

barcelona

BRUNCH

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	FUET Catalonia, ES Pork Sausage. Rich, Garlic, Black Pepper	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	SALCHICHÓN DE IBÉRICO 14 Andalucía, ES Pork Sausage. Oregano, Garlic, Peppercorns
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	QUESO DE TRUFA 8.5 Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	CAÑA DE OVEJA Murcia, ES Soft-Ripened, Sheep's Milk, Aged 21 Days, Thick Mold Rind. Buttery, Tangy	ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón	BRESAOLA 11 Valtellina, IT Top Round Beef, Aged 90 Days. Deep, Robust, Lean
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	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	APERITIVO BOARD 28 An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks <i>Jamón Serrano, Fuet, Patatas Bravas, Idiazábal, Manchego, Almonds, Olives, Guindillas</i>
FINOCCHIONA Tuscany, IT Pork Sausage With Fennel, Red Wine. Rich, Complex		MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	

TAPAS

OMELETTE 9.5 Mushrooms, Truffle Cheese	SPRING ONIONS 8.5 Lemon Vinaigrette
SERRANO ESTRELLADOS* 11.5 Fries, Egg, Garlic Aioli	ASPARAGUS 9.5 Idiazábal Sauce
BACON 9.5 Pimentón, Maple Syrup	WHIPPED SHEEP'S CHEESE 8.5 Truffle Honey
OLIVE OIL PANCAKES 8.5 Maple Syrup, Cinnamon Butter	HUMMUS 9.5 Piquillos, Lavash
SPINACH AND MUSHROOM BENEDICT* 7.5 Tomatoes, Hollandaise	PATATAS BRAVAS 8.5 Salsa Brava, Garlic Aioli
STEAK & EGG 15.5 Red Chimichurri, Sunny Side Up Egg	POTATO TORTILLA 7 Chive Sour Cream
TORRIJAS 7.5 Strawberries	BOQUERONES 7 Confit Garlic, Parsley
SORIA BENEDICT* 8.5 Tomatoes, Hollandaise	GAMBAS AL AJILLO 10.5 Guindilla Peppers, Garlic
MARINATED OLIVES & GIARDINIERA 5 Thyme, Lemon Zest	SALMON 14.5 Donastoria
SPINACH & CHICKPEA CAZUELA 8.5 Lemon Zest, Cumin, Onions	CHICKEN THIGH 9.5 Lemon Yogurt
ROASTED RADISHES 9 Skordalia	JAMÓN & MANCHEGO CROQUETAS 7 Garlic Aioli
ROASTED CARROTS 9.5 Arugula Gremolata	SPICED BEEF EMPANADAS 8 Red Pepper Sauce
ZUCCHINI 8.5 Caper Gremolata	PORK BELLY 10.5 Aji Amarillo
CREAMED LEEKS 9.5 Migas	

SALADS

ENSALADA MIXTA 11 Olives, Onions, Giardiniera, Gem Lettuce	BEETS 9 Yogurt, Dill, Almonds
LARGE PLATES	
CHICKEN PIMIENTOS 24.5 Potatoes, Lemon, Hot Cherry Peppers	WHOLE ROASTED BRANZINO 28.5 Carrots, Mixed Greens
PAELLA VERDURAS 18 / 36 Carrots, Asparagus, Cauliflower, Zucchini, Squash	PAELLA MARISCOS 29 / 58 Calamari, Clams, Shrimp, Mussels
PAELLA SALVAJE 28 / 56 Pork Belly, Chicken, Beef, Pickled Onions	FIDEOS 17/34 Calamari, Shrimp, Squid Ink
PARRILLADA BARCELONA* 33 / 66 Strip Steak, Chicken, Pork Loin, Gaucho Sausage	

DESSERTS

FLAN CATALÁN 8
BASQUE BURNT CHEESECAKE 10 Strawberries
CHOCOLATE CAKE 9 Coffee Crème Anglaise, Almond Crumble
OLIVE OIL CAKE 10 Sea Salt
ARROZ CON LECHE 8 Coconut Milk, Cinnamon

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

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

WHITE

		3oz	6oz	bottle
2024	Mila , Rías Baixas, Spain	Albariño	6.5	13 52
2024	Rezabal , Getariako Txakolina, Spain	Hondarribi Zuri	6.5	13 52
2024	Menade , Rueda, Spain	Verdejo	6.25	12.5 50
2025	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

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

RED

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

SHERRY

DRY

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

SWEET

		3oz	bottle
	East India Solera , Lustau, 750mL	Oloroso Dulce	9 72
	Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	9 36
	Solera 1927 , Alvear, 375mL	Pedro Ximénez	16 64
	Toro Albala , 1999, 375mL	Pedro Ximénez	20 80

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 14

A progression of dry style sherries, from bright and saline to rich and oxidative.

BIO-CURIOUS

Diorama / Sotabosc / Biografico 16

Many of our wines use Biodynamic farming practices, here are three incredible examples

HELLO, OLD FRIEND

BarCava / 1752 Gran Tradicion / Quieto Gran Corte 17.5

Some relationships are worth celebrating. Wines and people who helped shape our list.



COCKTAILS

BLOODY MARY

360 Vodka, Housemade Bloody Mary Mix 11

MIMOSA

Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon 11

BEES & BAYS (No ABV)

Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf 7

TEA TIME (No ABV)

Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint 8

PICA PICA

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

GIN & JUS

Paco Pepe Gin, Lime, Green Grape, Pink Peppercorn, Ginger 12

ALEBRIJES

Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders 13.5

SIDE HUSTLE

Raynal VSOP Brandy, Bénédictine, Pineapple, Lemon, Barcava 13

BOURBON SPICE RACK

Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters 14

IPANEMA

P-51 Cachaça, Cocchi Americano, La Cigarrera Manzanilla, Lemon 14

LAIRD'S LANE

Monkey Shoulder Scotch, Cappelletti, Pasubio Vino Amaro, Orange, Angostura Bitters 15

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

Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar

glass pitcher
11 39

GUNS & ROSÉS

Tierra Limpia Brut Rosé, Lillet Rosé, Weldon Mills Vodka, Peach Nectar, Grapefruit

glass carafe
13 52

BEER

DRAFT

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
Hopfly, Crunchtime Lager—NC 8
Peroni, Lager—Italy 8.5
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5
Fullsteam, Rocket Science IPA—NC 8.5
NoDa, Lil Slurp Juicy IPA—NC 9.5
Catawba, White Zombie—NC 7.5
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