

barcelona

BRUNCH

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

SPECK

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

FINOCCHIONA

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

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

DRUNKEN GOAT

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

VALDEÓN

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

ALISIOS

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

DÉLICE DE BOURGOGNE

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

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

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

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

TAPAS

OMELETTE

Spinach, Tomato

9.5

HUMMUS

Piquillos, Lavash

9.5

SERRANO ESTRELLADOS*

Fries, Egg, Garlic Aioli

11.5

WHIPPED SHEEP'S CHEESE

Truffle Honey

8.5

OLIVE OIL PANCAKES

Maple Syrup, Cinnamon Butter

8.5

POTATO TORTILLA

Chive Sour Cream

7

SPINACH BENEDICT*

Tomatoes, Hollandaise

7.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

STEAK & EGG

Red Chimichurri, Sunny Side Up Egg

15.5

BOQUERONES

Confit Garlic, Parsley

7

TORRIJAS

Cherries

7.5

GAMBAS AL AJILLO

Guindilla Peppers, Garlic

10.5

SERRANO HAM BENEDICT*

Tomatoes, Hollandaise

8.5

SALMON

Donastoria

14.5

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

5

MUSSELS

Mojo Verde

13.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

CHICKEN THIGH

Lemon Yogurt

9.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

6.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

HARICOT VERTS

Lemon Vinaigrette, Pickled Onions

8.5

BACON WRAPPED DATES

Valdeon Mousse

10.5

ROASTED CARROTS

Arugula Gremolata

9.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

ROASTED RADISHES

Skordalia

9

PORK BELLY

Aji Amarillo

10.5

ASPARAGUS

Idiazábal Dressing

9.5

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

BEETS

Yogurt, Dill, Almonds

9

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

24.5

WHOLE ROASTED BRANZINO

Carrots, Mixed Greens

28.5

HALF / FULL

PAELLA VERDURAS

Brussels, Chickpeas, Asparagus, Radish

18 / 36

PAELLA MARISCOS

Calamari, Clams, Shrimp, PEI Mussels

29 / 58

PAELLA SALVAJE

Pork Belly, Chicken, Beef, Pickled Onions

28 / 56

FIDEOS

Calamari, Shrimp, Squid Ink

17/34

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

33 / 66

DESSERTS

ARROZ CON LECHE

Coconut Milk, Cinnamon

8

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

FLAN CATALÁN

8

BASQUE BURNT CHEESECAKE

Cherries

10

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

| | | 3oz | 6oz | bottle |
|------|---|----------------|-----|--------|
| NV | BarCava, Brut , Penedès, Spain | Xarel-lo Blend | 5.5 | 11 44 |
| 2023 | Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain | Xarel-lo | 7 | 14 56 |
| NV | Tierra Limpia, Brut Rosé , Penedès, Spain | Trepat | 6.5 | 13 52 |

WHITE

| | | | 3oz | 6oz | bottle |
|------|---|-----------------------------|------|------|--------|
| 2024 | Mila , Rías Baixas, Spain | Albariño | 6.5 | 13 | 52 |
| 2024 | Rezabal , Getariako Txakolina, Spain | Hondarribi Zuri | 6.5 | 13 | 52 |
| 2024 | Menade , Rueda, Spain | Verdejo | 6.25 | 12.5 | 50 |
| 2024 | Ostatu , Rioja, Spain | Viura, Malvasia | 7.25 | 14.5 | 58 |
| 2024 | Le Naturel , Navarra, Spain | Garnacha Blanca | 5.5 | 11 | 44 |
| 2024 | La Vineyta, 'Pipa' , Emporda, Spain | Malvasia | 6 | 12 | 48 |
| 2025 | Pinord, Diorama , Penedès, Spain | Xarel-lo | 4.75 | 9.5 | 38 |
| 2023 | B.R.O.T., Blanc Inicial , Penedès, Spain | Xarel-lo, Riesling | 6.25 | 12.5 | 50 |
| 2024 | Orto Vins, Les Argiles , Montsant, Spain | Macabeo | 7 | 14 | 56 |
| 2023 | Bico Amarelo , Vinho Verde, Portugal | Loureiro, Alvarinho, Avesso | 4.5 | 9 | 36 |
| 2024 | Aylin , San Antonio, Chile | Sauvignon Blanc | 6 | 12 | 48 |
| 2025 | Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay | Chardonnay | 5.5 | 11 | 44 |
| 2024 | 1752 Gran Tradicion , Cerro Chapeu, Uruguay | Petit Manseng Blend | 6.5 | 13 | 52 |
| 2024 | Clara Sala, Sicilia Bianco , Sicily, Italy | Grillo | 6.25 | 12.5 | 50 |
| 2024 | Haus Rothenberg, Feinherb , Nahe, Germany | Riesling | 6.5 | 13 | 52 |
| NV | Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free) | Riesling | 4.75 | 9.5 | 38 |

