

# 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

#### 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

Pais 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

#### LOMO IBÉRICO DE BELLOTA

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

#### 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, Caponata, Guindilla Peppers*

### TAPAS

#### LOMO IBÉRICO ESTRELLADOS\*

Hand-Cut Fries, Egg, Garlic Aioli

11

#### TORRIJAS

Oranges, Crema Catalana

7.5

#### OMELETTE

Mushrooms, Truffle

8.5

#### BACON

Spicy Maple

9.5

#### BRUNCH FIDEOS \*

Pork Belly, Egg, Garlic Aioli

14.5

#### OLIVE OIL PANCAKES

Orange Butter, Maple Syrup

8

#### MUSHROOM BENEDICT\*

Hollandaise

7.5

#### SERRANO BENEDICT\*

Tomatoes, Hollandaise

8.5

#### HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

#### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

#### QUESO A LA PLANCHA

Mushroom Conserva

9.5

#### STEAK & EGG

Red Chimichurri, Over Easy Egg

14.5

#### CHORIZO W/ SWEET & SOUR FIG

Balsamic Reduction

9

#### CHILLED BEETS

Maple Vinaigrette

8

#### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

#### SPRING PEA HUMMUS

Lavash

9.5

#### WHIPPED SHEEP'S CHEESE

Pimentón Honey

8.5

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

#### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

#### MAHI-MAHI A LA PLANCHA

Salsa Bilbaina

15.5

#### BOQUERONES

Green Olives, Piquillo Peppers

6

#### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

#### MUSSELS

Salsa Diablo

13

#### CHICKEN THIGH

Cherry Pepper Aioli

9.5

#### SUGAR SNAP PEAS

Sofrito, Chili, Lemon

8.5

#### POTATO TORTILLA

Chive Sour Cream

7

#### ROASTED SALMON

Pea Purée

11.5

#### ASPARAGUS

Black Garlic Vinaigrette

9.5

#### CREAMED LEEKS

Migas

9.5

#### MUSHROOMS

Scallions, Peppers

9

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Tomatoes, Romaine Lettuce

9

#### ARUGULA SALAD

Raddish, Peas, Lemon Vinaigrette

8.5

### LARGE PLATES

#### BRANZINO

Haricots Verts, Potatoes

26.5

#### PAELLA SALVAJE

Chicken, Steak, Pork

half / full / double  
28 / 56 / 98

#### PAELLA VERDURAS

Leeks, Red Onion, Fava, Olives

18 / 36 / 64

#### PAELLA MARISCOS

Calamari, Gambas, Clams, Mussels

28 / 56 / 98

### DESSERTS

#### FLAN CATALÁN

7

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

#### BASQUE BURNT CHEESECAKE

Strawberries

9

EXECUTIVE CHEF EVAN TANNER | SOUS CHEF KARMA MURILLO

\*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 <b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2021 <b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	Macabeo Blend	6.5	13	52
2020 <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

## WHITE

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

## ROSÉ & SKIN CONTACT

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

## RED

		3oz	6oz	bottle
2018 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2020 <b>Marques Tomares</b> , Crianza, Rioja, Spain	<i>Tempranillo</i>	6	12	48
2020 <b>Pedro Gonzalez</b> , Mittel Brunn, Castilla Y Leon, Spain	<i>Prieto Picudo</i>	4.5	9	36
2020 <b>Bardos, Romántica</b> , Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2021 <b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2021 <b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.5	9 (L)	50
2015 <b>Alberto Orte</b> , A Portela, Valdeorras, Spain	<i>Mencia</i>	6.5	13	52
2019 <b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2021 <b>Coster dels Olivers</b> , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2022 <b>Vins de Pedra</b> , Negre de Folls, Conca de Barberá	<i>Trepal Blend</i>	4.75	9.5	38
2020 <b>Primitivo Quiles</b> , Cono 4, Alicante, Spain	<i>Monastrell</i>	4.75	9.5	38
2020 <b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2020 <b>Península, Vino de Montaña</b> , Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2022 <b>Bodegas Ponce</b> , Clos Lojen, Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2021 <b>Earth First, Classic</b> , Mendoza, Argentina	<i>Malbec</i>	5	10	40
2019 <b>Belinda</b> , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2020 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2020 <b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2019 <b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2022 <b>Garage Wine Company</b> , Revival, Maule, Chile	<i>Pais</i>	5.75	11.5	46
2018 <b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40
2020 <b>Chat. du Morre du Tendre, Cuvee Paul</b> , Cotes-du-Rhone	<i>Grenache Blend</i>	7	14	56
2021 <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

