

barcelona

BRUNCH

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

CHORIZO PICANTE

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

FUET

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

SPECK

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

FINOCCHIONA

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

AGED MANCHEGO

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

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

SOBRASADA

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

IDIAZABAL

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

SMOKIN' GOAT

Islas Canarias, ES
Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild

DÉLICE DE BOURGOGNE

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

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

CABRA ROMERO

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

ALISIOS

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

CABRA AL GOFIO

Islas Canarias, ES
Semi-Firm, Goat's Milk, Aged 2 Months. Cornmeal Coated

MAHÓN

Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months, Buttery, Mild, Nutty

MAXORATA

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

BRESAOLA

Valtellina, Italy
Lean beef eye of round
90 day dry aged

APERITIVO BOARD

An Assortment Of Spanish
Aperitivo Snacks To Pair With
Your Anytime Drinks

Almonds, Patatas Bravas, Finocchiona, Fuet, Mahon, Idiazabal, Olives, Guindilla Peppers

TAPAS

LOMO IBÉRICO ESTRELLADOS*

Hand-Cut Fries, Egg, Garlic Aioli

OMELETTE

Mushrooms, Truffle

TORRIJAS

Oranges, Crema Catalana

OLIVE OIL PANCAKES

Orange Butter, Maple Syrup

BACON

Spicy Maple

MUSHROOM BENEDICT*

Hollandaise

SERRANO BENEDICT*

Tomatoes, Hollandaise

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

QUESO A LA PLANCHA

Mushroom Conserva

ROASTED CARROTS

Arugula Pesto

STEAK & EGG

Red Chimichurri, Over Easy Egg

CHORIZO W/ SWEET & SOUR FIG

Balsamic Reduction

CHILLED BEETS

Maple Vinaigrette

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

11

8.5

7.5

8

9.5

7.5

8.5

5

5.5

9.5

8.5

14.5

9

8

8.5

MEDITERRANEAN HERB HUMMUS

Lavash

WHIPPED SHEEP'S CHEESE

Pimentón Honey

MUSHROOMS

Scallions, Garlic

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

MAHI-MAHI A LA PLANCHA

Salsa Bilbaina

CHICKEN THIGH

Cherry Pepper Aioli

SUGAR SNAP PEAS

Sofrito, Chili, Lemon

ASPARAGUS

Black Garlic Vinaigrette

CRISPY CALAMARI

Piquillos, Smoked Pepper Aioli

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

CHORIZO W/ SWEET & SOUR FIG

Balsamic Reduction

CREAMED LEEKS

Migas

FAVA BEANS

Lomo Ibérico, Herbs

BACON-WRAPPED DATES

Valdeón Mousse

8.5

8.5

9.5

8

9.5

15.5

9.5

8.5

9.5

11.5

7

9

9.5

9

8

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Romaine Lettuce

ARUGULA SALAD

Raddish, Peas, Lemon Vinaigrette

LARGE PLATES

BRANZINO

Haricots Verts, Potatoes

PAELLA SALVAJE

Chorizo, Pork Belly

PAELLA VERDURAS

Leeks, Red Onion, Fava, Olives

PAELLA MARISCOS

Calamari, Gambas, Clams

DESSERTS

FLAN CATALÁN

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

CREPAS WITH SEASONAL FRUIT

Strawberries, Citrus Cream, Toasted Almonds

OLIVE OIL CAKE

Sea Salt

SORBET

8.5

8.5

26

9

8.5

26.5

half / full / double

28 / 56 / 98

18 / 36 / 64

28 / 56 / 98

7

9

8

9

7

EXECUTIVE CHEF EVAN TANNER | SOUS CHEF KARMA MURILLO | 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
2021 AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	Macabeo Blend	6.5	13	52
2020 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2022 Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2022 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	7	13	52
2021 Menade , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2021 Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2022 Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021 La Vineyta, 'Pipa' , Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2022 Orto Vins , Montsant, Spain	<i>Macabeo</i>	7	14	56
2022 Alvear, 3 Miradas , Montila-Moniles, Spain	<i>Pedro Ximenez</i>	6.25	12.5	50
2021 Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.25	10.5	42
2020 Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.5	9	36
2022 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.25	10.5	42
2022 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2021 Iniceri, 'Abisso' , Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2021 L'Alpage , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52
2021 Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6	12	48

