

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO

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

SOBRASADA

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

SPECK

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

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

HOT COPPA

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

CHORIZO PICANTE

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

FUET

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

SWEET COPPA

New Jersey, US
Seasoned Aged Pork Shoulder Sausage,
Red Peppercorns

SOPRESSATA

California, US
Pork Salami. Peppercorns, Burgundy Wine

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

VALDEÓN

Castilla y León, ES
Creamy Blue, Cow & Goat's Milk, Cave-
Aged 2 Months. Mildly Pungent

ROMAO

Castilla-La Mancha, ES
Semi-Firm, Raw Sheep's Milk, ged 9
Months. Rosemary Coated, Buttery

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

SAN SIMÓN

Galicia, ES
Semi-Soft, Cow's Milk, Aged 3 Months.
Smoked, Creamy, Mild

GIVE THE GIFT OF BARCELONA

Buy a \$50 gift card and receive a \$10 bonus

LOMO IBÉRICO DE BELLOTA 14.5
Castilla y León, ES
Aged 3 Months Ibérico Pork Loin.
Mild, Smoky, Pimentón

MAXORATA 8.5
Islas Canarias, ES
Semi-Firm, Goat's Milk, Aged 2
Months. Buttery, Tangy

FERMÍN SALCHICHÓN DE IBÉRICO 14
Castilla y León, ES
Mountain Air-Cured Ibérico Pork
Sausage, Peppery, Rich

APERITIVO BOARD 26
An Assortment Of Spanish
Aperitivo Snacks To Pair With
Your Anytime Drinks

*Almonds, Patatas Bravas, Chorizo Picante,
Speck, Etxegarai, Mahón, Caponata,
Guindilla Peppers*

TAPAS

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

FRIED CAULIFLOWER 9.5
Almond Romesco

HARICOT VERTS 8.5
Tomatoes, Garlic, Pine Nuts

QUESO PLANCHA 12.5
Agave Pimentón

BROCCOLINI A LA PLANCHA 9.5
Garlic Chili Oil

STUFFED PIQUILLO RELLENOS 9.5
Drunken Goat, Sea Salt

WHIPPED SHEEP'S CHEESE 8.5
Pimentón Honey

BLISTERED SHISHITO PEPPERS 8.5
Sea Salt, Lime

CREAMED LEEKS 9.5
Spiced Breadcrumbs

BRUSSELS SPROUTS 8.5
Maple Agrodolce, Manchego

BUTTERNUT SQUASH MONTADITO 9
Roasted Pepitas, Honey

CREAMED LEEKS 9.5
Spiced Breadcrumbs

MUSHROOMS 12.5
Salsa Verde, Garlic

PIQUILLO PEPPER HUMMUS 8.5
Pita Bread

PATATAS BRAVAS 8
Salsa Brava, Garlic Aioli

PULPO GALLEGO 15.5
Potatoes, Lemon, Pimentón

MUSSELS 13
Salsa Verde, Grilled Bread

MARINATED BOQUERONES 7
Green Olives, Piquillo Peppers

CRISPY CALAMARI 11.5
Shishito Peppers, Piquillos, Smoked Pepper Aioli

SEARED SCALLOPS 19.5
Carrot Lime Purée

GAMBAS AL AJILLO 9.5
Guindilla Peppers, Olive Oil, Garlic

TROUT A LA PLANCHA 15.5
Vizciana

CRISPY SKIN SALMON A LA PLANCHA 11.5
Salsa Verde

CHICKEN THIGH 9.5
Aji Amarillo

SPICED BEEF EMPANADAS 8
Red Pepper Sauce

ALBONDIGAS 9.5
Spiced Meatballs in Jamón-Tomato Sauce

JAMÓN & MANCHEGO CROQUETAS 7
Garlic Aioli

TRUFFLED BIKINI 9
Jamón Serrano, Mahón

CHORIZO W/ SWEET & SOUR FIG 9
Balsamic Reduction

STEAK PAILLARD 14.5
Crispy Potatoes, Red Pepper Vinaigrette

BONE MARROW 15.5
Bacon Jam, Grilled Bread

SALADS

BURRATA 14.5
Poached Apples, Pomegranate Vinaigrette

ENSALADA MIXTA 9
Olives, Onions, Tomatoes, Romaine Lettuce

LARGE PLATES

CHICKEN PIMIENTOS 23
Potatoes, Lemon, Hot Cherry Peppers

RED SNAPPER 26.5
Brussel Sprouts

PAELLA VERDURAS half / full / double
18 / 36 / 64
Piquillo Peppers, Butternut Squash, Brussel Sprouts

PAELLA SALVAJE 28 / 56 / 98
Pork Belly, Strip Steak, Chorizo, Fried Egg

PAELLA MARISCOS 28 / 56 / 98
Mussels, Marinated Calamari, Marinated Gambas,
Clams

PARILLADA BARCELONA* 31 / 62 / 108
New York Strip Steak, Half Chicken, Pork Loin,
Pork Belly

DESSERTS

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

FLAN CATALÁN 7

OLIVE OIL CAKE 9
Sea Salt

CREPAS WITH SEASONAL FRUIT 8
Citrus Cream, Red Pears, Pistachios

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

NV BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle	
2021 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	4.75	9.5		38
2020 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.5	13		52
		6.25	12.5		50

