

# barcelona

## CHARCUTERIE & CHEESE

7 for one | 19.5 for three

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

## TAPAS

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

## SALADS

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

## LARGE PLATES

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

## DESSERTS

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

## EXECUTIVE CHEF CHRIS HOPPIE | EXECUTIVE 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

NV BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2019 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

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

ROSÉ & SKIN CONTACT

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

RED

2017 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2018 Marqués de Tomares, Crianza, Rioja Spain	<i>Tempranillo</i>	6.5	13	52
2020 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2021 Glup Glup, Cariñena, Spain	<i>Tempranillo</i>	6	12	48
2021 Le Naturel, Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2020 Azul y Garanza, Navarra, Spain	<i>Garnacha</i>	5	10	40
2019 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Tempranillo</i>	4.5	9	(L) 50
2019 La Fanfarria, Asturias, Spain	<i>Mencía</i>	6.75	13.5	54
2019 Sotabosc, Montsant, Spain	<i>Mencía, Albarín Negro</i>	6.5	13	52
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2020 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Trepat Blend</i>	4.75	9.5	38
2018 Península, Vino de Montaña, Sierra de Gredos, Spain	<i>Monastrell</i>	4.75	9.5	38
2020 Uva de Vida, Biográfico, Toledo, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2021 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2015 Fontes Cunha, ‘Mondeco,’ Dão, Portugal	<i>Bobal</i>	5.5	11	44
2020 Earth First, Classic, Mendoza, Argentina	<i>Touriga National Blend</i>	3.5	7	28
2018 Belinda, Mendoza, Argentina - served chilled	<i>Malbec</i>	5	10	40
2019 Quieto, Gran Corte, Mendoza, Argentina	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2017 Peñalolen, Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2018 Polkura, Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2019 Casas del Bosque, Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2018 Alto de la Ballena, Maldonado, Uruguay	<i>Pinot Noir</i>	7	14	56
2021 Domaine Vallot, Côtes-du-Rhône, France	<i>Cabernet Franc Blend</i>	5	10	40
2019 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<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>Amontillado</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>Pedro Ximénez</i>	9	72
Toro Albala, 1988, 375mL	<i>Pedro Ximénez</i>	9	36
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	18	72
	<i>Pedro Ximénez</i>	15	60

WINE FLIGHTS

3 Half Glasses		
<b>APERITIVOS</b> BarCava / La Cigarera / 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)		
<b>BIO-CURIOUS</b> Diorama / Abisso / Biográfico		16
Many of our wines use Biodynamic farming practices, here are three incredible examples		
<b>GRENACHE (ON THE ROCKS)</b> Le Naturel / Vino de Montaña / Domaine Vallot		18
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone		
<b>ACID TRIP</b> Asnella / L’Alpage / Belinda		15
High. Acid. Wines.		

COCKTAILS

<b>BEEES &amp; BAYS</b> (No ABV)	6
Lime, Salted Honey Syrup, Cardamom Bitters	
Sparkling Water, Torched Bay Leaf	
<b>FLOR DE SAL</b> (Low ABV)	12
La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif	
Luxardo Maraschino, Lime, Lemon, Black Lava Salt	
Porrón for the Table	48
<b>SUMMER STREET SLING</b>	12
Chamomile Infused 360 Vodka	
Grapefruit, Lemon, Grapefruit Bitters, Peychaud’s	
<b>DOS PENÍNSULAS</b>	13
Libélula Joven Tequila, Lustau Palo Cortado	
Lemon, Agave, Nutmeg	
<b>ALEBRIJES</b>	13.5
Bañez Mezcal, Byrrh Quinquina, Salted Honey Syrup,	
Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder	
<b>BOURBON SPICE RACK</b>	12.5
Four Roses Bourbon, Cardamaro, Maple Syrup,	
Lemon, Cardamom & Lavender Bitters	
<b>SMOKED SHERRY MANHATTAN</b>	16
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,	
Lustau Amontillado, Angostura, Luxardo Cherry	
<b>LAIRD’S LANE</b>	15
Monkey Shoulder Scotch, Cappelletti,	
Pasubio Vino Amaro, Orange, Angostura Bitters	
<b>GINTONICS</b>	14.5
Inspired by the Biodynamic calendar, featuring	
Citadelle Gin.	
<b>FRUIT</b>	
Fever Tree Grapefruit, Fever Tree Elderflower,	
Strawberry, Lemon, Pink Peppercorns	
<b>LEAF</b>	
Fever Tree Indian, Juniper Berries, Lemon, Bay Leaves	
<b>FLOWER</b>	
Fever Tree Elderflower, Rosebud, Lime, Cucumber	
<b>CLASSIC BARCELONA GINTONIC</b>	
Fever Tree Indian, Grapefruit, Lime, Jasmine	
<b>WHITE OR RED SANGRIA</b>	glass pitcher
Rioja Wine, Elderflower, Citrus Infused	9.5 34
Dark Rum, Guava Nectar	
<b>GUNS &amp; ROSÉS</b>	glass carafe
São João Brut Rosé, Lillet Rosé,	12.5 50
Bedlam Vodka, Peach Nectar, Lemon,	
Grapefruit Bitters	
<b>BEER</b>	
<b>DRAFT</b>	7oz 14oz
Raleigh Brewing, Not Another Hazy NE IPA	4 8
Lenny Boy, Citraphilia IPA - NC	4 8
<b>BOTTLES &amp; CANS</b>	
Clausthaler, Non-Alcoholic – Germany	5
Carolina Brewery, Sky Blue Kölsch – NC	7
Peroni, Lager - Italy	8
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
Triple C, Baby Maker Double IPA (16 oz) - NC	12
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
<b>CIDERS</b>	
Red Clay Ciderworks, Queen City (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