

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

WAYGU BRESAOLA

Valtellina, IT
Top Round Beef, Aged 90 Days. Deep, Robust, Lean 11

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

SPRING ONIONS

Lemon Vinaigrette 8.5

ROASTED RADISHES

Skordalia 9

HARICOT VERTS

Shallot Oil, Almonds 8.5

CREAMED LEEKS

Migas 9.5

ZUCCHINI

Caper Gremolata 8.5

CAULIFLOWER

Fresno Vinaigrette 8.5

ROASTED CARROTS

Arugula Gremolata 9.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions 8.5

ASPARAGUS

Idiazábal Sauce 9.5

HUMMUS

Piquillos, Grilled Bread 9.5

OYSTER MUSHROOMS

Mojo Verde Aioli 12

WHIPPED SHEEP'S CHEESE

Truffle Honey 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

PAN-SEARED DUCK BREAST

Rosemary, Sherry Reduction 19.5

TRUFFLED BIKINI

Serrano, Mahón 9.5

BEEF CARPACCIO

Peas, Mint, Fried Capers 14

SPICED BEEF EMPANADAS

Red Pepper Sauce 8.5

BACON WRAPPED DATES

Valdeón Mousse 10.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli 7.5

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

PAELLA VERDURAS

Carrots, Asparagus, Cauliflower, Zucchini, Squash 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

BASQUE BURNT CHEESECAKE

Strawberries 10

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble 9

OLIVE OIL CAKE

Sea Salt 10

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

WHITE

2024	Mila , Rías Baixas, Spain	Albariño	3oz	6oz	bottle
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

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

RED

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

SHERRY

DRY

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

SWEET

East India Solera , Lustau, 750mL	Oloroso Dulce	3oz	bottle
Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	9	72
Toro Albala , 1999, 375mL	Pedro Ximénez	9	36
		18	72

WINE FLIGHTS

3 Half Glasses

TRUST FALL

Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.

SHERRY SPECTRUM

La Cigarrera / Los Arcos / 15 Años

A progression of dry style sheries, 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

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
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	
Beefeater 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 Dark Rum, Guava Nectar	11	39

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

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