

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO Castilla y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild	FERMIN JAMON 10 Castilla y León, ES 15 Months Cured Ham. Tender, Salty, Sweet
FUET Catalonia, ES Pork Sausage. Rich, Garlic, Black Pepper	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	MAXORATA 8.5 Islas Canarias, ES Semi-Firm, Goat's Milk, Aged 2 Months. Buttery, Tangy
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	CABRA AL GOFIO Islas Canarias, ES Semi-Firm, Goat's Milk, Aged 2 Months. Cornmeal Coated	BRESAOLA 8.5 Valtellina, Italy Lean Beef Eye of Round 90 Day Dry Aged
FINOCCHIONA Tuscany, IT Pork Sausage With Fennel, Red Wine. Rich, Complex	VALDEÓN Castilla y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	SAN SIMÓN Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild	APERITIVO BOARD 26 An Assortment Of Spanish Aperitivo Snacks To Pair With Your Anytime Drinks
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	IDIAZABAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Smoked, 6 Months. Sharp, Fruity, Smoky	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked	<i>Almonds, Patatas Bravas, Serrano, Idiazabal, Smokin' Goat, Fuet, Olives, Guindilla Peppers</i>
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón			

TAPAS

HOUSE MARINATED OLIVES 5 Garlic, Thyme, Citrus, Giardiniera	ROASTED SALMON 11.5 Pea Purée
EGGPLANT CAPONATA 5.5 Sweet Peppers, Basil	GAMBAS AL AJILLO 9.5 Guindilla Peppers, Olive Oil, Garlic
SPINACH & CHICKPEA CAZUELA 8.5 Cumin, Roasted Onions, Lemon	MAHI-MAHI A LA PLANCHA 15.5 Salsa Bilbaina
ROASTED CARROTS 8.5 Arugula Pesto	BOQUERONES 6 Green Olives, Piquillo Peppers
CHILLED BEETS 8 Maple Vinaigrette	CRISPY CALAMARI 11.5 Piquillos, Smoked Pepper Aioli
ASPARAGUS 9.5 Black Garlic Vinaigrette	MUSSELS 14 Salsa Diabla
MUSHROOMS 9 Scallions, Peppers	CHICKEN THIGH 9.5 Cherry Pepper Aioli
CREAMED LEEKS 9.5 Migas	PORK BELLY 10.5 Mojo Verde
SUGAR SNAP PEAS 8.5 Sofrito, Chili, Lemon	CHICKEN PINTXO 9.5 Dill, Lemon
QUESO A LA PLANCHA 12.5 Mushroom Conserva	TRUFFLED BIKINI 9 Serrano Ham, Mahón
WHIPPED SHEEP'S CHEESE 8.5 Honey	JAMÓN & MANCHEGO CROQUETAS 7 Garlic Aioli
HUMMUS 9.5 Lavash	SPICED BEEF EMPANADAS 8 Red Pepper Sauce
POTATO TORTILLA 7 Chive Sour Cream	STEAK PAILLARD 14.5 Crispy Potatoes, Red Pepper Vinaigrette
PATATAS BRAVAS 8 Salsa Brava, Garlic Aioli	CHORIZO W/ SWEET & SOUR FIG 9 Balsamic Reduction
STUFFED PIQUILLO PEPPERS 12 Crab Meat, Mahon	ALBONDIGAS 9.5 Spiced Meatballs in Jamón-Tomato Sauce

SALADS

ENSALADA MIXTA 9 Olives, Onions, Tomatoes, Romaine Lettuce	ARUGULA SALAD 8.5 Radish, Peas, Lemon Vinaigrette
CHICKEN PIMIENTOS 23 Potatoes, Lemon, Hot Cherry Peppers	BRANZINO 26.5 Asparagus, Potatoes
PAELLA SALVAJE 28 / 56 / 98 Pork Belly, Chorizo	PAELLA VERDURAS 18 / 36 / 64 Leeks, Olives, Red Onions, Fava Beans
PAELLA MARISCOS 28 / 56 / 98 Calamari, Gambas, Clams, Mussels	PARILLADA BARCELONA* 31 / 62 / 108 Steak, Chicken, Lomo, Gaucho Sausage

DESSERTS

CHOCOLATE CAKE 9 Coffee Crème Anglaise, Almond Crumble	FLAN CATALÁN 7
OLIVE OIL CAKE 9 Sea Salt	BASQUE BURNT CHEESECAKE 9 Strawberries

EXECUTIVE CHEF EVAN TANNER | EXECUTIVE 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

NV BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle	5	10	40
2021 AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52			
2020 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50			

WHITE

2022 Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle	6	12	48
2023 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	7	13	52			
2021 Menade , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50			
2022 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			
2023 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.25	10.5	42			
2023 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38			
2022 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50			
2017 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

2021 Liquid Geography , Bierzo, Spain	<i>Mencia</i>	3oz	6oz	bottle	5	10	40
2022 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

2018 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle	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			
2016 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>Trepas Blend</i>	4.75	9.5	38			
2022 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			
2020 Belinda , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36			
2021 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52			
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			
2022 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 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

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle	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		
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

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle	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 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

GRENA CHE (ON THE ROCKS) Le Naturel Blanco / Vino de Montaña / Cuvee Paul 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

BEEES & 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

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

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

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

GINTONICS

Inspired by Spain's most iconic regions 15

CATALAN
Citadelle Gin, Fever Tree Mediterranean Tonic,
Grapefruit, Lime, Rosemary

VALENCIAN
Citadelle Gin, Fever Tree Indian Tonic,
Orange Blossom Water, Lemon, Orange, Thyme

SANGRIA

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

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

BEER

DRAFT 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

BOTTLES & CANS

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

CIDERS

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

