

# 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

### FUET

Catalonia  
Dry-cured pork sausage

### CHORIZO PICANTE

La Rioja  
Smoky, mildly spicy, dry-cured sausage

### 6-MONTH MANCHEGO

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

### ETXEGARAI

Basque Country  
Smoked raw sheep's milk aged 6 months

### DRUNKEN GOAT

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

### AGED MAHON

Isle of Menorca  
Cow's milk, mild & nutty

### IBORES

Extremadura  
Semi-firm raw goat's cheese rubbed with pimentón

### CABRA ROMERO

Jumilla  
Semi-soft goat's milk with rosemary

### VALDEON

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

### LOMO IBERICO

Sierra de Francia 12.00  
Dry-Cured, acorn-fed Ibérico pig loin

### APERITIVO BOARD

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

*Marinated Olives, Patatas Bravas, Guindilla Peppers, Serrano, Fuet, Manchego, Etxegarai, Almonds*

CHEF ANTHONY SALVATO

MICHAEL CRAFT

\*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

Cumin, Roasted Onion, Lemon 8.00

### MARINATED OLIVES

Citrus, Garlic, Chili Flakes 5.00

### EGGPLANT CAPONATA

Sweet Peppers, Basil 5.00

### BLISTERED SHISHITO PEPPERS

Sea Salt, Lime 8.00

### BROCCOLINI

Lemon, Chili Flake 8.50

### CRISPY BRUSSELS SPROUTS

Sherry & Fig Reduction, Onions 8.50

### MUSHROOMS

Garlic, Chives 8.50

### SQUASH A LA PLANCHA

Sheep's Cheese, Truffle Honey 7.50

### QUESO A LA PLANCHA

Truffle Honey, Almonds 8.50

### ROASTED BEET HUMMUS

Pistachio Gremolata, Crispy Pita 7.50

### POTATO TORTILLA

Chive Sour Cream 6.00

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli 7.50

### GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic 9.50

### CRISPY CALAMARI

Smoked Pepper Aioli 10.50

### BOQUERONES

Olive Oil, Garlic, Parsley 6.00

### MAHI MAHI A LA PLANCHA\*

Salsa Verde 13.50

### SQUID INK CROQUETAS

Pulpo, Sea Urchin 10.50

### PULPO A LA PLANCHA

Squid Ink Sofrito, Potatoes 11.00

### MUSSELS DIABLO

Spicy Tomato, Grilled Bread 11.00

### SCALLOPS A LA PLANCHA\*

Celery Root Puree 14.50

### PRAWNS A LA PLANCHA\*

Red Chimichurri 12.50

### TRUFFLED BIKINI

Jamón Serrano, Mahón 8.50

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli 6.50

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction 8.50

### PORK BELLY

Mojo Dulce 8.50

### SPICED BEEF EMPANADAS

Red Pepper Sauce 7.00

### ALBONDIGAS

Spiced Meatballs in Ham-Tomato Sauce 9.50

### GRILLED HANGER STEAK\*

Truffle Vinaigrette 11.50

### CHICKEN THIGH A LA PLANCHA

Mojo Picon 8.50

### NEW YORK STRIP\*

Cherry Pepper Chimichurri 12.50

## BRUNCH

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

### BRUNCH FIDEOS\*

Pork Belly, Egg, Garlic Aioli 14.50

### LOMO ESTRELLADOS\*

Hand-Cut Fries, Egg, Garlic Aioli 10.50

### SERRANO BENEDICT\*

Tomato, Hollandaise 7.50

### OLIVE OIL PANCAKES

Dulce de Leche Butter 7.00

### TORRIJAS

Grapefruit, Oranges, Crema Catalana 6.50

### WILD MUSHROOM OMELETTE

Truffle Oil, Manchego 8.50

### DOUBLE CUT BACON

Spicy Honey 7.50

### MUSHROOM AND SPINACH BENEDICT\*

Hollandaise 7.50

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Apple Cider Vinaigrette 8.00

### SHERRY MARINATED BEETS

Valdeón Mousse, Pistachio Gremolata 8.00

### KALE SALAD

Apple, Citrus Vinaigrette, Almonds, Sheep's Cheese 8.00

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers 21.00

### SQUID INK FIDEOS

Calamari, Chili Flake, Garlic Aioli 14.50

### WHOLE ROASTED BRANZINO

Broccolini, Crispy Potatoes 25.50

### PAELLA VERDURAS

Piquillo Peppers, Brussels Sprouts, Chickpeas  
half / full / double  
16.00 / 32.00 / 64.00

