

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 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

SALCHICHÓN DE VIC

Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

FINOCCHIONA

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

SPECK

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

SOBRASADA

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

FUET

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

AGED MANCHEGO

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

CAÑA DE OVEJA

Murcia, ES
Soft-Ripened, Sheep's Milk, Aged 21 Days,
Thick Mold Rind. Buttery, Tangy

IDIAZÁBAL

País Vasco, ES
Semi-Firm, Raw Sheep's Milk, Aged 6 Months.
Smoked, Sharp, Fruity

DÉLICE DE BOURGOGNE

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

ALISIOS

Islas Canarias, ES
Semi-Soft, Cow & Goat's Milk, Aged 3
Months. Toasted, Creamy, Sweet Pimentón

VALDEÓN

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

DRUNKEN GOAT

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

MAHÓN

Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months. Buttery,
Mild, Nutty

SALCHICHÓN DE IBÉRICO

Andalucía, ES
Pork Sausage. Oregano, Garlic, Peppercorns

BRESAOLA

Valtellina, IT
Top Round Beef, Aged 90 Days.
Deep, Robust, Lean

QUESO DE TRUFA

Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months,
Black Truffle. Savory, Piquant

APERITIVO BOARD

An Assortment of Spanish Aperitivo
Snacks to Pair With Your Anytime Drinks

*Jamón Serrano, Fuet, Manchego, Mahón,
Patatas Bravas, Almonds, Olives, Guindillas*

TAPAS

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

BROCCOLINI

Garlic Chili Oil

ZUCCHINI & SQUASH

Caper Gremolata

CREAMED LEEKS

Migas

ASPARAGUS

Idiazábal Sauce

HARICOT VERTS

Shallot Oil, Almonds

ROASTED CARROTS

Arugula Gremolata

CAULIFLOWER

Fresno Vinaigrette

WHIPPED SHEEP'S CHEESE

Truffle Honey

OYSTER MUSHROOMS

Mojo Verde Aioli

HUMMUS

Piquillos, Lavash

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

POTATO TORTILLA

Chive Sour Cream

BOQUERONES

Garlic Confit

SEA SCALLOPS

Carrot Purée

GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

SALMON

Donostiarra

MUSSELS

Mojo Verde

PULPO A LA GALLEGA

Creamer Potatoes, Olive Oil, Pimentón

CHICKEN THIGH

Aji Amarillo

BEEF CARPACCIO

Peas, Mint, Fried Capers

JAMÓN MELÓN SALAD

Jamón Serrano, Sherry Dressing

TRUFFLED BIKINI

Serrano, Mahón

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

SPICED BEEF EMPANADAS

Red Pepper Sauce

BACON WRAPPED DATES

Valdeón Mousse

PAN-SEARED DUCK BREAST

Orange Rosemary Vinaigrette, Leeks

HANGER STEAK

Red Chimichurri

PORK BELLY

Cherry Pepper Chimichurri

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

HEIRLOOM TOMATO

Sherry Vinaigrette, Chive

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

Carrots, Broccolini

PAELLA VERDURAS

Carrots, Cauliflower, Zucchini, Squash

PAELLA MARISCOS

Shrimp, Clams, Mussels, Calamari

PAELLA SALVAJE

Chicken, Pork Belly, Beef, Pickled Onions

FIDEOS

Calamari Sofrito, Shrimp, Squid Ink

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN

8

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

OLIVE OIL CAKE

Sea Salt

ARROZ CON LECHE

Coconut Milk, Cinnamon

BASQUE BURNT CHEESECAKE

Strawberries

EXECUTIVE CHEF RICARDO MIRANDA | SOUS CHEF BRYANT FRANCE

*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> | 5.5 | 11 | 44 |
| 2023 | Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain | <i>Xarel-lo</i> | 7 | 14 | 56 |
| NV | Tierra Limpia, Brut Rosé , Penedès, Spain | <i>Trepat</i> | 6.5 | 13 | 52 |

WHITE

| | | | | | |
|------|--|------------------------------------|------|------|----|
| 2024 | Mila , Rías Baixas, Spain | <i>Albariño</i> | 6.5 | 13 | 52 |
| 2024 | Menade , Rueda, Spain | <i>Verdejo</i> | 6.25 | 12.5 | 50 |
| 2024 | Ostatu , Rioja, Spain | <i>Viura, Malvasia</i> | 7.25 | 14.5 | 58 |
| 2024 | Le Naturel , Navarra, Spain | <i>Garnacha Blanca</i> | 5.5 | 11 | 44 |
| 2024 | La Vineyta, 'Pipa' , Emporda, Spain | <i>Malvasia</i> | 6 | 12 | 48 |
| 2025 | Pinord, Diorama , Penedès, Spain | <i>Xarel-lo</i> | 4.75 | 9.5 | 38 |
| 2023 | B.R.O.T., Blanc Inicial , Penedès, Spain | <i>Xarel-lo, Riesling</i> | 6.25 | 12.5 | 50 |
| 2024 | Orto Vins, Les Argiles , Montsant, Spain | <i>Macabeo</i> | 7 | 14 | 56 |
| 2023 | Bico Amarelo , Vinho Verde, Portugal | <i>Loureiro, Alvarinho, Avesso</i> | 4.5 | 9 | 36 |
| 2024 | Aylin , San Antonio, Chile | <i>Sauvignon Blanc</i> | 6 | 12 | 48 |
| 2025 | Bodega Cerro Chapeu , Cerro Chapeu, Uruguay | <i>Chardonnay</i> | 5.5 | 11 | 44 |
| 2024 | 1752 Gran Tradicion , Cerro Chapeu, Uruguay | <i>Petit Manseng Blend</i> | 6.5 | 13 | 52 |
| 2024 | Clara Sala, Sicilia Bianco , Sicily, Italy | <i>Grillo</i> | 6.25 | 12.5 | 50 |
| 2024 | Haus Rothenberg, Feinherb , Nahe, Germany | <i>Riesling</i> | 6.5 | 13 | 52 |

