

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

CHORIZO PICANTE

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

FERMÍN SALCHICHÓN DE IBÉRICO

Castilla y León, ES
Mountain Air-Cured Ibérico Pork
Sausage, Peppery, Rich

SOPRESSATA

California, US
Pork Salami. Peppercorns, Burgundy
Wine

FUET

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

HOT COPPA

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

CABRA ROMERO

Murcia, ES
Semi-Soft, Goat's Milk, Aged 45 Days,
Rosemary. Mildly Tart, Creamy

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

AGED MANCHEGO

Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months.
Buttery, Nutty, Complex

DÉLICE DE BOURGOGNE

Burgundy, FR
Triple-Crème, Cow's Milk, Mold Rind.
Mushroomy, Smooth,Tangy

AGED MAHÓN

Islas Baleares, ES
Hard, Cow's Milk, Aged 1 Year, EVOO
Rubbed. Salty, Sharp

SAN SIMÓN

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

VALDEÓN

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

SMOKIN' GOAT

Islas Canarias, ES
Semi-Soft, Goat's Milk, Aged 15 Days.
Smoked, Creamy, Mild

LOMO IBÉRICO DE BELLOTA

Castilla y León, ES
Aged 3 Months Ibérico Pork Loin.
Mild, Smoky, Pimentón

MAXORATA

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

APERITIVO BOARD

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

*Almonds, Patatas Bravas, Fuet,
Jamón Serrano, Etxegarai,
Drunken Goat, Olives, Guindilla Peppers*

TAPAS

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

BOQUERONES

Olive Oil, Garlic, Parsley

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

ROASTED CAULIFLOWER

Harissa Aioli

CHILLED GOLDEN BEETS

Grapefruit Vinaigrette, Mint

ASPARAGUS A LA PLANCHA

Romesco

CRISPY BRUSSELS SPROUTS

Maple Agrodolce, Manchego

MUSHROOMS A LA PLANCHA

Salsa Verde, Garlic

STUFFED PIQUILLO RELLENOS

Drunken Goat, Sea Salt

WHIPPED SHEEP'S CHEESE

Pimentón Honey

BROCCOLINI A LA PLANCHA

Garlic Chili Oil

PIQUILLO PEPPER HUMMUS

Pita Chips

QUESO A LA PLANCHA

Caña de Oveja, Lemon Caramel

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

POTATO TORTILLA

Chive Sour Cream

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

SALMON CRUDO*

Chive Oil, Pickled Shallots & Jalapeño

PRAWNS

Red Chimichurri

MAHI-MAHI A LA PLANCHA

Salsa Verde

MUSSELS AL DIABLO

White Wine Tomato Sauce, Garlic, Grilled Bread

CRISPY CALAMARI

Shishito Peppers, Piquillos, Smoked Pepper Aioli

SEARED SCALLOPS

Saffron Orange Butter

PULPO

Marcona Almond Butter, Watermelon Radish,
Fennel

CHICKEN THIGH A LA PLANCHA

Aji Amarillo

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

SPICED BEEF EMPANADAS

Red Pepper Sauce

CRISPY PORK BELLY

Piquillo Purée

CHORIZO W/ SWEET & SOUR FIG

Balsamic Reduction

TRUFFLED BIKINI

Jamón Serrano, Mahón

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

RACK OF LAMB

Dried Cherry Tagine

SHORT RIB

Truffle Chimichurri, Fennel Purée

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

MIXED GREENS SALAD

Guindilla Vinaigrette, Apples, Pimentón, Almonds

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE BRANZINO

Asparagus, Crispy Potatoes

	half / full / double
PAELLA VERDURAS	18 / 36 / 64
Mushrooms, Piquillo Peppers, Brussels Sprouts, Scallions	

PAELLA SALVAJE

NY Strip, Pork Belly, Chorizo, Fried Egg

PAELLA MARISCOS

Prawns, Calamari, Mussels

DESSERTS

FLAN CATALÁN

OLIVE OIL CAKE

Sea Salt

BASQUE BURNT CHEESECAKE

Apple Compote

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

EXECUTIVE CHEF CHRIS HOPPIE | EXECUTIVE SOUS CHEF JAKE WILKINS | 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
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>	6.25	12.5	48
2020 Menade, Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2020 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 La Vineyta, ‘Pipa’, Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2019 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	5	10	40
2020 Mestizaje Blanco, El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
2019 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2020 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2019 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.5	9	36
2021 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2020 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2019 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2019 Marcel Couturier, Mâcon-Loché, France	<i>Chardonnay</i>	8	16	64
2020 Iniceri, ‘Abisso,’ Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	6	12	48
2020 L’Alpage, Mont-sur-Rolle, Switzerland	<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>	4.5	9	40
2021 Lafage, ‘Miraflores’, Roussillon, France	<i>Mourvedre Blend</i>	6.5	13	36
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	6.5	10	52

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>Garnacha</i>	4.5	9	36
2021 Le Naturel, Navarra, Spain	<i>Garnacha</i>	5	10	40
2020 Azul y Garanza, Navarra, Spain	<i>Tempranillo</i>	4.5	9	(L) 50
2019 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2019 La Fanfarria, Asturias, Spain	<i>Mencía, Albarín Negro</i>	6.5	13	52
2019 Sotabosc, Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepat Blend</i>	4.75	9.5	38
2020 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Monastrell</i>	4.75	9.5	38
2018 Península, Vino de Montaña, Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2020 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2021 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2015 Fontes Cunha, ‘Mondeco,’ Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2020 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	5	10	40
2018 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2019 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2017 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2018 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2019 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2018 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40
2021 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	7	14	56
2019 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<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>Fino</i>	10	80
Almacenista, Lustau, 500mL	<i>Manzanilla</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>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

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	
GRENACHE (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	
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	
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	
SMOKED SHERRY MANHATTAN	16
Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry	
LAIRD’S LANE	15
Monkey Shoulder Scotch, Cappelletti, Pasubio Vino Amaro, Orange, Angostura Bitters	

GINTONICS

Inspired by the Biodynamic calendar, featuring Citadelle Gin.	14.5
FRUIT	
Fever Tree Grapefruit, Fever Tree Elderflower, Strawberry, Lemon, Pink Peppercorns	

LEAF	
Fever Tree Indian, Juniper Berries, Lemon, Bay Leaves	
FLOWER	
Fever Tree Elderflower, Lime, Cucumber	

ROOT	
Fever Tree Mediterranean, 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
São João Brut Rosé, Lillet Rosé,	12.5	50
Bedlam Vodka, Peach Nectar, Lemon, Grapefruit Bitters		

BEER

DRAFT	7oz	14oz
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
Peroni, Lager - Italy	8
Estrella Damm, Daura Gluten-Free Lager - Spain	8.5
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

CIDERS	
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