WHITE

2022 Mila, Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle	
2022 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12		48
2021 Menade, Rueda, Spain	<i>Verdejo</i>	6.25	12.5		50
2021 Le Naturel, Navarra, Spain	<i>Garnacha Blanca</i>	6.25	12.5		50
2022 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	5	10		40
2021 La Vineyta, 'Pipa', Emporda, Spain	<i>Malvasia</i>	4.75	9.5		38
2022 Orto Vins, Montsant, Spain	<i>Macabeo</i>	5.75	11.5		46
2021 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	<i>Palomino</i>	7	14		56
2021 Asnella, Vinho Verde, Portugal	<i>Palomino</i>	6.25	12.5		50
2020 Capítulo 7, Mendoza, Argentina	<i>Arinto, Loureiro</i>	5.25	10.5		42
2022 Aylin, San Antonio, Chile	<i>Pedro Ximénez</i>	4.5	9		36
2022 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Sauvignon Blanc</i>	5.25	10.5		42
2019 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5		38
2021 Iniceri, 'Abisso,' Sicily, Italy	<i>Petit Manseng Blend</i>	6.25	12.5		50
2021 L'Alpage, Mont-sur-Rolle, Switzerland	<i>Catarratto</i>	5.5	11		44
2021 Leitz, Feinherb, Rheingau, Germany	<i>Chasselas</i>	6.5	13		52
	<i>Riesling</i>	6	12		48

ROSÉ & SKIN CONTACT

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

RED

2018 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle	
2020 Marques Tomares, Crianza, Rioja, Spain	<i>Tempranilla</i>	6.5	13		52
2020 Pedro Gonzalez, Mittel Brunn, Castilla Y Leon, Spain	<i>Prieto Picudo</i>	6	12		48
2020 Bardos, Romántica, Ribera del Duero, Spain	<i>Prieto Picudo</i>	4.5	9		36
2021 Glup Glup, Cariñena, Spain	<i>Tempranillo</i>	6	12		48
2021 Azul y Ganza, Navarra, Spain	<i>Garnacha</i>	4.5	9		36
2022 Alberto Orte, A Portela, Valdeorras, Spain	<i>Tempranillo</i>	4.5	9	(L)	50
2019 Sotabosc, Montsant, Spain	<i>Mencia</i>	4.5	9		36
2020 Coster dels Olivers, Priorat, Spain	<i>Garnacha, Cariñena</i>	6.5	13		52
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Cariñena, Garnacha</i>	6.25	12.5		50
2020 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Cariñena, Garnacha</i>	7.5	15		60
2020 Península, Vino de Montaña, Sierra de Gredos, Spain	<i>Trepas Blend</i>	4.75	9.5		38
2020 Uva de Vida, Biográfico, Toledo, Spain	<i>Monastrell</i>	4.75	9.5		38
2022 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Garnacha, Piñuela</i>	4.75	9.5		38
2021 Earth First, Classic, Mendoza, Argentina	<i>Garnacha, Piñuela</i>	6.5	13		52
2019 Belinda, Mendoza, Argentina - served chilled	<i>Tempranillo, Graciano</i>	6.75	13.5		54
2020 Quieto, Gran Corte, Mendoza, Argentina	<i>Bobal</i>	5.5	11		44
2019 Peñalolen, Maipo, Chile	<i>Malbec</i>	5	10		40
2018 Polkura, Colchagua, Chile	<i>Bonarda, Pedro Ximénez</i>	4.5	9		36
2020 Casas del Bosque, Casablanca, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13		52
2018 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Sauvignon</i>	6.75	13.5		54
2020 Chat. du Morre du Tendre, Cuvee Paul, Cotes-du-Rhone	<i>Syrah</i>	6.5	13		52
2020 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<i>Pinot Noir</i>	7	14		56
	<i>Cabernet Franc Blend</i>	5	10		40
	<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
Almacenista, Lustau, 500mL	<i>Manzanilla Pasada</i>	8.5		34
Los Arcos, Lustau, 750mL	<i>Manzanilla Pasada</i>	14		84
Carlos VII, Alvear, 375mL	<i>Amontillado</i>	6		48
Península, Lustau, 750mL	<i>Amontillado</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
	<i>Oloroso</i>	8.5		51

SWEET

East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle	
Nectar, Gonzalez Byass, 375mL	<i>Oloroso Dulce</i>	9		72
Toro Albala, 1988, 375mL	<i>Pedro Ximénez</i>	9		72
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 / Pedro Gonzalez / Biográfico 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

GRENA CHE (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 / L'Alpage / Belinda 15
High. Acid. Wines.



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

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

SMOKED SHERRY MANHATTAN 16
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,
Lustau Amontillado, Angostura, Luxardo Cherry

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

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

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

GINTONICS

Inspired by 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 glass pitcher
Rioja Wine, Elderflower, Citrus Infused 9.5
Dark Rum, Guava Nectar 34

BEER

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

BOTTLES & CANS
Clausthaler, Non-Alcoholic - Germany 5
Carolina Brewery, Sky Blue Kölsch - NC 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
Lagunitas, Maximus IPA - CA 8
Allagash, Tripel Reserve - ME 10.5
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
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