

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO Castilla y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	ETXEGARAI País Vasco, ES Semi-Firm, Raw Sheep's Milk, Smoked, 6 Months. Sharp, Fruity, Smoky	LOMO IBÉRICO DE BELLOTA 12.5 Castilla y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	MAXORATA 8 Islas Canarias, ES Semi-Firm, Goat's Milk, Aged 2 Months. Buttery, Tangy
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	HOT COPPA New Jersey, US Seasoned Aged Pork Shoulder Sausage, Cayenne Pepper, Red Peppercorns	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	APERITIVO BOARD 26 An Assortment Of Spanish Aperitivo Snacks To Pair With Your Anytime Drinks
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	<i>Almonds, Patatas Bravas, Fuet, Jamón Serrano, Etxegarai, Drunken Goat, Olives, Guindilla Peppers</i>
FERMÍN SALCHICHÓN DE IBÉRICO Castilla y León, ES Mountain Air-Cured Ibérico Pork Sausage, Peppery, Rich	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	
SOPRESSATA California, US Pork Salami. Peppercorns, Burgundy Wine	SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild	VALDEÓN Castilla y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	

TAPAS

HOUSE MARINATED OLIVES 5 Garlic, Thyme, Citrus, Giardiniera	MAHI MAHI A LA PLANCHA* 15.5 Salsa Verde
EGGPLANT CAPONATA 5.5 Sweet Peppers, Onions, Basil	PRAWNS 12 Red Chimichurri
SPINACH & CHICKPEA CAZUELA 8.5 Cumin, Roasted Onions, Lemon	SALMON CRUDO* 12.5 Chive Oil, Pickled Shallots
ROASTED CAULIFLOWER 9 Harissa Aioli	CRISPY CALAMARI 11.5 Shishito Peppers, Piquillos, Smoked Pepper Aioli
BROCCOLINI A LA PLANCHA 9.5 Garlic Chili Oil	SEARED SCALLOPS 19.5 Saffron Orange Butter
CRISPY BRUSSELS SPROUTS 9 Maple Agrodolce, Manchego	CHICKEN THIGH A LA PLANCHA 9.5 Aji Amarillo
MUSHROOMS A LA PLANCHA 11.5 Salsa Verde, Garlic	JAMÓN & MANCHEGO CROQUETAS 7 Garlic Aioli
CREAMED LEEKS 9.5 Spiced Breadcrumbs	ROHAN DUCK BREAST 19.5 Cranberry Jam
PIQUILLO PEPPER HUMMUS 9 Pita Chips	SPICED BEEF EMPANADAS 8 Red Pepper Sauce
WHIPPED RICOTTA 8.5 Chili Flakes, Honey	TRUFFLED BIKINI 9 Jamón Serrano, Mahón
QUESO A LA PLANCHA 12.5 Caña de Oveja, Lemon Caramel	RACK OF LAMB 19.5 Dried Cherry Tagine
POTATO TORTILLA 7 Chive Sour Cream	CHORIZO W/ SWEET & SOUR FIG 9 Balsamic Reduction
PATATAS BRAVAS 8 Salsa Brava, Garlic Aioli	ALBONDIGAS 9.5 Spiced Meatballs in Jamón-Tomato Sauce
GAMBAS AL AJILLO 9.5 Guindilla Peppers, Olive Oil, Garlic	STEAK PAILLARD* 14.5 Crispy Potatoes, Red Pepper Vinaigrette
BOQUERONES 6 Olive Oil, Garlic, Parsley	CRISPY PORK BELLY 10.5 Piquillo Purée
MUSSELS AL DIABLO 13 White Wine Tomato Sauce, Garlic, Grilled Bread	SHORT RIB 18.5 Truffle Chimichurri, Fennel Purée

SALADS

ENSALADA MIXTA 9 Olives, Onions, Tomatoes, Little Gem Lettuce
MIXED GREENS SALAD 8 Guindilla Vinaigrette, Apples, Pimentón, Almonds
BURRATA 13 Spaghetti Squash, Blood Orange Vinaigrette, Pepitas

