

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO Castilla y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	FUET Catalonia, ES Pork Sausage. Rich, Garlic, Black Pepper	IDIAZABAL País Vasco, ES Semi-Firm, Raw Sheep’s Milk, Smoked, Aged 6 Months. Sharp, Fruity, Smoky	QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep’s Milk, Cured 4 Months, Black Truffle. Savory, Piquant	10.5
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	SAN SIMÓN Galicia, ES Semi-Soft, Cow’s Milk, Aged 3 Months. Smoked, Creamy, Mild	ALISIOS Islas Canarias, ES Semi-Soft, Cow & lamb; Goat’s Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón	SALCHICHÓN DE IBÉRICO Andalucía, ES Pork Sausage. Oregano, Garlic, Peppercorns	9
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	VALDEÓN Castilla y León, ES Creamy Blue, Cow & Goat’s Milk, Cave-Aged 2 Months. Mildly Pungent	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat’s Milk, Aged 2 Months. Red Wine-Soaked	BRESAOLA Valtellina, IT Lean Beef Eye of Round 90 Day Dry Aged	8.5
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	CABRA ROMERO Murcia, ES Semi-Soft, Goat’s Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow’s Milk, Mold Rind. Mushroomy, Smooth,Tangy	APERITIVO BOARD An Assortment Of Spanish Aperitivo Snacks To Pair With Your Anytime Drinks	26
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	MAHÓN Islas Baleares, ES Firm, Cow’s Milk, Aged 4 Months, Buttery, Mild, Nutty	<i>Patatas Bravas, Chorizo Picante, Jamón Serrano, Smoking Goat, Manchego, Olives, Pickled Peppers</i>	
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	CABRA AL GOFIO Islas Canarias, ES Semi-Firm, Goat's Milk, Aged 2 Months. Cornmeal Coated			

TAPAS

HOUSE MARINATED OLIVES Garlic, Thyme, Citrus, Giardiniera	5	POTATO TORTILLA Chive Sour Cream	7
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8
EGGPLANT CAPONATA Sweet Peppers, Basil	5.5	CRISPY CALAMARI Piquillos, Smoked Pepper Aioli	11.5
CREAMED LEEKS Migas	9.5	BOQUERONES Green Olives, Piquillo Peppers	6
ROASTED CARROTS Arugula Pesto	8.5	PULPO Cannelini Bean, Broccolini	15.5
CHILLED BEETS Crème Fraiche, Almonds	8	MUSSELS Salsa Diablo	14
SWISS CHARD Pickled Raisins	7.5	GAMBAS AL AJILLO Guindilla Peppers, Garlic	9.5
MUSHROOMS Scallions, Peppers	9.5	CHICKEN THIGH Cherry Pepper Aioli	9.5
BRAISED FENNEL Olive Tapenade	7.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8
BROCCOLINI Pepper Flakes, Garlic	8.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
QUESO A LA PLANCHA Caña de Oveja, Mushroom Conserva	12.5	CHORIZO W/ SWEET & SOUR FIG Sherry Vinegar, Garlic	9
HARICOT VERTS Aji Amarillo	8	PORK BELLY Mojo Rojo	10.5
WHIPPED SHEEP’S CHEESE Pimentón Honey	8.5	TRUFFLED BIKINI Serrano Ham, Mahón	9
ROASTED CABBAGE Harissa, Corriander	7.5	ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	9.5
SWEET POTATO HUMMUS Pepitas, Lavash	9.5	STEAK PAILLARD Fingerling Potatos, Horseradish Gremolata	14.5

SALADS

RADICCHIO Date Vinagrette, Apples	8.5
ENSALADA MIXTA Olives, Onions, Gem Lettuce	9
WHOLE ROASTED BRANZINO Green Beans, Potatoes	26.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
PAELLA SALVAJE Chicken, Pork Belly, Steak, Pickled Onions	half / full 28 / 56
PAELLA VERDURAS Brussels,Carrots,Onions, Olives, Garlic Aioli	18 / 36
PAELLA MARISCOS Calamari, Shrimp, Clams, Mussels	28 / 56
PARILLADA BARCELONA* NY Strip, Chicken, Pork Loin, Sausage	31 / 62

DESSERTS

BASQUE BURNT CHEESECAKE Orange Marmalade	9
FLAN CATALÁN	7
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	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

