

# 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
- ETXEGARAI**  
Basque Country  
Smoked raw sheep's milk aged 6 months
- CABRA ROMERO**  
Jumilla  
Semi-soft goat's milk with rosemary
- VALDEON**  
Castilla-León  
Cow and goat's milk blue, tangy & spicy
- ALISIOS**  
Canary Islands  
Semi-soft goat and cow's milk  
Pimentón rubbed

**LOMO IBERICO** 12.00  
Sierra de Francia  
Dry-Cured, acorn-fed Iberico pig loin

**APERTIVO BOARD** 18.00  
An assortment of Spanish aperitivo snacks to pair with your anytime drinks

*Marinated Olives, Patatas Bravas, Piquillo Peppers, Serrano, Fuet, Etxegarai, 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
- 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
- HALIBUT A LA PLANCHA \*** 13.50  
Salsa Verde
- 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
- COSIDO MADRILENO** 11.50  
Lamb Neck, Garbanzo

## GIVE THE GIFT OF BARCELONA

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

- FARRO** 8.00  
Kale, 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** 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 Malvasía, 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 Malvasía Blend, Celler del Roure, Cullerot, Valencia, Spain		46
2019 Sauvignon Blanc, Aylin, 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 Trepát 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, Ultra St. Jacques, Bierzo, Spain		54
2015 Tintilla, Vara y Pulgar, Cadíz, 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

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

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

<b>SUMMER STREET SLING</b>	10
Chamomile Infused 360 Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud's	

<b>TABLESIDE GINTONIC</b>	14
Choice of: Fruit, Leaf, Flower, Root or Classic	

<b>RICHMOND GIMLET</b>	12
Boodles Gin, Lime, Mint	

<b>EL MESTIZO</b>	11
Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	

<b>WHISKEY ROOT</b>	11
Four Roses Bourbon, Byrrh Quinquina Ginger, Basil, Lemon Juice	

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

<b>OTOÑO</b>	12
Raynal VSOP Brandy, Amaro Nonino Boiled Cider, Aquafaba, Lemon	

<b>BLOODY MARY</b>	10
360 Vodka, Housemade Bloody Mary Mix	

<b>MIMOSA</b>	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	7.50
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
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
Windv Hill. Ginjaer Gold Cider (750mL) - SC	29



Check out our full wine list here  
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