

# barcelona

## CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

### JAMÓN SERRANO

Castilla Y León, ES  
15-20 Months Cured Ham. Tender, Salty, Sweet

### SALCHICHÓN DE VIC

Catalunya, ES  
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.

### CHORIZO PICANTE

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

### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

### FINOCCHIONA

Tuscany, IT  
Pork Sausage With Fennel, Red Wine. Rich, Complex

### SPECK

Alto Adige, IT  
Spice-Rubbed Ham. Smoky, Lean

### SOBRASADA

California, US  
Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

### FUET

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

### AGED MANCHEGO

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

### CAÑA DE OVEJA

Murcia, ES  
Soft-Ripened, Sheep's Milk, Aged 21 Days, Thick Mold Rind. Buttery, Tangy

### IDIAZÁBAL

País Vasco, ES  
Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity

### DÉLICE DE BOURGOGNE

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

### ALISIOS

Islas Canarias, ES  
Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón

### VALDEÓN

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

### DRUNKEN GOAT

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked

### MAHÓN

Islas Baleares, ES  
Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty

### SALCHICHÓN DE IBÉRICO

Andalucía, ES  
Pork Sausage. Oregano, Garlic, Peppercorns

### QUESO DE TRUFA

Castilla-La Mancha, ES  
Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant

### WAYGU BRESAOLA

Valtellina, IT  
Top Round Beef, Aged 90 Days. Deep, Robust, Lean

### APERITIVO BOARD

An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

*Jamón Serrano, Fuet, Manchego, Idiazábal, Patatas Bravas, Almonds, Olives, Guindillas*

## TAPAS

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6

### BOQUERONES

Garlic Confit

7

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

### GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

10.5

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

6.5

### SALMON

Donastiarra

14.5

### CAULIFLOWER

Fresno Vinaigrette

8.5

### PULPO A LA GALLEGA

Creamer Potatoes, Olive Oil, Pimentón

15.5

### HARICOT VERTS

Lemon Vinaigrette

8.5

### MUSSELS

Mojo Verde

13.5

### ROASTED CARROTS

Arugula Gremolata

9.5

### CHICKEN THIGH

Lemon Yogurt

10.5

### OYSTER MUSHROOMS

Mojo Verde Aioli

12

### TRUFFLED BIKINI

Serrano, Mahón

9.5

### CREAMED LEEKS

Migas

9.5

### BEEF CARPACCIO

Peas, Mint, Fried Capers

14

### ROASTED RADISHES

Skordalia

9

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

### ASPARAGUS

Idiazábal Sauce

9.5

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

### HUMMUS

Piquillos, Lavash

9.5

### BACON WRAPPED DATES

Valdeón Mousse

10.5

### POTATO TORTILLA

Chive Sour Cream

7.5

### FLANK STEAK

Red Chimichurri

14.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

### PORK BELLY

Aji Amarillo

10.5

## SALADS

### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

### BEETS

Dill, Yogurt, Almonds

9

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

24.5

### WHOLE ROASTED BRANZINO

Carrots, Mixed Greens

28.5

### PAELLA VERDURAS

Swiss Chard, Asparagus, Cauliflower, Radishes

HALF / FULL

18 / 36

### PAELLA MARISCOS

Shrimp, Clams, PEI Mussels, Calamari

29 / 58

### PAELLA SALVAJE

Chicken, Pork Belly, Beef, Pickled Onions

28 / 56

### FIDEOS

Calamari Sofrito, Shrimp, Squid Ink

17/34

### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

33 / 66

## DESSERTS

### OLIVE OIL CAKE

Sea Salt

10

### FLAN CATALÁN

8

### BASQUE BURNT CHEESECAKE

Strawberries

10

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

### ARROZ CON LECHE

Coconut Milk, Cinnamon

8

## EXECUTIVE CHEF RICARDO MIRANDA | SOUS CHEF BRYANT FRANCE

\*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	<b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	5.5	11	44
2023	<b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain	<i>Xarel-lo</i>	7	14	56
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain	<i>Trepat</i>	6.5	13	52

## WHITE

2024	<b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	6.5	13	52
2024	<b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2024	<b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2024	<b>Ostatu</b> , Rioja, Spain	<i>Viura, Malvasia</i>	7.25	14.5	58
2024	<b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2024	<b>La Vineyta, 'Pipa'</b> , Emporda, Spain	<i>Malvasia</i>	6	12	48
2025	<b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2023	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2024	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Macabeo</i>	7	14	56
2023	<b>Bico Amarelo</b> , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2024	<b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2025	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2024	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2024	<b>Clara Sala, Sicilia Bianco</b> , Sicily, Italy	<i>Grillo</i>	6.25	12.5	50
2024	<b>Haus Rothenberg, Feinherb</b> , Nahe, Germany	<i>Riesling</i>	6.5	13	52
NV	<b>Leitz, Eins Zwei Zero</b> , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	4.75	9.5	38

