

BARCELONA

CHARCUTERIE & CHEESE

6.75 for one

18.50 for three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

SPECK

Italy
Dry-cured, lightly smoked ham

SORIA CHORIZO

United States
Dry-cured, pork sausage, smoky & garlicky

SOBRASADA

Majorca
Soft, spreadable chorizo

IBÉRICO CHORIZO

Salamanca
Dry-cured Ibérico pork sausage

FUET

Catalonia
Dry-cured pork sausage

6-MONTH MANCHEGO

La Mancha
Firm, cured sheep's milk, sharp & piquant

DRUNKEN GOAT

Murcia
Semi-soft goat's milk soaked in red wine

AGED MAHÓN

Minorca
Raw cow's milk aged 4 months, salty & nutty

SAN SIMON

Galicia
Smoked cow's milk; creamy & buttery

ETXEGARAI

Basque Country
Smoked raw sheep's milk aged 6 months

CABRA ROMERO

Jumilla
Semi-soft goat's milk with rosemary

VALDEON

Castilla-Leon
Cow and goat's milk blue, tangy & spicy

LOMO IBERICO 12.00

Sierra de Francia
Dry-Cured, acorn-fed Iberico pig loin

LEONORA 7.50

Castilla Leon
Lemony, Tart, Goat Milk
Pasturized, aged 3 months

APERTIVO BOARD 18.00

An assortment of Spanish aperitivo snacks to pair with your anytime drinks

Marinated Olives, Patatas Bravas, Piquillo Peppers, Serrano, Fuet, Mahon, Drunken Goat, Almonds

EXECUTIVE CHEF FRED QUINONES

*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

TAPAS

SPINACH-CHICKPEA CAZUELA 7.50
Cumin, Roasted Onion, Lemon

WHIPPED SHEEP'S CHEESE 7.50
Truffle Honey, Pimenton

SWEET POTATO HUMMUS 7.50
Crispy Pita

MARINATED OLIVES 5.00
Citrus, Garlic, Chili Flakes

EGGPLANT CAPONATA 5.00
Sweet Peppers, Basil

BLISTERED SHISHITO PEPPERS 7.50
Sea Salt, Lime

BROCCOLINI 8.50
Lemon, Chili Flake

ROASTED CAULIFLOWER 8.00
Manchego

CRISPY BRUSSELS SPROUTS 7.50
Sherry & Fig Reduction, Onions

MUSHROOM RISOTTO 10.00
Manchego, Truffle Oil

TRUFFLED BIKINI 8.50
Jamón Serrano, Drunken Goat

POTATO TORTILLA 6.00
Chive Sour Cream

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

MUSSELS 11.00
White Wine, Nora Chilés, Chorizo

TUNA CRUDO * 12.00
Fennel Escabeche

GAMBAS AL AJILLO 9.50
Guindilla Pepper, Olive Oil, Garlic

SEARED PULPO 11.00
Harrisa White Bean Puree

GROUPE A LA PLANCHA * 13.50
Salsa Verde

SEARED SCALLOPS * 14.50
Parsnip Puree

CRISPY CALAMARI 10.50
Smoked Pepper Aioli

JAMÓN & MANCHEGO CROQUETAS 6.50
Garlic Aioli

CHORIZO W/ SWEET & SOUR FIGS 8.50
Balsamic Reduction

SPICED BEEF EMPANADAS 7.00
Red Pepper Sauce

ALBONDIGAS 9.50
Spiced Meatballs in Ham-Tomato Sauce

PORK BELLY 8.50
Pear Mostarda

GRILLED HANGER STEAK* 11.50
Truffle Vinaigrette

CHICKEN THIGH A LA PLANCHA 8.50
Shakshuka

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Buy a \$50 gift card and receive a \$10 bonus
Ask us about and other gifts you can give.

