

BARCELONA

CHARCUTERIE & CHEESE

6.75 for one

18.50 for three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

SPECK

Italy
Dry-cured, lightly smoked ham

SORIA CHORIZO

United States
Dry-cured, pork sausage, smoky & garlicky

CHORIZO PICANTE

La Rioja
Smoky, mildly spicy, dry-cured sausage

SOBRASADA

Majorca
Soft, spreadable chorizo

FUET

Catalonia
Dry-cured pork sausage

6-MONTH MANCHEGO

La Mancha
Firm, cured sheep's milk, sharp & piquant

DRUNKEN GOAT

Murcia
Semi-soft goat's milk soaked in red wine

ETXEGARAI

Basque Country
Smoked raw sheep's milk aged 6 months

SAN SIMON

Galicia
Smoked cow's milk, creamy & buttery

AGED MAHON

Isle of Menorca
Cow's milk, mild & nutty

CABRA ROMERO

Jumilla
Semi-soft goat's milk with rosemary

IBORES

Extremadura
Semi-firm raw goat's cheese rubbed with pimentón

LOMO IBERICO 12.00
Sierra de Francia
Dry-Cured, acorn-fed Ibérico pork loin

APERITIVO BOARD 22.00
An assortment of Spanish aperitivo snacks to pair with your anytime drinks

Marinated Olives, Patatas Bravas, Guindilla Peppers, Serrano, Fuet, Drunken Goat, Etxegarai, Almonds

CHEF ANTHONY SALVATO

CHEF NICK WILLIAMS

*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

TAPAS

SPINACH-CHICKPEA CAZUELA 8.00
Cumin, Roasted Onion, Lemon

ASPARAGUS 8.50
Romesco

EGGPLANT CAPONATA 5.00
Sweet Peppers, Basil

QUESO A LA PLANCHA 8.50
Truffle Honey, Almonds

HUMMUS 7.50
Piquillo Peppers, Crispy Pita

BROCCOLINI 8.50
Lemon, Chili Flake

POTATO TORTILLA 6.00
Chive Sour Cream

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

GAMBAS AL AJILLO 9.50
Guindilla Pepper, Olive Oil, Garlic

MAHI MAHI A LA PLANCHA* 13.50
Salsa Verde

BOQUERONES 6.00
Olive Oil, Garlic, Parsley

TUNA CRUDO 12.00
Pickled Shallot, Cucumber, Jalapeño

CRISPY CALAMARI 10.50
Smoked Pepper Aioli

PULPO A LA PLANCHA 11.00
Squid Ink Sofrito, Potatoes

SCALLOPS A LA PLANCHA* 14.50
Carrot Puree

CHICKEN THIGH A LA PLANCHA 8.50
Aji Amarillo

JAMÓN & MANCHEGO CROQUETAS 6.50
Garlic Aioli

TRUFFLED BIKINI 8.50
Jamón Serrano, Mahón

CHORIZO W/ SWEET & SOUR FIGS 8.50
Balsamic Reduction

SPICED BEEF EMPANADAS 7.00
Red Pepper Sauce

ALBONDIGAS 8.50
Spiced Meatballs in Ham-Tomato Sauce

PORK BELLY 8.50
Mojo Dulce

GRILLED HANGER STEAK* 11.50
Truffle Vinaigrette

BRUNCH

(Available Saturday and Sunday only 12pm-3pm)

BRUNCH FIDEOS * 14.50
Pork Belly, Egg, Garlic Aioli

LOMO ESTRELLADOS* 10.50
Hand-Cut Fries, Egg, Garlic Aioli

SERRANO BENEDICT* 7.50
Tomato, Hollandaise

OLIVE OIL PANCAKES 7.00
Dulce de Leche Butter

TORRIJAS 6.50
Grapefruit, Oranges, Crema Catalana

WILD MUSHROOM OMELETTE 8.50
Truffle Oil, Manchego

DOUBLE CUT BACON 7.50
Spicy Maple

MUSHROOM AND SPINACH BENEDICT* 7.50
Hollandaise

SALADS

ENSALADA MIXTA 8.00
Olives, Onions, Tomatoes, Apple Cider Vinaigrette

SHERRY MARINATED BEETS 8.00
Valdeón Mousse, Pistachio

LARGE PLATES

CHICKEN PIMIENTOS 21.00
Potatoes, Lemon, Hot Cherry Peppers

WHOLE BRANZINO 25.50
Broccolini, Crispy Potatoes

PAELLA VERDURAS half / full / double
Piquillo Peppers, Asparagus, Chickpeas
16.00 / 32.00 / 64.00

PAELLA SALVAJE* 24.50 / 49.00 / 98.00
Hanger Steak, Pork Belly, Chorizo, Fried Egg

PAELLA MARISCOS 24.50 / 49.00 / 98.00
Prawns, Mussels, Clams, Calamari

PARILLADA BARCELONA* 27.00 / 54.00 / 108.00
NY Strip, Chicken, Pork Loin, Chorizo

DESSERTS

OLIVE OIL CAKE 8.00
Sea Salt

FLOURLESS CHOCOLATE CAKE 8.00
Crème Anglaise, Almond Crumble

FLAN CATALÁN 6.50

BASQUE BURNT CHEESECAKE 8.00
Luxardo Cherries



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Barcelona is a cashless restaurant.
Credit and debit accepted.