LARGE PLATES

CHICKEN PIMIENTOS 23 Potatoes, Lemon, Hot Cherry Peppers
WHOLE BRANZINO 26.5 Broccolini, Crispy Potatoes
STEAK FRITES 28.5 Papas Fritas, Red Chimichurri
PAELLA VERDURAS half / full / double 18 / 36 / 64 Mushrooms, Piquillo Peppers, Brussels Sprouts, Scallions
PAELLA SALVAJE* 28 / 56 / 98 NY Strip, Pork Belly, Chorizo, Fried Egg
PAELLA MARISCOS 28 / 56 / 98 Prawns, Calamari, Clams, Mussels
PARILLADA BARCELONA* 31 / 62 / 108 New York Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN 7
OLIVE OIL CAKE 9 Sea Salt
BASQUE BURNT CHEESECAKE 9 Apple Compote
CHOCOLATE CAKE 9 Coffee Crème Anglaise, Almond Crumble

EXECUTIVE CHEF CHRIS HOPPIE | SOUS CHEF JAKE WILKINS

*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
2019 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	Macabeo Blend	6.5	13	52
2019 Caves São João, Brut Rosé, Bairrada, Portugal	Baga Blend	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2020 Mila, Rías Baixas, Spain	Albariño	6	12	48
2021 Rezabal, Getariako Txakolina, Spain	Hondarribi Zuri	6.25	12.5	50
2020 Menade, Rueda, Spain	Verdejo	6.25	12.5	50
2020 Pinord, Diorama, Penedès, Spain	Xarel-lo	4.75	9.5	38
2020 La Vineyta, 'Pipa', Emporda, Spain	Malvasia	5.75	11.5	46
2019 Vinos Piñol, Raig de Raim, Terra Alta, Spain	Garnacha Blanca	5	10	40
2020 Mestizaje Blanco, El Terrerazo, Spain	Merseguera Blend	5.75	11.5	46
2019 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	Palomino	6.25	12.5	50
2019 Capítulo 7, Mendoza, Argentina	Pedro Ximénez	4.5	9	36
2021 Aylin, San Antonio, Chile	Sauvignon Blanc	5	10	40
2020 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	Chardonnay	4.75	9.5	38
2019 1752 Gran Tradicion, Cerro Chapeu, Uruguay	Petit Manseng Blend	6.25	12.5	50
2019 Marcel Couturier, Mâcon-Loché, France	Chardonnay	8	16	64
2020 Iniceri, 'Abisso,' Sicily, Italy	Catarratto	5.5	11	44
2020 Leitz, Feinherb, Rheingau, Germany	Riesling	6	12	48
2020 L'Alpage, Mont-sur-Rolle, Switzerland	Chasselas	6.5	13	52

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2020 Liquid Geography, Bierzo, Spain	Mencia	5	10	40
2021 Familia Schroeder, Saurus, Patagonia, Argentina	Pinot Noir	4.5	9	36
2021 Lafage, 'Miraflores', Roussillon, France	Mourvedre Blend	6.5	13	52
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	Malvar, Airén	5	10	40

