

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO

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

SPECK

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

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

SOBRASADA

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

SOPRESSATA

California, US
Pork Salami. Peppercorns, Burgundy
Wine

FINOCCHIONA

Tuscany, IT
Pork Sausage With Fennel, Red Wine.
Rich, Complex

AGED MANCHEGO

Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months.
Buttery, Nutty, Complex

FUET

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

CHORIZO PICANTE

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

MAHÓN

Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months, Buttery,
Mild, Nutty

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

CABRA ROMERO

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

CABRA AL GOFIO

Islas Canarias, ES
Semi-Firm, Goat's Milk, Aged 2 Months.
Cornmeal Coated

DÉLICE DE BOURGOGNE

Burgundy, FR
Triple-Crème, Cow's Milk, Mold Rind.
Mushroomy, Smooth, Tangy

SMOKIN' GOAT

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

IDIAZABAL

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

DRUNKEN GOAT

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

ALISIOS

Islas Canarias, ES
Semi-Soft, Cow & Lamb; Goat's Milk,
Aged 3 Months. Toasted, Creamy,
Sweet Pimentón

QUESO DE TRUFA

Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months,
Black Truffle. Savory, Piquant

SALCHICHÓN DE IBÉRICO

Andalucía, ES
Pork Sausage. Oregano, Garlic, Peppercorns

BRESAOLA

Valtellina, IT
Lean Beef Eye of Round
90 Day Dry Aged

APERITIVO BOARD

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

*Patatas Bravas, Jamón Serrano, Soria Chorizo,
Mahón, Drunken Goat, Olives, Guindilla Peppers*

TAPAS

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

BROCCOLINI

Tomatoes, Garlic

8.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

5.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

MUSHROOMS

Scallions, Peppers

9

ROASTED CARROTS

Arugula Pesto

8.5

CREAMED LEEKS

Migas

9.5

SUGAR SNAP PEAS

Sofrito, Lemon

8.5

QUESO A LA PLANCHA

Caña de Oveja, Mushroom Conserva

12.5

HARICOT VERTS

Romesco

8

WHIPPED SHEEP'S CHEESE

Pimentón Honey

8.5

SWEET POTATO HUMMUS

Pepitas, Lavash

9.5

HOUSE MADE FOCACCIA

Rosemary

3

POTATO TORTILLA

Chive Sour Cream

7

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

BOQUERONES

Green Olives, Piquillo Peppers

6

CRISPY CALAMARI

Piquillos, Smoked Pepper Aioli

11.5

ROASTED SALMON

Mojo Verde

13.5

AMBERJACK A LA PLANCHA

Puttanesca

15.5

PRAWNS

Red Chimichurri

13.5

SCALLOPS

Garlic, Tomatoes, Herbs

18.5

GAMBAS AL AJILLO

Guindilla Peppers, Garlic

9.5

CHICKEN THIGH

Cherry Pepper Aioli

9.5

STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

14.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

TRUFFLED BIKINI

Serrano Ham, Mahón

9

PORK BELLY

Red Pepper Agrodolce

10.5

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

CHORIZO W/ SWEET & SOUR FIG

Sherry Vinegar, Garlic

9

BACON-WRAPPED DATES

Valdeón Mousse

8.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Gem Lettuce

9

ARUGULA SALAD

Radish, Peas, Lemon Vinaigrette

8.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

WHOLE ROASTED BRANZINO

Green Beans, Potatoes

26.5

PAELLA SALVAJE

Chicken, Chorizo, Pickled Onions

half / full / double

28 / 56 / 98

PAELLA VERDURAS

Brussels, Carrots, Onions, Olives, Garlic Aioli

18 / 36 / 64

PAELLA MARISCOS

Calamari, Gambas, Clams, P.E.I Mussels

28 / 56 / 98

PARILLADA BARCELONA*

Steak, Chicken, Pork Belly, Sausage

31 / 62 / 108

DESSERTS

FLAN CATALÁN

7

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

BASQUE BURNT CHEESECAKE

Spiced Apples

9

OLIVE OIL CAKE

Sea Salt

9

EXECUTIVE SOUS CHEF KARMA MURILLO

*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>	5	10	40
2021 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2020 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2022 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2023 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	7	13	52
2023 Menade, Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2022 Le Naturel, Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2022 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021 La Vineyta, 'Pipa', Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2022 Orto Vins, Montsant, Spain	<i>Macabeo</i>	7	14	56
2022 Alvear, 3 Miradas, Montila-Moniles, Spain	<i>Pedro Ximenez</i>	6.25	12.5	50
2022 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.25	10.5	42
2020 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.5	9	36
2023 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5.25	10.5	42
2024 Bodegas Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2022 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2022 Iniceri, 'Abisso,' Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2021 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	6	12	48