NV BarCava, Brut, Penedès, Spain	Xarel-lo Blend	3oz	6oz	bottle
2021 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	Macabeo Blend	6.5	13	52
NV Tierra Limpia, Brut Rosé, Penedes, Spain	Trepat	6.5	13	52

WHITE

2022 Mila, Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2023 Rezabal, Getariako Txakolina, Spain	Hondarribi Zuri	7	13	52
2023 Menade, Rueda, Spain	Verdejo	6.25	12.5	50
2022 Le Naturel, Navarra, Spain	Garnacha Blanca	5	10	40
2022 Pinord, Diorama, Penedès, Spain	Xarel-lo	4.75	9.5	38
2022 B.R.O.T., Blanc Incial, Penedes, Spain	Xarel-lo, Riesling	6.5	12.5	50
2021 La Vineyta, ‘Pipa’, Emporda, Spain	Malvasia	5.75	11.5	46
2022 Orto Vins, Montsant, Spain	Macabeo	7	14	56
2022 Alvear, 3 Miradas, Montila-Moniles, Spain	Pedro Ximenez	6.25	12.5	50
2022 Asnella, Vinho Verde, Portugal	Arinto, Loureiro	5.25	10.5	42
2020 Capitulo 7, Mendoza, Argentina	Pedro Ximénez	4.5	9	36
2023 Aylin, San Antonio, Chile	Sauvignon Blanc	5.25	10.5	42
2024 Bodegas Cerro Chapeu, Uruguay	Chardonnay	4.75	9.5	38
2022 1752 Gran Tradicion, Cerro Chapeu, Uruguay	Petit Manseng Blend	6.25	12.5	50
2022 Iniceri, ‘Abisso,’ Sicily, Italy	Catarratto	5.5	11	44
2021 Leitz, Feinherb, Rheingau, Germany	Riesling	6	12	48

ROSÉ & SKIN CONTACT

2021 Liquid Geography, Bierzo, Spain	Mencía	3oz	6oz	bottle
2022 Familia Schroeder, Saurus, Patagonia, Argentina	Pinot Noir	4.5	9	36
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	Malvar, Airén	5	10	40

RED

2018 Nucerro, Reserva, Rioja, Spain	Tempranillo	3oz	6oz	bottle
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
2016 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
2022 Vins de Pedra, Negre de Folls, Conca de Barberá	Trepat Blend	4.75	9.5	38
2022 Primitivo Quiles, Cono 4, Alicante, Spain	Monastrell	4.75	9.5	38
2020 Uva de Vida, Biográfico, Toledo, Spain	Tempranillo, Graciano	6.75	13.5	54
2020 Península, Vino de Montaña, Sierra de Gredos, Spain	Garnacha, Piñuela	6.5	13	52
2022 Bodegas Ponce, Clos Lojen, Manchuela, Spain	Bobal	5.5	11	44
2021 Earth First, Classic, Mendoza, Argentina	Malbec	5	10	40
2020 Belinda, Mendoza, Argentina - served chilled	Bonarda, Pedro Ximénez	4.5	9	36
2021 Quieto, Gran Corte, Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13	52
2020 Peñalolen, Maipo, Chile	Cabernet Sauvignon	6.75	13.5	54
2019 Polkura, Colchagua, Chile	Syrah	6.5	13	52
2022 Garage Wine Company, Revival, Maule, Chile	Pais	5.75	11.5	46
2022 Casas del Bosque, Casablanca, Chile	Pinot Noir	7	14	56
2018 Alto de la Ballena, Maldonado, Uruguay	Cabernet Franc Blend	5.25	10.5	42
2021 Chat. du Morre du Tendre, Cuvee Paul, Cotes-du-Rhone	Grenache Blend	7	14	56
2021 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	Cabernet Blend	6	12	48

SHERRY

DRY

Jarana, Lustau, 750mL	Fino	3oz	bottle
La Cigarrera, 375mL	Manzanilla	5.5	44
Almacenista, Lustau, 500mL	Manzanilla Pasada	8.5	34
Los Arcos, Lustau, 750mL	Amontillado	14	84
Península, Lustau, 750mL	Palo Cortado	6	48
15 Años, El Maestro Sierra, 375mL	Oloroso	9	72
		11	44

SWEET

East India Solera, Lustau, 750mL	Oloroso Dulce	3oz	bottle
Nectar, Gonzalez Byass, 375mL	Pedro Ximénez	9	72
Toro Albala, 1988, 375mL	Pedro Ximénez	9	36
Solera 1927, Alvear, 375mL	Pedro Ximénez	18	72
		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
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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