RED

		3oz	6oz	bottle
2017 Nucerro, Reserva, Rioja, Spain	Tempranillo	6.5	13	52
2018 Marqués de Tomares, Crianza, Rioja Spain	Tempranillo	6	12	48
2019 La Maldita, Rioja, Spain	Garnacha	4.25	8.5	34
2019 Bardos, Romántica, Ribera del Duero, Spain	Tempranillo	5.75	11.5	46
2021 Le Naturel, Navarra, Spain	Garnacha	4.75	9.5	38
2020 Azul y Garanza, Navarra, Spain	Tempranillo	4.5	9	(L) 50
2020 César Marquez Pérez, Parajes, Bierzo, Spain	Mencia	6.75	13.5	54
2019 La Fanfarria, Asturias, Spain	Mencia, Albarín Negro	6.5	13	52
2019 Sotabosc, Montsant, Spain	Garnacha, Cariñena	6.25	12.5	50
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	Trepat Blend	4.75	9.5	38
2020 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
2018 Península, Vino de Montaña, Sierra de Gredos, Spain	Garnacha, Piñuela	6.5	13	52
2021 Bodegas Ponce, Clos Lojen, Manchuela, Spain	Bobal	5.5	11	44
2021 Earth First, Classic, Mendoza, Argentina	Malbec	5	10	40
2018 Belinda, Mendoza, Argentina - served chilled	Bonarda, Pedro Ximénez	4.5	9	36
2019 Quieto, Gran Corte, Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13	52
2017 Peñalolen, Maipo, Chile	Cabernet Sauvignon	6.75	13.5	54
2018 Polkura, Colchagua, Chile	Syrah	6.5	13	52
2019 Casas del Bosque, Casablanca, Chile	Pinot Noir	7	14	56
2018 Alto de la Ballena, Maldonado, Uruguay	Cabernet Franc Blend	5	10	40
2019 Domaine Vallot, Côtes-du-Rhône, France	Grenache Blend	7	14	56
2019 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	Cabernet Blend	6	12	48

SHERRY

DRY

		3oz	bottle
Jarana, Lustau, 750mL	Fino	5.5	44
Tradicion, Bodegas Tradicion, 750mL	Fino	10	80
La Cigarrera, 375mL	Manzanilla	8.5	34
Los Arcos, Lustau, 750mL	Amontillado	6	48
Carlos VII, Alvear, 375mL	Amontillado	11.5	46
Península, Lustau, 750mL	Palo Cortado	9	72
15 Años, El Maestro Sierra, 375mL	Oloroso	11	44
Marques de Poley, Toro Albala, 500mL	Oloroso	8.5	51

SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	Oloroso Dulce	9	72
Toro Albala, 1999, 375mL	Pedro Ximénez	18	72
Solera 1927, Alvear, 375mL	Pedro Ximénez	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 / Abisso / Biográfico 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

GRENA CHE (ON THE ROCKS) Le Naturel / Vino de Montaña / Domaine Vallot 18
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

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

RICHMOND GIMLET 12
Boodles Gin, Lime, Mint

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

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

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

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 the Biodynamic calendar, featuring 14.5
Citadelle Gin.

FRUIT
Fever Tree Grapefruit, Fever Tree Elderflower,
Strawberry, Lemon, Pink Peppercorns

LEAF
Fever Tree Indian, Juniper Berries, Lemon, Bay Leaves

FLOWER
Fever Tree Elderflower, Rosebud, Lime, Cucumber

ROOT
Fever Tree Indian, Q Ginger Beer, Cardamom,
Ginger, Lime

CLASSIC BARCELONA GINTONIC
Fever Tree Indian, Grapefruit, Lime, Jasmine

SANGRIA

WHITE OR RED SANGRIA glass pitcher
Rioja Wine, Elderflower, Citrus Infused 9.5 34
Dark Rum, Guava Nectar

GUNS & ROSÉS glass carafe
Sao Joao Rosé, Lillet Rosé, 12.5 50
Bedlam Vodka, Peach Nectar, Lemon,
Grapefruit Bitters

BEER

DRAFT 7oz 14oz
OMB, Captain Jack Pilsner - NC 3.75 7.5
Sycamore, Southern Girl Blonde - NC 4 8
Lenny Boy, Citraphilia IPA - NC 4 8

BOTTLES & CANS
Carolina Brewery, Sky Blue Kölsch - NC 7
Estrella Jalisco Lager - Mexico 8.5
Estrella Damm, Daura Gluten-Free Lager - Spain 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
Triple C, Baby Maker Double IPA (16 oz) - NC 12
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
Isastegi, Sagardo Natural Cider (750mL) - Spain 28
Pomarina Brut Sidra (750mL) - Spain 42