ROSÉ & SKIN CONTACT

| | | | 3oz | 6oz | bottle |
|------|---|--------------------|------|------|--------|
| 2024 | Liquid Geography , Bierzo, Spain | Mencía | 5.5 | 11 | 44 |
| 2025 | Familia Schroeder, Saurus , Patagonia, Argentina | Pinot Noir | 5 | 10 | 40 |
| 2024 | Christophe Avi , Agenais, France | Cabernet Sauvignon | 6 | 12 | 48 |
| 2025 | No Es Pituko , Curicó Valley, Chile | Sauvignon Blanc | 5.75 | 11.5 | 46 |

RED

| | | | 3oz | 6oz | bottle |
|------|---|------------------------|------|--------|--------|
| 2019 | Nucerro, Reserva , Rioja, Spain | Tempranillo | 7 | 14 | 56 |
| 2021 | Marqués de Tomares, Crianza , Rioja, Spain | Tempranillo | 6.5 | 13 | 52 |
| 2022 | Bardos, Viñedos de Altura , Ribera Del Duero, Spain | Tempranillo | 7 | 14 | 56 |
| 2024 | Glup Glup , Cariñena, Spain | Garnacha | 4.5 | 9 | 36 |
| 2022 | Azul y Garanza , Navarra, Spain | Tempranillo | 4.75 | 9.5 | 53 |
| 2021 | Alberto Orte, A Portela , Valdeorras, Spain | Mencía | 6.5 | 13 | 52 |
| 2024 | Sotabosc , Montsant, Spain | Garnacha, Cariñena | 6.25 | 12.5 | 50 |
| 2023 | Coster dels Olivers , Priorat, Spain | Cariñena, Garnacha | 7.5 | 15 | 60 |
| 2024 | Vins de Pedra, Negre de Folls , Conca De Barberá | Trepat Blend | 5.5 | 11 | 44 |
| 2021 | Península, Vino de Montaña , Sierra De Gredos, Spain | Garnacha, Piñuela | 6.5 | 13 | 52 |
| 2022 | Uva de Vida, Biográfico , Toledo, Spain | Tempranillo, Graciano | 7 | 14 | 56 |
| 2020 | Gota, Bergamota , Dão, Portugal | Touriga Nacional Blend | 6.25 | 12.5 | 50 |
| 2023 | Caves Sao Joao Baga Novo , Bairrada, Portugal – Served Chilled | Baga | 5.5 | 11 (L) | 62 |
| 2023 | Quieto, Gran Corte , Mendoza, Argentina | Cabernet Franc, Malbec | 6.5 | 13 | 52 |
| 2022 | Peñalolen , Maipo, Chile | Cabernet Sauvignon | 7 | 14 | 56 |
| 2022 | Polkura , Colchagua, Chile | Syrah | 7.5 | 15 | 60 |
| 2024 | Casas del Bosque , Casablanca, Chile | Pinot Noir | 7.25 | 14.5 | 58 |
| 2022 | Garage Wine Company, Revival , Maule, Chile | País | 5.75 | 11.5 | 46 |
| 2022 | Alto de la Ballena , Maldonado, Uruguay | Cabernet Franc Blend | 5.5 | 11 | 44 |
| 2023 | Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon | Cabernet Blend | 6 | 12 | 48 |

SHERRY

DRY

| | | | 3oz | bottle |
|---|-------------------|-----|-----|--------|
| Jarana , Lustau, 750mL | Fino | 5.5 | 44 | |
| La Cigarrera , 375mL | Manzanilla | 8.5 | 34 | |
| Almacenista , Lustau, 500mL | Manzanilla Pasada | 14 | 84 | |
| Los Arcos , Lustau, 750mL | Amontillado | 6 | 48 | |
| Península , Lustau, 750mL | Palo Cortado | 9 | 72 | |
| 15 Años , El Maestro Sierra, 375mL | Oloroso | 13 | 52 | |

SWEET

| | | | 3oz | bottle |
|--|---------------|----|-----|--------|
| East India Solera , Lustau, 750mL | Oloroso Dulce | 9 | 72 | |
| Nectar , Gonzalez Byass, 375mL | Pedro Ximénez | 9 | 36 | |
| Solera 1927 , Alvear, 375mL | Pedro Ximénez | 16 | 64 | |
| Toro Albala , 1999, 375mL | Pedro Ximénez | 20 | 80 | |

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.

COCKTAILS

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

MIMOSA 11
Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon

BLOODY MARY 11
360 Vodka, Housemade Bloody Mary Mix

BEEES & BAYS (No ABV) 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
Hopfly, Crunchtime Lager—NC 8
Peroni, Lager—Italy 8.5
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5
Fullsteam, Rocket Science IPA—NC 8.5
NoDa, Lil Slurp Juicy IPA—NC 9.5
Catawba, White Zombie—NC 7.5
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