

# 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

### FINOCCHIONA

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

### CHORIZO PICANTE

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

### FUET

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

### 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

### AGED MANCHEGO

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

### CABRA AL GOFIO

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

### IDIAZABAL

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

### ALISIOS

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

### DRUNKEN GOAT

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

### DÉLICE DE BOURGOGNE

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

### MAHÓN

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

### 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, Chorizo Picante, Jamón Serrano,  
Smoking Goat, Manchego, Olives, Pickled Peppers*

## TAPAS

### HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

### EGGPLANT CAPONATA

Sweet Peppers, Basil

### CREAMED LEEKS

Migas

### ROASTED CARROTS

Arugula Pesto

### CHILLED BEETS

Crème Fraiche, Almonds

### SWISS CHARD

Pickled Raisins

### MUSHROOMS

Scallions, Peppers

### BRAISED FENNEL

Olive Tapenade

### BROCCOLINI

Pepper Flakes, Garlic

### QUESO A LA PLANCHA

Caña de Oveja, Mushroom Conserva

### HARICOT VERTS

Aji Amarillo

### WHIPPED SHEEP'S CHEESE

Pimentón Honey

### ROASTED CABBAGE

Harissa, Corriander

### SWEET POTATO HUMMUS

Pepitas, Lavash

### POTATO TORTILLA

Chive Sour Cream

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### CRISPY CALAMARI

Piquillos, Smoked Pepper Aioli

### BOQUERONES

Green Olives, Piquillo Peppers

### PULPO

Cannelini Bean, Broccolini

### MUSSELS

Salsa Diablo

### GAMBAS AL AJILLO

Guindilla Peppers, Garlic

### CHICKEN THIGH

Cherry Pepper Aioli

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### CHORIZO W/ SWEET & SOUR FIG

Sherry Vinegar, Garlic

### PORK BELLY

Mojo Rojo

### TRUFFLED BIKINI

Serrano Ham, Mahón

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

### STEAK PAILLARD

Fingerling Potatos, Horseradish Gremolata

## SALADS

### RADICCHIO

Date Vinaigrette, Apples

### ENSALADA MIXTA

Olives, Onions, Gem Lettuce

## LARGE PLATES

### WHOLE ROASTED BRANZINO

Green Beans, Potatoes

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

### PAELLA SALVAJE

Chicken, Pork Belly, Steak, Pickled Onions

### PAELLA VERDURAS

Brussels, Carrots, Onions, Olives, Garlic Aioli

### PAELLA MARISCOS

Calamari, Shrimp, Clams, Mussels

### PARILLADA BARCELONA\*

NY Strip, Chicken, Pork Loin, Sausage

## DESSERTS

### BASQUE BURNT CHEESECAKE

Orange Marmalade

### FLAN CATALÁN

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

### OLIVE OIL CAKE

Sea Salt

## 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
NV Tierra Limpia, Brut Rosé, Penedes, Spain	<i>Trepat</i>	6.5	13	52

## 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
2022 B.R.O.T., Blanc Incial, Penedes, Spain	<i>Xarel-lo, Riesling</i>	6.5	12.5	50
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 Capitulo 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
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>Tempranilla</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
2019 Sotabosc, Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2020 Coster dels Olivers, Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2022 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepat 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
2022 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2018 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.25	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
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

## 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-CURIOUS** Diorama / Pedro Gonzalez / Biográfico 16  
Many of our wines use Biodynamic farming practices, here are three incredible examples

**GRENACHE (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

**ACID TRIP** Asnella / B.R.O.T. / Belinda 15  
High. Acid. Wines.



# COCKTAILS

**BEES & BAYS** (No ABV) 7  
Lime, Salted Honey Syrup, Cardamom Bitters  
Sparkling Water, Torched Bay Leaf

**TEA TIME** (No ABV) 8  
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, Jalapeno

**DOS PENÍNSULAS** 13  
Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

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

**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

**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  
Rioja Wine, Elderflower, Citrus Infused 11 39  
Dark Rum, Guava Nectar

**GUNS & ROSÉS** glass carafe  
São João Brut Rosé, Lillet Rosé, 12.5 50  
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  
OMB, Captain Jack Pilsner - NC 4 8  
Sycamore, Southern Girl Blonde - NC 4 8  
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