

# barcelona

## CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

|                                                                                             |
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| <b>JAMÓN SERRANO</b><br>Castilla Y León, ES<br>15-20 Months Cured Ham. Tender, Salty, Sweet |
| <b>SPECK</b><br>Alto Adige, IT<br>Spice-Rubbed Ham. Smoky, Lean                             |
| <b>’NDUJA</b><br>Illinois, US<br>Spreadable Pork Sausage, Calabrian Chili, Pork Jowl        |
| <b>SORIA CHORIZO</b><br>California, US<br>Pork Sausage. Smoky, Garlic, Pimentón             |
| <b>CHORIZO PICANTE</b><br>La Rioja, ES<br>Pork Sausage. Smoky, Spicy, Pimentón              |
| <b>FUET</b><br>Catalonia, ES<br>Pork Sausage. Rich, Garlic, Black Pepper                    |

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| <b>FINOCCHIONA</b><br>Tuscany, IT<br>Pork Sausage With Fennel, Red Wine. Rich, Complex                          |
| <b>CAÑA DE OVEJA</b><br>Murcia, ES<br>Soft-Ripened, Sheep’s Milk, Aged 21 Days, Thick Mold Rind. Buttery, Tangy |
| <b>IDIAZÁBAL</b><br>País Vasco, ES<br>Semi-Firm, Raw Sheep’s Milk, Aged 6 Months. Smoked, Sharp, Fruity         |
| <b>AGED MANCHEGO</b><br>Castilla-La Mancha, ES<br>Firm, Sheep’s Milk, Aged 6 Months. Buttery, Nutty, Complex    |
| <b>VALDEÓN</b><br>Castilla Y León, ES<br>Creamy Blue, Cow & Goat’s Milk, Cave-Aged 2 Months. Mildly Pungent     |

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| <b>DÉLICE DE BOURGOGNE</b><br>Burgundy, FR<br>Triple-Crème, Cow’s Milk, Mold Rind. Mushroomy, Smooth, Tangy          |
| <b>MAHÓN</b><br>Islas Baleares, ES<br>Firm, Cow’s Milk, Aged 4 Months. Buttery, Mild, Nutty                          |
| <b>ALISIOS</b><br>Islas Canarias, ES<br>Semi-Soft, Cow & Goat’s Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón |
| <b>DRUNKEN GOAT</b><br>Murcia, ES<br>Semi-Soft, Goat’s Milk, Aged 2 Months. Red Wine Soaked                          |

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| <b>SALCHICHÓN DE IBÉRICO</b><br>Andalucía, ES<br>Pork Sausage. Oregano, Garlic, Peppercorns                                | 14   |
| <b>QUESO DE TRUFA</b><br>Castilla-La Mancha, ES<br>Semi-Soft, Sheep’s Milk, Cured 4 Months, Black Truffle. Savory, Piquant | 10.5 |
| <b>WAGYU CECINA</b><br>Illinois, US<br>Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky                | 14   |
| <b>APERITIVO BOARD</b><br>An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks                       | 26   |
| <i>Patatas Bravas, Jamón Serrano, Fuet, Mahón, Manchego, Almonds, Olives, Spicy Pickles</i>                                |      |