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2020 Liquid Geography , Bierzo, Spain	<i>Mencia</i>	5	10	40
2021 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
2019 Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

RED

		3oz	6oz	bottle
2018 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2020 Marques Tomares , Crianza, Rioja, Spain	<i>Tempranilla</i>	6	12	48
2020 Pedro Gonzalez , Mittel Brunn, Castilla Y Leon, Spain	<i>Prieto Picudo</i>	4.5	9	36
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 Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.5	9	(L) 50
2015 Alberto Orte , A Portela, Valdeorras, Spain	<i>Mencia</i>	6.5	13	52
2019 Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2021 Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2022 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
2020 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2020 Península, Vino de Montaña , Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2022 Bodegas Ponce , Clos Lojen, Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2021 Earth First, Classic , Mendoza, Argentina	<i>Malbec</i>	5	10	40
2019 Belinda , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2020 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2020 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2019 Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2022 Garage Wine Company , Revival, Maule, Chile	<i>Pais</i>	5.75	11.5	46
2018 Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40
2020 Chat. du Morre du Tendre, Cuvee Paul , Cotes-du-Rhone	<i>Grenache Blend</i>	7	14	56
2021 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	72
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

BIO-CURIOUS Diorama / Pedro Gonzalez / Biográfico Many of our wines use Biodynamic farming practices, here are three incredible examples	16
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GRENACHE (ON THE ROCKS) Le Naturel Blanco / Vino de Montaña / Cuvee Paul All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	18
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ACID TRIP Asnella / L'Alpage / Belinda High. Acid. Wines.	15
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COCKTAILS



BLOODY MARY 360 Vodka, House-made Bloody Mary Mix	10
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MIMOSA Choice of: Classic with Fresh Squeezed OJ, Peach, or Guava-Lavender-Lemon	10.5
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AGUA DE VALENCIA Cava, Orange Liqueur Cocchi Americano, Fresh Squeezed Orange Juice	11
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BEEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	6
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FLOR DE SAL (Low ABV) La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif Luxardo Maraschino, Lime, Lemon, Black Lava Salt	12
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SUMMER STREET SLING Chamomile Infused 360 Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud's	12
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder	13.5
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TYGRA Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	13
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	12.5
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LAIRD'S LANE Monkey Shoulder Scotch, Cappelletti, Pasubio Vino Amaro, Orange, Angostura Bitters	15
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GINTONICS

Inspired by three of Spain's most iconic regions	15
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CATALAN Citadelle Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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VALENCIAN Citadelle Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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GALICIAN Citadelle Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
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SANGRIA

RED OR WHITE SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass pitcher	9.5	34
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GUNS & ROSÉS São João Brut Rosé, Lillet Rosé, Bedlam Vodka, Peach Nectar, Lemon, Grapefruit Bitters	glass	carafe	12.5	50
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BEER

DRAFT OMB, Captain Jack Pilsner - NC Sycamore, Southern Girl Blonde - NC Lenny Boy, Citraphilia IPA - NC Raleigh Brewing, Not Another Hazy NE IPA	caña	doble	4	8	4	8	4	8	4	8
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BOTTLES & CANS Clausthaler, Non-Alcoholic - Germany Carolina Brewery, Sky Blue Kölsch - NC Peroni, Lager - Italy Avery, Island Rascal, Passion Fruit Witbier - CO Blackberry Farm Brewery, Classic - TN Estrella Damm, Daura Gluten-Free Lager - Spain Catawba, White Zombie - NC Hitachino, Nest White - Japan Founders, All Day IPA - MI Fullsteam, Rocket Science IPA - NC Sycamore, Juiciness IPA (16 oz) - NC Lagunitas, Maximus IPA - CA Allagash, Tripel Reserve - ME Kentucky Ale, Bourbon Barrel Ale - KY Legal Remedy - Vanilla Porter - SC Left Hand, Milk Stout - CO The Duck-Rabbit, Brown Ale - NC			5	7	8	8.5	9	8.5	7.5	14	6.5	8	10.5	8	10.5	12	8.5	8	7.5
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CIDERS Red Clay Ciderworks, Queen City (16 oz) - NC Isastegi, Sagardo Natural Cider (750mL) - Spain Pomarina Brut Sidra (750mL) - Spain Windy Hill, Ginger Gold Cider (750mL) - SC			12	28	42	29
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