

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
- CHORIZO PICANTE**
La Rioja
Smoky, mildly spicy, dry-cured sausage
- SOBRASADA**
Majorca
Soft, spreadable chorizo
- FUET**
Catalonia
Dry-cured pork 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
- CABRA ROMERO**
Jumilla
Semi-soft goat’s milk with rosemary
- IBORES**
Extremadura
Semi-firm raw goat’s cheese rubbed with pimentón

- LOMO IBERICO

Sierra de Francia
Dry-Cured, acorn-fed Ibérico pork loin

12.00
- APERITIVO BOARD

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

18.00
- Marinated Olives, Patatas Bravas, Guindilla Peppers, Serrano, Fuet, Drunken Goat, Etxegarai, Almonds*

CHEF ANTHONY SALVATO

CHEF NICK WILLIAMS

*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
- BLISTERED SHISHITO PEPPERS

Sea Salt, Lime

8.00
- ASPARAGUS

Romesco

8.50
- EGGPLANT CAPONATA

Sweet Peppers, Basil

5.00
- QUESO A LA PLANCHA

Truffle Honey, Almonds

8.50
- HUMMUS

Pistachio Gremolata, Crispy Pita

7.50
- BROCCOLINI

Lemon, Chili Flake

8.50
- 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
- AMBERJACK A LA PLANCHA*

Salsa Verde

13.50
- MUSSELS DIABLO

Spicy Tomato, Grilled Bread

11.00
- CRISPY CALAMARI

Smoked Pepper Aioli

10.50
- TUNA CRUDO

Pickled Cucumber, Shallot

12.00
- PULPO A LA PLANCHA

Squid Ink Sofrito, Potatoes

11.00
- SCALLOPS A LA PLANCHA*

Carrot Puree

14.50
- JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.50
- TRUFFLED BIKINI

Jamón Serrano, Mahón

8.50
- CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.50
- PORK BELLY

Mojo Dulce

8.50
- CHICKEN THIGH A LA PLANCHA

Aji Amarillo

8.50
- ALBONDIGAS

Spiced Meatballs in Ham-Tomato Sauce

9.50
- GRILLED HANGER STEAK*

Truffle Vinaigrette

11.50

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 Maple

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

LARGE PLATES

- CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

21.00
- SQUID INK FIDEOS

Calamari, Chili Flake, Garlic Aioli

14.50
- WHOLE BRANZINO

Broccolini, Crispy Potatoes

25.50
- PAELLA VERDURAS

half / full / double
Piquillo Peppers, Brussels Sprouts, Chickpeas

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

- 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, Mila, Rías Baixas, Spain	12	48
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
2020 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, Aylin, 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

REDS

LIGHT | BERRIES | ELEGANT

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 Trepat Blend, Negre de Folls, Conca de Barberá, Spain	9.5	38
2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain	11.5	46
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, Cadíz, Spain	13	52
2018 Mencía, Raul Perez, Ultreia St. Jacques, Bierzo, Spain	13.5	54
2015 Touriga Blend, Fontes Cunha, ‘Mondeco,’ Dão, Portugal	7	28
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
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, Quieto, 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	

TABLESIDE 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 SHERRY 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
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