, Garlic

CRISPY CALAMARI 11.5

Shishito Peppers, Piquillos, Smoked Pepper Aioli

MAHI MAHI A LA PLANCHA* 15.5

Salsa Verde

JAMÓN & MANCHEGO CROQUETAS 7

Garlic Aioli

ALBONDIGAS 9.5

Spiced Meatballs in Jamón-Tomato Sauce

TRUFFLED BIKINI 9

Jamón Serrano, Mahón

CHICKEN THIGH A LA PLANCHA 9.5

Aji Amarillo

SPICED BEEF EMPANADAS 8

Red Pepper Sauce

CHORIZO W/ SWEET & SOUR FIG 9

Balsamic Reduction

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

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN 7

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

NV BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2018 AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	4.75	9.5	38
2019 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6.5	13	52
		6.25	12.5	50

WHITE

2020 Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2021 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
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 Homillos , Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2019 Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.5	9	36
2021 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
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

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

RED

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

SHERRY

DRY

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

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	72
Toro Albala , 1988, 375mL	<i>Pedro Ximénez</i>	9	36
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	18	72
	<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 / Finca L'Argatá	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	

TYGRA	13
Cachaça, Quevedo White Port, Ginger Beer,	
Lime, Angostura Bitters, Cucumber	

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	

ROOT	
Fever Tree Indian, Q Ginger Beer, Cardamom,	
Ginger, Lime	

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