

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 14

QUESO DE TRUFA

Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant 8.5

APERITIVO BOARD

An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks 28

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

TAPAS

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest 6

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil 6.5

ROASTED CARROTS

Arugula Gremolata 9.5

OYSTER MUSHROOMS

Mojo Verde Aioli 12

CREAMED LEEKS

Migas 9.5

CAULIFLOWER

Fresno Vinaigrette 8.5

ROASTED RADISHES

Skordalia 9

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions 8.5

ASPARAGUS

Idiazábal Sauce 9.5

HARICOT VERTS

Lemon Vinaigrette 8.5

WHIPPED SHEEP'S CHEESE

Truffle Honey 9.5

HUMMUS

Piquillos, Lavash 9.5

POTATO TORTILLA

Chive Sour Cream 7.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli 8.5

BOQUERONES

Garlic Confit 7

GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic 10.5

PULPO A LA GALLEGA

Creamer Potatoes, Olive Oil, Pimentón 15.5

MUSSELS

Mojo Verde 13.5

SALMON

Donostiarra 14.5

CHICKEN THIGH

Lemon Yogurt 10.5

TRUFFLED BIKINI

Serrano, Mahón 9.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli 7.5

BEEF CARPACCIO

Peas, Mint, Fried Capers 14

BACON WRAPPED DATES

Valdeón Mousse 10.5

FLANK STEAK

Red Chimichurri 14.5

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

HALF / FULL

PAELLA VERDURAS

Swiss Chard, Asparagus, Carrots, Radishes 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

FLAN CATALÁN

8

OLIVE OIL CAKE

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

WHITE

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

ROSÉ & SKIN CONTACT

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

RED

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

SHERRY

DRY

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

SWEET

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

3oz bottle

17.5

COCKTAILS

BEES & BAYS (No ABV) 7
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

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

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

GIN & JUS 12
Beefeater 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
Beefeater Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime,
Rosemary

VALENCIAN
Beefeater Gin, Fever Tree Indian Tonic,
Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN
Beefeater 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