## TAPAS

|                                                                    |     |                                                                   |      |
|--------------------------------------------------------------------|-----|-------------------------------------------------------------------|------|
| <b>MARINATED OLIVES &amp; GIARDINIERA</b><br>Thyme, Lemon Zest     | 6   | <b>BOQUERONES</b><br>Garlic, Potato Chips                         | 7    |
| <b>HARICOT VERTS</b><br>Radish, Red Onions                         | 8.5 | <b>CRISPY CALAMARI</b><br>Piquillos, Smoked Pepper Aioli          | 11.5 |
| <b>EGGPLANT CAPONATA</b><br>Bell Peppers, Balsamic, Basil          | 6.5 | <b>SWORDFISH A LA PLANCHA</b><br>Puttanesca                       | 15.5 |
| <b>SPINACH &amp; CHICKPEA CAZUELA</b><br>Lemon Zest, Cumin, Onions | 8.5 | <b>GAMBAS AL AJILLO</b><br>Guindilla Peppers, Scallions, Garlic   | 10.5 |
| <b>ROASTED CARROTS</b><br>Arugula Pesto                            | 9.5 | <b>MUSSELS</b><br>Salsa Diablo                                    | 14   |
| <b>SPRING ONIONS</b><br>Lemon Vinaigrette                          | 8.5 | <b>PULPO A LA GALLEGA</b><br>Fingerling Potatoes, Harissa         | 15.5 |
| <b>CHAMPIÑONES AL AJILLO</b><br>Garlic, Scallions, Lemon           | 12  | <b>CHICKEN THIGH</b><br>Mojo Picante                              | 9.5  |
| <b>FRIED GREEN TOMATOES</b><br>Pesto                               | 10  | <b>JAMÓN &amp; MANCHEGO CROQUETAS</b><br>Garlic Aioli             | 7    |
| <b>BROCCOLINI</b><br>Garlic, Pepper Flakes                         | 9   | <b>BONE MARROW</b><br>Bacon Jam                                   | 15.5 |
| <b>CAULIFLOWER</b><br>Romesco                                      | 8.5 | <b>SPICED BEEF EMPANADAS</b><br>Red Pepper Sauce                  | 8    |
| <b>ASPARAGUS</b><br>Salsa Verde                                    | 9.5 | <b>PORK BELLY</b><br>Aji Amarillo                                 | 10.5 |
| <b>BEETS</b><br>Crème Fraîche, Almonds                             | 9   | <b>CHORIZO W/ SWEET &amp; SOUR FIGS</b><br>Sherry Vinegar, Garlic | 9    |
| <b>HUMMUS</b><br>Tomato, Lavash                                    | 9.5 | <b>ALBONDIGAS</b><br>Spiced Meatballs In Jamón-Tomato Sauce       | 9.5  |
| <b>WHIPPED SHEEP’S CHEESE</b><br>Truffle Honey                     | 9.5 | <b>BACON WRAPPED DATES</b><br>Valdeon Mousse                      | 10.5 |
| <b>POTATO TORTILLA</b><br>Chive Sour Cream                         | 7.5 | <b>TRUFFLED BIKINI</b><br>Serrano, Mahón                          | 9    |
| <b>PATATAS BRAVAS</b><br>Salsa Brava, Garlic Aioli                 | 8.5 | <b>STEAK PAILLARD*</b><br>Pepper Vinaigrette                      | 14.5 |

## SALADS

|                                                                   |     |
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| <b>QUINOA SALAD</b><br>Spring Onions, Peas, Harissa               | 8.5 |
| <b>ENSALADA MIXTA</b><br>Olives, Onions, Giardiniera, Gem Lettuce | 11  |

## LARGE PLATES

|                                                                    |             |
|--------------------------------------------------------------------|-------------|
| <b>CHICKEN PIMIENTOS</b><br>Potatoes, Lemon, Hot Cherry Peppers    | 24.5        |
| <b>WHOLE ROASTED BRANZINO</b><br>Broccolini, Potatoes              | 28.5        |
|                                                                    | HALF / FULL |
| <b>PAELLA VERDURAS</b><br>Sweet Peas, Spring Onions, Asparagus     | 18 / 44     |
| <b>PAELLA SALVAJE</b><br>Chicken, Chorizo, Pork Belly              | 28 / 56     |
| <b>PAELLA MARISCOS</b><br>Calamari, Shrimp, Clams, Mussels         | 29 / 56     |
| <b>PARRILLADA BARCELONA*</b><br>Steak, Chicken, Pork Loin, Sausage | 33 / 66     |

## DESSERTS

|                                                                |    |
|----------------------------------------------------------------|----|
| <b>FLAN CATALÁN</b>                                            | 8  |
| <b>OLIVE OIL CAKE</b><br>Sea Salt                              | 10 |
| <b>CHOCOLATE CAKE</b><br>Coffee Crème Anglaise, Almond Crumble | 9  |
| <b>BASQUE BURNT CHEESECAKE</b><br>Strawberries                 | 10 |
| <b>ARROZ CON LECHE</b><br>Coconut Milk, Cinnamon               | 8  |