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2021 Liquid Geography, Bierzo, Spain	<i>Mencia</i>	5	10	40
2022 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 Christophe Avi, Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

RED

		3oz	6oz	bottle
2018 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	7	14	56
2020 Marques Tomares, Crianza, Rioja, Spain	<i>Tempranillo</i>	6	12	48
2020 Pedro Gonzalez, Mittel Brunn, Castilla Y Leon, Spain	<i>Prieto Picudo</i>	4.5	9	36
2020 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2021 Glup Glup, Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2021 Azul y Garanza, Navarra, Spain	<i>Tempranillo</i>	4.5	9	(L) 50
2016 Alberto Orte, A Portela, Valdeorras, Spain	<i>Mencia</i>	6.5	13	52
2020 Coster dels Oliviers, Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2022 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepas Blend</i>	4.75	9.5	38
2022 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
2020 Península, Vino de Montaña, Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2022 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2021 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	5	10	40
2020 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2021 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2020 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2019 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2022 Garage Wine Company, Revival, Maule, Chile	<i>Pais</i>	5.75	11.5	46
2018 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.25	10.5	42
2021 Chat. du Morre du Tendre, Cuvee Paul, Cotes-du-Rhone	<i>Grenache Blend</i>	7	14	56
2021 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
Almacenista, Lustau, 500mL	<i>Manzanilla Pasada</i>	14	84
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	6	48
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

SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
Nectar, Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
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-CURIOS Diorama / Pedro Gonzalez / Biográfico 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

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

COCKTAILS

BEEES & BAYS (No ABV) 6
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

TEA TIME (No ABV) 7
Blue Flower Earl Grey Tea, Blueberry Shrub
Salted Honey Syrup, Lemon, Aquafaba, Mint

FLOR DE SAL (Low ABV) 12
La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif
Luxardo Maraschino, Lime, Lemon, Black Lava Salt

PICA PICA 12.5
360 Vodka, Capelletti Aperitivo, Orange
Lemon, Aquafaba, Jalapeño

ALEBRIJES 13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup,
Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder

SIDE HUSTLE 13
Raynal VSOP, Bénédictine, Pineapple, Lemon, Barcava

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

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

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

SANGRIA

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

GUNS & ROSÉS glass carafe 12.5 50
São João Brut Rosé, Lillet Rosé,
Bedlam Vodka, Peach Nectar, Lemon,
Grapefruit Bitters

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

BEER

DRAFT caña doble 4 8
OMB, Captain Jack Pilsner - NC 4 8
Sycamore, Southern Girl Blonde - NC 4.25 8.5
Lenny Boy, Citraphilia IPA - NC 4.25 8.5
Raleigh Brewing, Not Another Hazy NE IPA 4.25 8.5

BOTTLES & CANS
Clausthaler, Non-Alcoholic - Germany 5
Peroni, Lager - Italy 8.5
Blackberry Farm Brewery, Classic - TN 9
Estrella Damm, Daura Gluten-Free Lager - Spain 8.5
Founders, All Day IPA - MI 6.5
Fullsteam, Rocket Science IPA - NC 8.5
Sycamore, Juiciness IPA (16 oz) - NC 11
Allagash, Tripel Reserve - ME 10.5
Legal Remedy - Vanilla Porter - SC 9
Left Hand, Milk Stout - CO 8
Hopfly, Crunchtime Lager - NC 8

CIDERS
Red Clay Ciderworks, Queen City (16 oz) - NC 12
Isastegi, Sagardo Natural Cider (750mL) - Spain 28
Pomarina Brut Sidra (750mL) - Spain 42
Windy Hill, Ginger Gold Cider (750mL) - SC 29