## ROSÉ & SKIN CONTACT

2024	<b>Liquid Geography</b> , Bierzo, Spain	<i>Mencía</i>	5.5	11	44
2025	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2024	<b>Christophe Avi</b> , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2025	<b>No Es Pituko</b> , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2021	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2022	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	<i>Tempranillo</i>	7	14	56
2024	<b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2022	<b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2021	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2024	<b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2023	<b>Coster dels Olivers</b> , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2024	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2022	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2020	<b>Gota, Bergamota</b> , Dão, Portugal	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2023	<b>Caves Sao Joao Baga Novo</b> , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
2023	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	<b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2022	<b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2024	<b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7.25	14.5	58
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	<i>País</i>	5.75	11.5	46
2022	<b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44
2023	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

## SHERRY

### DRY

<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	5.5	44
<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	8.5	34
<b>Almacenista</b> , Lustau, 500mL	<i>Manzanilla Pasada</i>	14	84
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	6	48
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	9	72
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	13	52

### SWEET

<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
<b>Toro Albala</b> , 1999, 375mL	<i>Pedro Ximénez</i>	18	72

## WINE FLIGHTS

3 Half Glasses

**SHERRY SPECTRUM** La Cigarrera / Los Arcos / 15 Años  
A progression of dry style sherries, from bright and saline to rich and oxidative.

**BIO-CURIOUS** Diorama / Sotabosc / Biografico  
Many of our wines use Biodynamic farming practices, here are three incredible examples

**HELLO, OLD FRIEND** BarCava / 1752 Gran Tradicion / Quieto Gran Corte  
Some relationships are worth celebrating. Wines and people who helped shape our list.

**3oz 6oz bottle**

**3oz 6oz bottle**

**3oz 6oz bottle**

**3oz 6oz bottle**

**3oz bottle**

**3oz bottle**

17.5

## COCKTAILS

**TEA TIME** (No ABV) 8  
Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint

**BEES & BAYS** 7  
Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf

**PICA PICA** 12.5  
360 Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño

**GIN & JUS** 12  
Paco Pepe Gin, Lime, Green Grape, Pink Peppercorn, Ginger

**ALEBRIJES** 13.5  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders

**SIDE HUSTLE** 13  
Raynal VSOP Brandy, Bénédictine, Pineapple, Lemon, Barcava

**BOURBON SPICE RACK** 14  
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

**IPANEMA** 14  
P-51 Cachaça, Cocchi Americano, La Cigarrera Manzanilla, Lemon

**LAIRD'S LANE** 15  
Monkey Shoulder Scotch, Cappelletti, Pasubio Vino Amaro, Orange, Angostura Bitters

## GINTONICS

Inspired by three of Spain's most iconic regions. 15

**CATALAN**  
Paco Pepe Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary

**VALENCIAN**  
Paco Pepe Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme

**GALICIAN**  
Paco Pepe Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

## SANGRIA

**WHITE OR RED SANGRIA** **glass pitcher**  
Rioja Wine, Elderflower, Citrus Infused 11 39  
Dark Rum, Guava Nectar

**GUNS & ROSÉS** **glass carafe**  
Tierra Limpia Brut Rosé, Lillet Rosé Weldon Mills 13 52  
Vodka, Peach Nectar, Grapefruit

## BEER

**DRAFT** **caña doble**  
Captain Jack Pilsner—NC 4 8  
Monday Night Brewing, Taco Tuesday Lager—NC 4 8  
Lenny Boy, Citraphilia IPA—NC 4.25 8.5  
Raleigh Brewing, Not Another Hazy IPA—NE 4.25 8.5

### BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non- Alcoholic—CT 7  
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5  
Hopfly, Crunchtime Lager—NC 8  
Fullsteam, Rocket Science IPA—NC 8.5  
NoDa, Lil Slurp Juicy IPA—NC 9.5  
Catawba, White Zombie—NC 7.5  
Peroni, Lager—Italy 8.5  
Founders, All Day IPA—MI 6.5  
Allagash, Tripel—ME 10.5  
OMB, Fat Boy Baltic Porter—NC 9.5  
Monday Night Brewing, Dr. Robot Fruited Sour—NC 8.5  
Red Clay Ciderworks, Queen City (16 oz)—NC 12  
Isastegi, Sagardo Natural Cider—Spain (750mL) 28

