

barcelona

BRUNCH

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO

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

FUET

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

SOBRASADA

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

SPECK

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

CHORIZO PICANTE

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

CANTIMPALO CHORIZO

California, US
Pork & Beef Sausage, Smoky, Garlic, Pimentón

SOPPRESSATA

California, US
Pork Salami. Peppercorns, Burgundy Wine

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

HOT COPPA

New Jersey, US
Seasoned Pork Shoulder Sausage, Cayenne Pepper, Red Peppercorns

CABRA ROMERO

Murcia, ES
Semi-Soft, Goat's Milk, Aged 45 Days. Mildly, Tart, Creamy

DRUNKEN GOAT

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

AGED MANCHEGO

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

ETXEGARAI

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

DÉLICE DE BOURGOGNE

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

AGED MAHÓN

Islas Baleares, ES
Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp

SAN SIMÓN

Galicia, ES
Semi-Soft, Cow's Milk, Aged 3 Months. Smoked Creamy, Mild

VALDEÓN

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

LOMO IBÉRICO DE BELLOTA 12.5

Castilla y León, ES
Aged 3 months Ibérico Pork Loin. Mild, Smoky, Pimentón

MAXORATA 8

Islas Canarias, ES
Semi-Firm, Goat's Milk, Aged 2 Months, Buttery, Tangy

APERITIVO BOARD 26

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

Almonds, Patatas Bravas, Fuet, Jamón Serrano, Manchego, Drunken Goat, Olives, Guindilla Peppers