# SHERRY

## DRY

		3oz	bottle
<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	5.5	44
<b>Tradicion</b> , Bodegas Tradicion, 750mL	<i>Fino</i>	10	80
<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	8.5	34
<b>Almacenista</b> , Lustau, 500mL	<i>Manzanilla Pasada</i>	14	84
<b>Los Arcos, Lustau, 750mL</b>	<i>Amontillado</i>	6	48
<b>Carlos VII</b> , Alvear, 375mL	<i>Amontillado</i>	11.5	46
<b>Península, Lustau, 750mL</b>	<i>Palo Cortado</i>	9	72
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	11	44
<b>Marques de Poley</b> , Toro Albala, 500mL	<i>Oloroso</i>	8.5	51

## SWEET

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

# WINE FLIGHTS

3 Half Glasses

<b>BIO-CURIOUS</b> Diorama / Pedro Gonzalez / Biográfico	16
Many of our wines use Biodynamic farming practices, here are three incredible examples	

<b>GRENACHE (ON THE ROCKS)</b> Le Naturel Blanco / Vino de Montaña / Cuvee Paul	18
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	

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

# COCKTAILS



<b>BLOODY MARY</b>	10
360 Vodka, House-made Bloody Mary Mix	

<b>MIMOSA</b>	10.5
Choice of: Classic with Fresh Squeezed OJ, Peach, or Guava-Lavender-Lemon	

<b>AGUA DE VALENCIA</b>	11
Cava, Orange Liqueur Cocchi Americano, Fresh Squeezed Orange Juice	

<b>BEES &amp; BAYS</b> (No ABV)	6
Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	

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

<b>SUMMER STREET SLING</b>	12
Chamomile Infused 360 Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud's	

<b>ALEBRIJES</b>	13.5
Bañez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder	

<b>TYGRA</b>	13
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	

<b>DOS PENÍNSULAS</b>	13
Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	

<b>BOURBON SPICE RACK</b>	12.5
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	

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

# GINTONICS

Inspired by three of Spain's most iconic regions	15
--	----

<b>CATALAN</b>	
Citadelle Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	

<b>VALENCIAN</b>	
Citadelle Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	

<b>GALICIAN</b>	
Citadelle Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	

# SANGRIA

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

<b>GUNS &amp; ROSÉS</b>	glass	carafe
São João Brut Rosé, Lillet Rosé, Bedlam Vodka, Peach Nectar, Lemon, Grapefruit Bitters	12.5	50

# BEER

<b>DRAFT</b>	caña	doble
OMB, Captain Jack Pilsner - NC	4	8
Sycamore, Southern Girl Blonde - NC	4	8
Lenny Boy, Citraphilia IPA - NC	4	8
Raleigh Brewing, Not Another Hazy NE IPA	4	8

<b>BOTTLES &amp; CANS</b>	
Clausthaler, Non-Alcoholic - Germany	5
Carolina Brewery, Sky Blue Kölsch - NC	7
Peroni, Lager - Italy	8
Avery, Island Rascal, Passion Fruit Witbier-CO	8.5
Blackberry Farm Brewery, Classic - TN	9
Estrella Damm, Daura Gluten-Free Lager - Spain	8.5
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
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

<b>CIDERS</b>	
Red Clay Ciderworks, Queen City (16 oz) - NC	12
Isastegi, Sagardo Natural Cider (750mL) - Spain	28
Pomarina Brut Sidra (750mL) - Spain	42
Windy Hill, Ginger Gold Cider (750mL) - SC	29