BRUNCH

(Available Saturday and Sunday only 12pm-3pm)

BRUNCH FIDEOS 14.50
Pork Belly, Egg, Garlic Aioli

SPECK ESTRELLADOS 10.50
Hand-Cut Fries, Egg, Garlic Aioli

SERRANO BENEDICT 7.50
Tomato, Hollandaise

OLIVE OIL PANCAKES 7.00
Dulce De Leche Butter

TORRIJAS 6.50
Pear, Crema Catalana

SHAKSHUKA 8.00
Baked Egg, Grilled Bread

SHRIMP & GRITS 10.50
Chorizo, Scallions

SALADS

KALE 8.00
Farro, Acorn Squash, Pears

ENSALADA MIXTA 8.00
Olives, Onions, Tomatoes, Apple Cider Vinaigrette

ROASTED BEET 8.00
Pine Nuts, Orange Segments, Blue Cheese, Sherry Vinaigrette

LARGE PLATES

CHICKEN PIMIENTOS 21.00
Potatoes, Lemon, Hot Cherry Peppers

GRILLED NEW YORK STRIP * 28.50
Truffle Butter, French Fries

WHOLE ROASTED BRANZINO 25.50
Broccolini, Crispy Potatoes

PAELLA VERDURAS ^{half / full / double}
16.00 / 32.00 / 64.00
Piquillo Peppers, Brussels Sprouts, Cauliflower

PAELLA SALVAJE 24.50 / 49.00 / 98.00
Chorizo, Hanger Steak, Pork Loin, Fried Egg

PAELLA MARISCOS 24.50 / 49.00 / 98.00
Prawns, Mussels, Littleneck Clams, Calamari

PARILLADA BARCELONA* 27.00 / 54.00 / 108.00
NY Strip Steak, Chicken, Pork Loin, Sausage

DESSERTS

OLIVE OIL CAKE 8.00
Sea Salt

BASQUE BURNT CHEESECAKE 8.00
Ginger Pear

CHOCOLATE CAKE 8.00
Crème Anglaise, Almond Crumble

FLAN CATALÁN 6.50



Thank you for joining us as we gradually reopen for dining service. We'd love to hear your feedback, scan this code to leave us a digital comment card
Barcelona is a cashless restaurant.
Credit and debit accepted.

WINES

SPARKLING

	glass	bottle
NV BarCava, Brut, Penedès, Spain	8.5	34
2016 Gramona, Gran Cuvée, Brut, Penedès, Spain		52
2019 Caves São João, Rosé, Bruto, Bairrada, Portugal	12.5	50

MIMOSA MIXERS to accompany any bottle of bubbles

	carafe
Orange-Peach-Grapefruit	4
Guava-Lavender-Lemon	4

ROSES

2018 Mencía, Liquid Geography, Bierzo, Spain	10	40
2020 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina	9	36
2019 Mourvedre Blend, Lafage, Côtes Catalanes, France	12.5	50

WHITES

LIGHT | CITRUS | CRISP

2019 Albariño, Sentidíño, Rías Baixas, Spain	10	40
2018 Doña Blanca/Godello, Armas de Guerra, Bierzo, Spain		36
2019 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain	12.5	50
2019 Viura, Azul y Garanza, Navarra, Spain	7.5	42
2018 Malvasia, La Vineyta, 'Pipa', Emporda, Spain	10	40
2018 Pedro Ximénez, Capítulo 7, Mendoza, Argentina	9	36
2019 Riesling, Leitz, Feinherb, Rheingau, Germany	12	48

MEDIUM | FRUITY | MINERAL

2018 Malvasia Blend, Celler del Roure, Culleret, Valencia, Spain		46
2019 Sauvignon Blanc, Aylín, San Antonio, Chile	10.5	42
2019 Semillon, Via Revolucionaria, 'Hulk,' Mendoza, Argentina		42
2014 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet, France		50
2018 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	11	44

FULL | RIPE | SPICE

2015 Godello, El Castro de Valtuille, Bierzo, Spain		52
2018 Albillo, Marañones, Picarana, Sierra de Gredos, Spain	13.5	54
2019 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay	9.5	38
2018 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay		50
2017 Chardonnay, Marcel Coutier, Mâcon-Loché, Burgundy, France	14.5	58

REDS

LIGHT | BERRIES | ELEGANT

2016 Tempranillo, El Buscador, Crianza, Rioja, Spain	11	44
2019 Garnacha, Le Naturel, Navarra, Spain	9.5	38
2017 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain		50
2018 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain		50
2018 Trepas Blend, Negre de Folls, Conca de Barberá, Spain	9.5	38
2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain	11.5	46
2018 Bonarda/Pedro Ximénez, Belinda, Mendoza, Argentina	9	36
2017 Pinot Noir, Casas del Bosque, Casablanca, Chile	13.5	54
2019 Grenache, Anne Pichon, Sauvage Vieilles Vignes, Rhone, France		52

MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	12.5	50
2018 Tempranillo, Los Conejos Malditos, Toledo, Spain	9	36
2018 Mencía, Raul Perez, Ulteira St. Jacques, Bierzo, Spain		54
2015 Tintilla, Vara y Pulgar, Cadiz, Spain	13	52
2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal	7	28
2018 Malbec, Earth First, Mendoza, Argentina	10	40

FULL | RIPE | BOLD

2017 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	10.5	42
2015 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain		48
2018 Garnacha, Proyecto Garnachas, Fosca, Priorat, Spain		46
2018 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain		54
2018 Cabernet Franc Blend, Quieto, Mendoza, Argentina	12.5	50
2016 Cabernet Sauvignon, Peñalolen, Maipo, Chile	12.5	50
2015 Syrah, Polkura, Colchagua, Chile		52
2015 Cabernet Franc Blend, Alto de la Ballena, Maldonado, Uruguay		42

SANGRIA & COCKTAILS

SANGRIA, RED OR WHITE 7.5/glass30/Pitcher
Rioja Wine, Elderflower, Citrus-Infused Dark Rum, Guava Nectar

GUNS & ROSÉS 12/glass 48/Carafe
São João Brut Rosé, Lillet Rosé, Social House Vodka, Peach Nectar, Lemon, Grapefruit Bitters

SUMMER STREET SLING 10
Chamomile Infused 360 Vodka
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

TABLESIDE GINTONIC 14
Choice of: Fruit, Leaf, Flower, Root or Classic

EL MESTIZO 11
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

WHISKEY ROOT 11
Four Roses Bourbon, Byrrh Quinquina
Ginger, Basil, Lemon Juice

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

OTOÑO 12
Raynal VSOP Brandy, Amaro Nonino
Boiled Cider, Aquafaba, Lemon

BLOODY MARY 10
360 Vodka, Housemade Bloody Mary Mix

MIMOSA 9
Choice of: Classic with Fresh Squeezed OJ,
Orange-Peach-Grapefruit or Guava-Lavender-Lemon

BEERS

DRAFT

	7oz	14 oz
OMB, Captain Jack Pilsner	3.75	8.5
Sycamore, Southern Girl Blonde - NC	4	8
Lenny Boy, Citraphilia IPA - NC	4	8
D9, Brown Sugar Brown Cow - NC	4.25	8.5

BOTTLES & CANS

LAGER | PILSNER | LIGHT

Clausthaler, Non-Alcoholic - Germany	5
Carolina Brewery, Sky Blue Kölsch - NC	7
Estrella Damm, Daura Gluten-Free Lager - Spain	8
Peroni, Lager - Italy	7.5

WHEAT | FRUIT | SAISON

Avery, Liliko'i Kepolo, Passion Fruit Witbier-CO	8.5
Blackberry Farm, Classic Saison- TN	9
Catawba, White Zombie - NC	7.5
Hitachino, Nest White - Japan	14

HOPPY | FLORAL | BITTER

Founders, All Day IPA - MI	6.5
Fullsteam, Rocket Science IPA - NC	7.5
Lagunitas, Maximus IPA - CA	8
Sycamore, Juiciness IPA (16 oz) - NC	10.5
Triple C, Baby Maker Double IPA (16 oz) - NC	12

DARK | SPICED | STRONG

Allagash, Tripel Reserve - ME	10.5
Legal Remedy - Vanilla Porter - SC	8.5
Left Hand, Milk Stout - CO	8
The Duck-Rabbit, Brown Ale - NC	7.5

SOURS | CIDERS

Red Clay Ciderworks, South End (16 oz)- NC	10
Isastegi, Sagardo Natural Cider (750mL) - Spain	28
Pomarina Brut Sidra (750mL) - Spain	42
Windy Hill, Ginger Gold Cider (750mL) - SC	29



Check out our full wine list here
by scanning this QR code