## EXECUTIVE CHEF AARON DANIELS

\*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   | <b>BarCava, Brut</b> , Penedès, Spain                         | <i>Xarel-lo Blend</i> | 3oz | 6oz | bottle |
| 2021 | <b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain | <i>Macabeo Blend</i>  | 5.5 | 11  | 44     |
|      |                                                               |                       | 7   | 14  | 56     |
| NV   | <b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain              | <i>Trepat</i>         | 6.5 | 13  | 52     |

WHITE

|      |                                                                 |                            |      |      |        |
|------|-----------------------------------------------------------------|----------------------------|------|------|--------|
| 2023 | <b>Mila</b> , Rías Baixas, Spain                                | <i>Albariño</i>            | 3oz  | 6oz  | bottle |
| 2023 | <b>Rezabal</b> , Getariako Txakolina, Spain                     | <i>Hondarribi Zuri</i>     | 6    | 12   | 48     |
| 2023 | <b>Menade</b> , Rueda, Spain                                    | <i>Verdejo</i>             | 6.5  | 13   | 52     |
| 2023 | <b>Le Naturel</b> , Navarra, Spain                              | <i>Garnacha Blanca</i>     | 6.25 | 12.5 | 50     |
| 2023 | <b>Pinord, Diorama</b> , Penedès, Spain                         | <i>Xarel-lo</i>            | 5.5  | 11   | 44     |
| 2022 | <b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain                 | <i>Xarel-lo, Riesling</i>  | 4.75 | 9.5  | 38     |
| 2023 | <b>La Vineyta, ‘Pipa’</b> , Emporda, Spain                      | <i>Malvasia</i>            | 6.25 | 12.5 | 50     |
| 2022 | <b>Orto Vins, Les Argiles</b> , Montsant, Spain                 | <i>Macabeo</i>             | 6    | 12   | 48     |
| 2020 | <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain              | <i>Pedro Ximénez</i>       | 7    | 14   | 56     |
| 2023 | <b>Asnella</b> , Vinho Verde, Portugal                          | <i>Arinto, Loureiro</i>    | 6.5  | 13   | 52     |
| 2024 | <b>Aylin</b> , San Antonio, Chile                               | <i>Sauvignon Blanc</i>     | 5.5  | 11   | 44     |
| 2024 | <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay             | <i>Chardonnay</i>          | 5    | 10   | 40     |
| 2022 | <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay              | <i>Petit Manseng Blend</i> | 6.5  | 13   | 52     |
| 2023 | <b>Iniceri, Abisso</b> , Sicily, Italy                          | <i>Catarratto</i>          | 6    | 12   | 48     |
| NV   | <b>Leitz, Eins Zwei Zero</b> , Rheingau, Germany (Alcohol Free) | <i>Riesling</i>            | 4.75 | 9.5  | 38     |

ROSÉ & SKIN CONTACT

|      |                                                               |                           |     |     |        |
|------|---------------------------------------------------------------|---------------------------|-----|-----|--------|
| 2023 | <b>Liquid Geography</b> , Bierzo, Spain                       | <i>Mencía</i>             | 3oz | 6oz | bottle |
| 2023 | <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina       | <i>Pinot Noir</i>         | 5.5 | 11  | 44     |
| 2023 | <b>Christophe Avi</b> , Agenais, France                       | <i>Cabernet Sauvignon</i> | 5   | 10  | 40     |
| 2022 | <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain | <i>Malvar, Airén</i>      | 6   | 12  | 48     |
|      |                                                               |                           | 5.5 | 11  | 44     |