TAPAS

LOMO IBÉRICO ESTRELLADOS* 11

Hand-Cut Fries, Egg, Garlic Aioli

BRUNCH FIDEOS * 14.5

Chorizo, Egg, Garlic Aioli

TORRIJAS 7.5

Raspberry Compote

SERRANO BENEDICT* 8.5

Tomatoes, Hollandaise

OLIVE OIL PANCAKES 8

Quince Butter

BACON 7.5

Spicy Maple

MUSHROOM OMELETTE 8.5

Manchego

MUSHROOM AND SPINACH BENEDICT* 7.5

Hollandaise

HOUSE MARINATED OLIVES 5

Garlic, Thyme, Citrus, Giardiniera

EGGPLANT CAPONATA 5.5

Sweet Peppers, Onions, Basil

ASPARAGUS A LA PLANCHA 9.5

Romesco

CHILLED GOLDEN BEETS 9

Grapefruit Vinaigrette, Mint

SPINACH & CHICKPEA CAZUELA 8.5

Cumin, Roasted Onions, Lemon

MUSHROOMS A LA PLANCHA 11.5

Salsa Verde, Garlic

BROCCOLINI A LA PLANCHA 9.5

Garlic Chili Oil

WHIPPED SHEEP'S CHEESE 8.5

Pimentón Honey

QUESO A LA PLANCHA 12.5

Caña de Oveja, Blackberry Balsamic

SPRING PEA HUMMUS 9

Pita Chips

POTATO TORTILLA 7

Chive Sour Cream

PATATAS BRAVAS 8

Salsa Brava, Garlic Aioli

BOQUERONES 6

Olive Oil, Garlic, Parsley

MUSSELS AL AJILLO 13

White Wine Tomato Sauce, Garlic, Grilled Bread

CRISPY CALAMARI 11.5

Shishito Peppers, Piquillos, Smoked Pepper Aioli

GAMBAS AL AJILLO 9.5

Guindilla Peppers, Olive Oil, Garlic

MAHI-MAHI A LA PLANCHA 15.5

Salsa Verde

ALBONDIGAS 9.5

Spiced Meatballs in Jamón-Tomato Sauce

CHICKEN THIGH A LA PLANCHA 9.5

Aji Amarillo

CHORIZO W/ SWEET & SOUR FIG 9

Balsamic Reduction

STEAK PAILLARD 14.5

Crispy Potatoes, Red Pepper Vinaigrette

SALADS

ENSALADA MIXTA 9

Olives, Onions, Tomatoes, Little Gem Lettuce

BURRATA SHIRAZI 13

Cucumbers, Tomatoes, Manzanilla Olives, Sherry Infused Golden Raisins

LARGE PLATES

CHICKEN PIMIENTOS 23

Potatoes, Lemon, Hot Cherry Peppers

PAELLA VERDURAS half / full / double 18 / 36 / 64

Mushrooms, Piquillo Peppers, Brussels Sprouts, Scallions

PAELLA SALVAJE 28 / 56 / 98

NY Strip, Chorizo, Fried Egg

PAELLA MARISCOS 28 / 56 / 98

Prawns, Calamari, Clams, Mussels

PARILLADA BARCELONA* 31 / 62 / 108

New York Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN 7

OLIVE OIL CAKE 9

Sea Salt

BASQUE BURNT CHEESECAKE 9

Raspberry Compote

CHOCOLATE CAKE 9

Coffee Crème Anglaise, Almond Crumble

EXECUTIVE CHEF CHRIS HOPPIE | EXECUTIVE SOUS CHEF JAKE WILKINS | SOUS CHEF CHANDLER WATSON

*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	<i>Xarel-lo Blend</i>	4.75	9.5	38
2018 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2019 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2020 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2021 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 Menade, Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2020 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 La Vineyta, 'Pipa', Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2019 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	5	10	40
2020 Mestizaje Blanco, El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
2019 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2019 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.5	9	36
2021 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2020 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2019 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2019 Marcel Couturier, Mâcon-Loché, France	<i>Chardonnay</i>	8	16	64
2020 Iniceri, 'Abisso,' Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	6	12	48
2020 L'Alpage, Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2020 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	5	10	40
2020 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2020 Lafage, 'Miraflores', Roussillon, France	<i>Mourvedre Blend</i>	6.5	13	52
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

RED

		3oz	6oz	bottle
2017 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2018 Marqués de Tomares, Crianza, Rioja Spain	<i>Tempranillo</i>	6	12	48
2020 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2021 Glup Glup, Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2021 Le Naturel, Navarra, Spain	<i>Garnacha</i>	5	10	40
2020 Azul y Garanza, Navarra, Spain	<i>Tempranillo</i>	4.5	9 (L)	50
2019 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2019 La Fanfarria, Asturias, Spain	<i>Mencía, Albarín Negro</i>	6.5	13	52
2019 Sotabosc, Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepal Blend</i>	4.75	9.5	38
2020 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Monastrell</i>	4.75	9.5	38
2018 Península, Vino de Montaña, Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2020 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2021 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2020 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	5	10	40
2018 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2019 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2017 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2018 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2019 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2018 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40
2021 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	7	14	56
2019 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

		3oz	bottle
Jarana, Lustau, 750mL	<i>Fino</i>	5.5	44
Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	10	80
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
Carlos VII, Alvear, 375mL	<i>Amontillado</i>	11.5	46
Península, Lustau, 750mL	<i>Palo Cortado</i>	9	72
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	11	44
Marques de Poley, Toro Albala, 500mL	<i>Oloroso</i>	8.5	51

SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
Nectar, Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
Toro Albala, 1988, 375mL	<i>Pedro Ximénez</i>	18	72
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	15	60

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut 13.5
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

BIO-CURIOUS Diorama / Abisso / Biográfico 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

GRENACHE (ON THE ROCKS) Le Naturel / Vino de Montaña / Domaine Vallot 18
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

ACID TRIP Asnella / L'Alpage / Belinda 15
High. Acid. Wines.



COCKTAILS

BEES & BAYS (No ABV) 6
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

FLOR DE SAL (Low ABV) 12
La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif
Luxardo Maraschino, Lime, Lemon, Black Lava Salt

SUMMER STREET SLING 12
Chamomile Infused 360 Vodka
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

TYGRA 13
Cachaça, Quevedo White Port, Ginger Beer,
Lime, Angostura Bitters, Cucumber

DOS PENÍNSULAS 13
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

ALEBRIJES 13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup,
Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder

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

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

GINTONICS

Inspired by the Biodynamic calendar, featuring
Citadelle Gin. 14.5

FRUIT

Fever Tree Grapefruit, Fever Tree Elderflower,
Strawberry, Lemon, Pink Peppercorns

LEAF

Fever Tree Indian, Juniper Berries, Lemon, Bay Leaves

ROOT

Fever Tree Indian, Q Ginger Beer, Cardamom,
Ginger, Lime

CLASSIC BARCELONA GINTONIC

Fever Tree Indian, Grapefruit, Lime, Jasmine

SANGRIA

WHITE OR RED SANGRIA glass pitcher
Rioja Wine, Elderflower, Citrus Infused 9.5 34
Dark Rum, Guava Nectar

GUNS & ROSÉS glass carafe
São João Brut Rosé, Lillet Rosé,
Bedlam Vodka, Peach Nectar, Lemon,
Grapefruit Bitters 12.5 50

BEER

DRAFT 7oz 14oz
OMB, Captain Jack Pilsner - NC 4 8
Lenny Boy, Citraphilia IPA - NC 4 8
Raleigh Brewing, Not Another Hazy NE IPA 4 8

BOTTLES & CANS

Clausthaler, Non-Alcoholic – Germany 5
Carolina Brewery, Sky Blue Kölsch – NC 7
Peroni, Lager - Italy 8
Estrella Damm, Daura Gluten-Free Lager - Spain 8.5
Avery, Island Rascal, Passion Fruit Witbier–CO 8.5
Blackberry Farm Brewery, Classic – TN 9
Catawba, White Zombie - NC 7.5
Hitachino, Nest White - Japan 14
Founders, All Day IPA – MI 6.5
Fullsteam, Rocket Science IPA – NC 8
Sycamore, Juiciness IPA (16 oz) - NC 10.5
Lagunitas, Maximus IPA – CA 8
Triple C, Baby Maker Double IPA (16 oz) - NC 12
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, Queen City (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