### PAELLA SALVAJE\*

24.50 / 49.00 / 98.00

Hanger Steak, Pork Belly, Chorizo, Fried Egg

### PAELLA MARISCOS

24.50 / 49.00 / 98.00

Prawns, Mussels, Clams, Calamari

### PARILLADA BARCELONA\*

27.00 / 54.00 / 108.00

NY Strip, Chicken, Pork Loin, Chorizo

## DESSERTS

### OLIVE OIL CAKE

Sea Salt 8.00

### BASQUE BURNT CHEESECAKE

Luxardo Cherries 8.00

### FLOURLESS CHOCOLATE CAKE

Crème Anglaise, Almond Crumble 8.00

### 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	13	52
2019 Caves São João, Rosé, Bruto, Bairrada, Portugal	12.5	50

### MIMOSAS

	glass
Orange-Peach-Grapefruit	9
Guava-Lavender-Lemon	9
*mixers offered in 8oz carafe to accompany any bottle of bubbles	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, Sentidiño, Rías Baixas, Spain	10	40
2019 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain	12.5	50
2018 Viura, Azul y Garanza, Navarra, Spain	7.5	42
2018 Xarel-lo, Pinord, Diorama, Penedès, Spain	9.5	38
2018 Malvasia, La Vineyta, 'Pipa', Emporda, Spain	10	40
2019 Riesling, Leitz, Feinherb, Rheingau, Germany	12	48

#### MEDIUM | FRUITY | MINERAL

2019 Verdejo, Menade, Rueda, Spain	11	44
2019 Garnacha Blanca, Vinos Piñol, Raig de Raim, Terra Alta, Spain		40
2018 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain		46
2019 Arinto/Loureiro, Asnella, Vinho Verde, Portugal	10.5	42
2019 Sauvignon Blanc, Aylín, San Antonio, Chile	10.5	42
2014 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet, Fr	12.5	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	12.5	50
2017 Chardonnay, Marcel Couturier, Mâcon-Loché, Burgundy, France	14.5	58

### REDS

#### LIGHT | BERRIES | ELEGANT

2018 Garnacha, La Maldita, Rioja, Spain	8.5	34
2017 Tempranillo, Bodegas Lanzaga, LZ, Rioja Spain	12.5	50
2019 Garnacha, Le Naturel, Navarra, Spain	9.5	38
2018 Mencía, César Marquez Pérez, Parajes, Bierzo, Spain	13.5	54
2019 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain		50
2017 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain		50
2019 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
2018 Pinot Noir, Casas del Bosque, Casablanca, Chile	13.5	54

#### MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	12.5	50
2018 Tempranillo, Los Conejos Malditos, Toledo, Spain	9	36
2015 Tintilla, Vara y Pulgar, Cadiz, Spain	13	52
2019 Malbec, Earth First, Mendoza, Argentina	10	40

#### FULL | RIPE | BOLD

2017 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	10.5	42
2016 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain		48
2017 Garnacha, Proyecto Garnachas, Fosca, Priorat, Spain	11.5	46
2018 Tempranillo/Graciano, Uva de Vida, Biográfico, Toledo, Spain	13.5	54
2018 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain		54
2017 Cabernet Sauvignon, Peñalolen, Maipo, Chile	12.5	50
2018 Cabernet Franc Blend, Quietto, Mendoza, Argentina	12.5	50
2016 Syrah, Polkura, Colchagua, Chile	13	52
2015 Cabernet Franc Blend, Alto de la Ballena, Maldonado, Uruguay	10	40

## 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

**TABLE SIDE GINTONIC** 14  
Choice of: Fruit, Leaf, Flower, Root or Classic

**RICHMOND GIMLET** 12  
Boodles Gin, Lime, Mint

**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

**SMOKED SHEERY MANHATTAN** 16  
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,  
Lustau Amontillado, Angostura, Luxardo Cherry  
\*Smoked and Stirred Tableside

## 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

Carolina Brewery, Sky Blue Kölsch - NC	7
Clausthaler, Non-Alcoholic - Germany	5
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
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, 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