RED

|      |                                                                       |                               |      |      |        |
|------|-----------------------------------------------------------------------|-------------------------------|------|------|--------|
| 2019 | <b>Nucerro, Reserva</b> , Rioja, Spain                                | <i>Tempranillo</i>            | 3oz  | 6oz  | bottle |
| 2020 | <b>Marqués de Tomares, Crianza</b> , Rioja, Spain                     | <i>Tempranillo</i>            | 7    | 14   | 56     |
| 2021 | <b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain            | <i>Tempranillo</i>            | 6    | 12   | 48     |
| 2023 | <b>Glup Glup</b> , Cariñena, Spain                                    | <i>Tempranillo</i>            | 6.5  | 13   | 52     |
| 2022 | <b>Azul y Garanza</b> , Navarra, Spain                                | <i>Garnacha</i>               | 4.5  | 9    | 36     |
| 2017 | <b>Alberto Orte, A Portela</b> , Valdeorras, Spain                    | <i>Tempranillo</i>            | 4.75 | 9.5  | (L) 53 |
| 2023 | <b>Sotabosc</b> , Montsant, Spain                                     | <i>Mencía</i>                 | 6.5  | 13   | 52     |
| 2020 | <b>Coster dels Olivers</b> , Priorat, Spain                           | <i>Garnacha, Cariñena</i>     | 6.25 | 12.5 | 50     |
| 2022 | <b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá               | <i>Cariñena, Garnacha</i>     | 7.5  | 15   | 60     |
| 2022 | <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain                     | <i>Trepat Blend</i>           | 5.5  | 11   | 44     |
| 2021 | <b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain           | <i>Monastrell</i>             | 5    | 10   | 40     |
| 2021 | <b>Uva de Vida, Biográfico</b> , Toledo, Spain                        | <i>Garnacha, Piñuela</i>      | 6.5  | 13   | 52     |
| 2023 | <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain                   | <i>Tempranillo, Graciano</i>  | 7    | 14   | 56     |
| 2022 | <b>Filipe Ferreira</b> , Duoro, Portugal                              | <i>Bobal</i>                  | 6    | 12   | 48     |
| 2023 | <b>Caves Sao Joao Baga Novo</b> , Bairrada, Portugal – Served Chilled | <i>Touriga Nacional Blend</i> | 5.75 | 11.5 | 46     |
| 2021 | <b>Quieto, Gran Corte</b> , Mendoza, Argentina                        | <i>Baga</i>                   | 5.5  | 11   | (L) 62 |
| 2020 | <b>Peñalolen</b> , Maipo, Chile                                       | <i>Cabernet Franc, Malbec</i> | 6.5  | 13   | 52     |
| 2021 | <b>Polkura</b> , Colchagua, Chile                                     | <i>Cabernet Sauvignon</i>     | 6.75 | 13.5 | 54     |
| 2023 | <b>Casas del Bosque</b> , Casablanca, Chile                           | <i>Syrah</i>                  | 6.5  | 13   | 52     |
| 2022 | <b>Garage Wine Company, Revival</b> , Maule, Chile                    | <i>Pinot Noir</i>             | 7    | 14   | 56     |
| 2020 | <b>Alto de la Ballena</b> , Maldonado, Uruguay                        | <i>País</i>                   | 5.75 | 11.5 | 46     |
|      |                                                                       | <i>Cabernet Franc Blend</i>   | 5.5  | 11   | 44     |

SHERRY

DRY

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

SWEET

|                                          |                      |     |        |
|------------------------------------------|----------------------|-----|--------|
| <b>East India Solera</b> , Lustau, 750mL | <i>Oloroso Dulce</i> | 3oz | bottle |
| <b>Nectar</b> , Gonzalez Byass, 375mL    | <i>Pedro Ximénez</i> | 9   | 72     |
| <b>Solera 1927</b> , Alvear, 375mL       | <i>Pedro Ximénez</i> | 9   | 36     |
| <b>Toro Albala</b> , 1999, 375mL         | <i>Pedro Ximénez</i> | 16  | 64     |
|                                          |                      | 18  | 72     |

WINE FLIGHTS

|                                                                                                                                                                                   |  |      |
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| 3 Half Glasses                                                                                                                                                                    |  |      |
| <b>APERITIVOS</b> BarCava / La Cigarrera / El Bandarra Vermut<br>Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange) |  | 13.5 |
| <b>BIO-CURIOUS</b> Diorama / Abisso / Biografico<br>Many of our wines use Biodynamic farming practices, here are three incredible examples                                        |  | 16   |
| <b>ACID TRIP</b> Asnella / B.R.O.T. / Baga Novo<br>High. Acid. Wines.                                                                                                             |  | 16   |
| <b>NEW WORLD, OLD SCHOOL</b> Cerro Chapeau / Saurus Rose / Revival Pais<br>Three wines from the New World (South America) with “Old School” classic character.                    |  | 14.5 |

