

# barcelona

## CHARCUTERIE & CHEESE

7 for one | 19.5 for three

### JAMÓN SERRANO

Castilla y León, ES  
15-20 Months Cured Ham. Tender,  
Salty, Sweet

### FUET

Catalonia, ES  
Pork Sausage. Rich, Garlic, Black Pepper

### FINOCCHIONA

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

### CHORIZO PICANTE

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

### SPECK

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

### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

### SOBRASADA

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

### AGED MANCHEGO

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

### CABRA ROMERO

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

### DÉLICE DE BOURGOGNE

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

### VALDEÓN

Castilla y León, ES  
Creamy Blue, Cow & Goat's Milk, Cave-Aged  
2 Months. Mildly Pungent

### 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

### 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

### SAN SIMÓN

Galicia, ES  
Semi-Soft, Cow's Milk, Aged 3 Months.  
Smoked, Creamy, Mild

### DRUNKEN GOAT

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 2 Months.  
Red Wine-Soaked

### 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, Fuet,  
Manchego, Mahón, Finchiona, Olives,  
Guindilla Peppers*

14

8.5

8.5

26

## TAPAS

### HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

### EGGPLANT CAPONATA

Sweet Peppers, Basil

5.5

### MAHI-MAHI A LA PLANCHA

Salsa Bilbaina

15.5

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

### SCALLOPS

Carrot Purée

18.5

### ROASTED CARROTS

Arugula Pesto

8.5

### STUFFED PIQUILLO PEPPERS

Crab Meat, Mahon

12

### CHILLED BEETS

Maple Vinaigrette

8

### MUSSELS

Salsa Diablo

14

### ASPARAGUS

Black Garlic Vinaigrette

9.5

### CRISPY CALAMARI

Piquillos, Smoked Pepper Aioli

11.5

### HARICOT VERTS

Romesco

8

### CHICKEN THIGH

Cherry Pepper Aioli

9.5

### MUSHROOMS

Scallions, Peppers

9

### CHICKEN PINTXO

Dill, Lemon

9.5

### CREAMED LEEKS

Migas

9.5

### PORK BELLY

Mojo Verde

10.5

### SUGAR SNAP PEAS

Sofrito, Chili, Lemon

8.5

### CHORIZO W/ SWEET & SOUR FIG

Balsamic Reduction

9

### QUESO A LA PLANCHA

Mushroom Conserva

12.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

### WHIPPED SHEEP'S CHEESE

Honey

8.5

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

### SPRING PEA HUMMUS

Lavash

9.5

### STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

14.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

### POTATO TORTILLA

Chive Sour Cream

7

### TRUFFLED BIKINI

Serrano Ham, Mahón

9

### ROASTED SALMON

Pea Purée

11.5

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Romaine Lettuce

9

### ARUGULA SALAD

Radish, Peas, Lemon Vinaigrette

8.5

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

### BRANZINO

Green Beans, Potatoes

26.5

### PAELLA SALVAJE

Chorizo, Chicken

half / full / double

28 / 56 / 98

### PAELLA VERDURAS

Red Onions, Fennel, Cauliflower

18 / 36 / 64

### PAELLA MARISCOS

Calamari, Gambas, Clams, Mussels

28 / 56 / 98

### PARILLADA BARCELONA\*

Steak, Chicken, Pork Loin, Sausage

31 / 62 / 108

## DESSERTS

### FLAN CATALÁN

7

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

### OLIVE OIL CAKE

Sea Salt

9

### CREPAS WITH SEASONAL FRUIT

Citrus Cream, Strawberries, Almonds

8

### BASQUE BURNT CHEESECAKE

Strawberries

9

EXECUTIVE CHEF EVAN TANNER | EXECUTIVE 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

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

## WHITE

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

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

2018 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle	6.5	13	52
2020 <b>Marques Tomares</b> , Crianza, Rioja, Spain	<i>Tempranilla</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			
2016 <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			
2022 <b>Vins de Pedra</b> , Negre de Folls, Conca de Barberá	<i>Trepal Blend</i>	4.75	9.5	38			
2022 <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			
2020 <b>Belinda</b> , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36			
2021 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52			
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			
2022 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56			
2018 <b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40			
2021 <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

<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	3oz	bottle	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</b> , Lustau, 750mL	<i>Amontillado</i>	6	48		
<b>Península</b> , Lustau, 750mL	<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

<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle	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

**APERITIVOS** BarCava / La Cigarrera / El Bandarra Vermut 13.5  
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

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

**GRENACHE (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



**BEES & 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

**TYGRA** 13  
Cachaça, Quevedo White Port, Ginger Beer,  
Lime, Angostura Bitters, Cucumber

**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

**LAIRD'S LANE** 15  
Monkey Shoulder Scotch, Cappelletti,  
Pasubio Vino Amaro, Orange, Angostura Bitters

**SMOKED SHERRY MANHATTAN** 16  
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,  
Lustau Amontillado, Angostura, Luxardo Cherry

# 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

**GALICIAN**  
Citadelle Gin, Fever Tree Indian Tonic,  
Lemon, Green Apple, Mint

# SANGRIA

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

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

# 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