WINES

SPARKLING

	glass	bottle
NV BarCava, Brut, Penedès, Spain	8.5	34
2016 Gramona, Gran Cuvée, Brut, Penedès, Spain	13	52
2019 Caves São João, Rosé, Bruto, Bairrada, Portugal	12.5	50

MIMOSAS

	glass	
Orange-Peach-Grapefruit	9	
Guava-Lavender-Lemon	9	
*mixers offered in 8oz carafe to accompany any bottle of bubbles	4	

ROSES

2018 Mencía, Liquid Geography, Bierzo, Spain	10	40
2020 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina	9	36
2019 Mourvedre Blend, Lafage, Côtes Catalanes, France	12.5	50

WHITES

LIGHT | CITRUS | CRISP

2019 Albariño, Mila, Rías Baixas, Spain	12	48
2019 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain	12.5	50
2018 Xarel-lo, Pinord, Diorama, Penedès, Spain	9.5	38
2018 Malvasia, La Vineyta, 'Pipa', Emporda, Spain	10	40
2020 Riesling, Leitz, Feinherb, Rheingau, Germany	12	48

MEDIUM | FRUITY | MINERAL

2019 Verdejo, Menade, Rueda, Spain	11	44
2019 Garnacha Blanca, Vinos Piñol, Raig de Raim, Terra Alta, Spain		40
2018 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain		46
2019 Arinto/Loureiro, Asnella, Vinho Verde, Portugal	10.5	42
2019 Sauvignon Blanc, Aylin, San Antonio, Chile	10.5	42
2014 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet, Fr	12.5	50
2018 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	11	44

FULL | RIPE | SPICE

2015 Godello, El Castro de Valtuille, Bierzo, Spain		52
2018 Albillo, Marañones, Picarana, Sierra de Gredos, Spain	13.5	54
2019 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay	9.5	38
2018 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay	12.5	50
2017 Chardonnay, Marcel Couturier, Mâcon-Loché, Burgundy, France	14.5	58

REDS

LIGHT | BERRIES | ELEGANT

2019 Tempranillo, Bodegas Lanzaga, LZ, Rioja Spain	12.5	50
2019 Garnacha, Le Naturel, Navarra, Spain	9.5	38
2018 Mencía, César Marquez Pérez, Parajes, Bierzo, Spain	13.5	54
2019 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain		50
2017 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain		50
2019 Trepas Blend, Negre de Folls, Conca de Barberá, Spain	9.5	38
2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain	11.5	46
2018 Bonarda/Pedro Ximénez, Belinda, Mendoza, Argentina	9	36
2018 Pinot Noir, Casas del Bosque, Casablanca, Chile	13.5	54
2019 Grenache Blend, Domaine Vallot, Côtes-du-Rhône, France	12	48

MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	12.5	50
2018 Tempranillo, Los Conejos Malditos, Toledo, Spain	9	36
2015 Tintilla, Vara y Pulgar, Cadíz, Spain	13	52
2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal	7	28
2019 Malbec, Earth First, Mendoza, Argentina	10	40

FULL | RIPE | BOLD

2018 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	10.5	42
2016 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain		48
2018 Tempranillo/Graciano, Uva de Vida, Biográfico, Toledo, Spain	13.5	54
2018 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain		54
2018 Cabernet Franc Blend, Quieto, Mendoza, Argentina	12.5	50
2017 Cabernet Sauvignon, Peñalolen, Maipo, Chile	12.5	50
2016 Syrah, Polkura, Colchagua, Chile	13	52
2015 Cabernet Franc Blend, Alto de la Ballena, Maldonado, Uruguay	10	40

SANGRIA & COCKTAILS

SANGRIA, RED OR WHITE 7.5/glass30/Pitcher
Rioja Wine, Elderflower, Citrus-Infused Dark Rum, Guava Nectar

GUNS & ROSÉS 12/glass 48/Carafe
Juvé y Camps, Brut Rosé, Lillet Rosé, Social House Vodka, Peach Nectar, Lemon, Grapefruit Bitters

SUMMER STREET SLING 10
Chamomile Infused 360 Vodka
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

TABLESIDE GINTONIC 14
Choice of: Fruit, Leaf, Root or Classic

RICHMOND GIMLET 12
Boodles Gin, Lime, Mint

EL MESTIZO 11
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

WHISKEY ROOT 11
Four Roses Bourbon, Byrrh Quinquina
Ginger, Basil, Lemon Juice

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

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

BEERS

DRAFT

	7oz	14 oz
OMB, Captain Jack Pilsner - NC	3.75	7.5
Sycamore, Southern Girl Blonde - NC	4	8
D9, Brown Sugar Brown Cow - NC	4.25	8.5

BOTTLES & CANS

LAGER | PILSNER | LIGHT

Carolina Brewery, Sky Blue Kölsch - NC	7
Clausthaler, Non-Alcoholic - Germany	5
Estrella Damm, Daura Gluten-Free Lager - Spain	8
Peroni, Lager - Italy	7.5

WHEAT | FRUIT | SAISON

Avery, Liliko'i Kepolo, Passion Fruit Witbier-CO	8.5
Blackberry Farm, Classic Saison- TN	9
Catawba, White Zombie - NC	7.5
Hitachino, Nest White - Japan	14

HOPPY | FLORAL | BITTER

Founders, All Day IPA - MI	6.5
Fullsteam, Rocket Science IPA - NC	7.5
Sycamore, Juiciness IPA (16 oz) - NC	10.5
Triple C, Baby Maker Double IPA (16 oz) - NC	12

DARK | SPICED | STRONG

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, South End (16 oz)- NC	10
Isastegi, Sagardo Natural Cider (750mL) - Spain	28
Pomarina Brut Sidra (750mL) - Spain	42
Windy Hill, Ginger Gold Cider (750mL) - SC	29



Check out our full wine list here
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