COCKTAILS

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| <b>BEEES &amp; BAYS</b> (No ABV)<br>Lime, Salted Honey Syrup, Cardamom Bitters<br>Sparkling Water, Torched Bay Leaf | 7 |
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| <b>TEA TIME</b> (No ABV)<br>Blue Flower Earl Grey Tea, Blueberry Shrub,<br>Salted Honey Syrup, Lemon, Aquafaba, Mint | 8 |
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| <b>PICA PICA</b><br>360 Vodka, Cappelletti Aperitivo, Orange,<br>Lemon, Aquafaba, Jalapeño | 12.5 |
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| <b>GIN &amp; JUS</b><br>Citadelle Gin, Green Grape, Pink Peppercorn, Ginger | 12 |
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| <b>DOS PENÍNSULAS</b><br>Libélula Joven Tequila, Lustau Palo Cortado<br>Lemon, Agave, Nutmeg | 13 |
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| <b>ALEBRIJES</b><br>Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,<br>Aquafaba, Dragonfruit & Tangerine Powders | 13.5 |
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| <b>SIDE HUSTLE</b><br>Raynal VSOP Brandy, Bénédictine,<br>Pineapple, Lemon, Barcava | 13 |
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| <b>BOURBON SPICE RACK</b><br>Four Roses Bourbon, Cardamaro, Maple Syrup,<br>Lemon, Cardamom & Lavender Bitters | 14 |
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| <b>IPANEMA</b><br>P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon | 14 |
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| <b>LAIRD’S LANE</b><br>Monkey Shoulder Scotch, Cappelletti,<br>Pasubio Vino Amaro, Orange, Angostura Bitters | 15 |
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GINTONICS

|                                                   |    |
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| Inspired by three of Spain’s most iconic regions. | 15 |
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| <b>CATALAN</b><br>Gin, Fever Tree Mediterranean Tonic,<br>Grapefruit, Lime, Rosemary |  |
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| <b>VALENCIAN</b><br>Gin, Fever Tree Indian Tonic,<br>Orange Blossom Water, Lemon, Orange, Thyme |  |
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|---------------------------------------------------------------------------|--|
| <b>GALICIAN</b><br>Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint |  |
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SANGRIA

|                                                                                                  |       |         |
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| <b>WHITE OR RED SANGRIA</b><br>Rioja Wine, Elderflower, Citrus Infused<br>Dark Rum, Guava Nectar | glass | pitcher |
|                                                                                                  | 11    | 39      |

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|-----------------------------------------------------------------------------------------------------------------|-------|--------|
| <b>GUNS &amp; ROSÉS</b><br>Tierra Limpia Brut Rosé, Lillet Rosé Weldon Mills<br>Vodka, Peach Nectar, Grapefruit | glass | carafe |
|                                                                                                                 | 13    | 52     |

BEER

|                                          |      |       |
|------------------------------------------|------|-------|
| <b>DRAFT</b>                             | caña | doble |
| Sycamore, Southern Girl Blonde—NC        | 4    | 8     |
| Captain Jack Pilsner—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

|                                              |      |
|----------------------------------------------|------|
| Clausthaler, Non-Alcoholic—Germany           | 5    |
| Peroni, Lager—Italy                          | 8.5  |
| Estrella Damm, Daura Gluten-Free Lager—Spain | 8.5  |
| Hopfly, Crunchtime Lager—NC                  | 8    |
| Catawba, White Zombie—NC                     | 7.5  |
| Founders, All Day IPA—MI                     | 6.5  |
| Sycamore, Juiciness IPA (16 oz)—NC           | 11   |
| Blackberry Farm Brewery, Classic—TN          | 9    |
| Allagash, Tripel—ME                          | 10.5 |
| Red Clay Ciderworks, Queen City (16 oz)—NC   | 12   |