ROSÉ & SKIN CONTACT

| | | | | | |
|------|---|---------------------------|------|------|----|
| 2024 | Liquid Geography , Bierzo, Spain | <i>Mencia</i> | 5.5 | 11 | 44 |
| 2025 | Familia Schroeder, Saurus , Patagonia, Argentina | <i>Pinot Noir</i> | 5 | 10 | 40 |
| 2024 | Christophe Avi , Agenais, France | <i>Cabernet Sauvignon</i> | 6 | 12 | 48 |
| 2025 | No Es Pituko , Curicó Valley, Chile | <i>Sauvignon Blanc</i> | 5.75 | 11.5 | 46 |

RED

| | | | | | |
|------|---|-------------------------------|------|---------|----|
| 2019 | Nucerro, Reserva , Rioja, Spain | <i>Tempranillo</i> | 7 | 14 | 56 |
| 2021 | Marqués de Tomares, Crianza , Rioja, Spain | <i>Tempranillo</i> | 6.5 | 13 | 52 |
| 2022 | Bardos, Viñedos de Altura , Ribera Del Duero, Spain | <i>Tempranillo</i> | 7 | 14 | 56 |
| 2024 | Glup Glup , Cariñena, Spain | <i>Garnacha</i> | 4.5 | 9 | 36 |
| 2022 | Azul y Garanza , Navarra, Spain | <i>Tempranillo</i> | 4.75 | 9.5 (L) | 53 |
| 2021 | Alberto Orte, A Portela , Valdeorras, Spain | <i>Mencia</i> | 6.5 | 13 | 52 |
| 2024 | Sotabosc , Montsant, Spain | <i>Garnacha, Cariñena</i> | 6.25 | 12.5 | 50 |
| 2023 | Coster dels Olivers , Priorat, Spain | <i>Cariñena, Garnacha</i> | 7.5 | 15 | 60 |
| 2024 | Vins de Pedra, Negre de Folls , Conca De Barberá | <i>Trepat Blend</i> | 5.5 | 11 | 44 |
| 2021 | Península, Vino de Montaña , Sierra De Gredos, Spain | <i>Garnacha, Piñuela</i> | 6.5 | 13 | 52 |
| 2022 | Uva de Vida, Biográfico , Toledo, Spain | <i>Tempranillo, Graciano</i> | 7 | 14 | 56 |
| 2020 | Gota, Bergamota , Dão, Portugal | <i>Touriga Nacional Blend</i> | 6.25 | 12.5 | 50 |
| 2023 | Caves Sao Joao Baga Novo , Bairrada, Portugal – Served Chilled | <i>Baga</i> | 5.5 | 11 (L) | 62 |
| 2023 | Quieto, Gran Corte , Mendoza, Argentina | <i>Cabernet Franc, Malbec</i> | 6.5 | 13 | 52 |
| 2022 | Peñalolen , Maipo, Chile | <i>Cabernet Sauvignon</i> | 7 | 14 | 56 |
| 2022 | Polkura , Colchagua, Chile | <i>Syrah</i> | 7.5 | 15 | 60 |
| 2024 | Casas del Bosque , Casablanca, Chile | <i>Pinot Noir</i> | 7.25 | 14.5 | 58 |
| 2022 | Garage Wine Company, Revival , Maule, Chile | <i>País</i> | 5.75 | 11.5 | 46 |
| 2022 | Alto de la Ballena , Maldonado, Uruguay | <i>Cabernet Franc Blend</i> | 5.5 | 11 | 44 |
| 2023 | Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon | <i>Cabernet Blend</i> | 6 | 12 | 48 |

SHERRY

DRY

| | | | |
|---|--------------------------|-----|----|
| 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> | 13 | 52 |

SWEET

| | | | |
|--|----------------------|----|----|
| East India Solera , Lustau, 750mL | <i>Oloroso Dulce</i> | 9 | 72 |
| Nectar , Gonzalez Byass, 375mL | <i>Pedro Ximénez</i> | 9 | 36 |
| Toro Albala , 1999, 375mL | <i>Pedro Ximénez</i> | 18 | 72 |

WINE FLIGHTS

3 Half Glasses

TRUST FALL

Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.

SHERRY SPECTRUM

La Cigarrera / Los Arcos / 15 Años
A progression of dry style sherries, from bright and saline to rich and oxidative.

BIO-CURIOUS

Diorama / Sotabosc / Biografico
Many of our wines use Biodynamic farming practices, here are three incredible examples.

HELLO, OLD FRIEND

BarCava / 1752 Gran Tradicion / Quieto Gran Corte
Some relationships are worth celebrating. Wines and people who helped shape our list.



COCKTAILS

BEES & BAYS (No ABV)

Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

8

TEA TIME (No ABV)

Blue Flower Earl Grey Tea, Blueberry Shrub,
Salted Honey Syrup, Lemon, Aquafaba, Mint

9

PASSENGER PRINCESS

360 Vodka, Strawberry Infused Cappelletti,
Lemon, Sparkling Water, Love Potion Bitters

13.5

GIN & JUS

Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn,
Ginger

12

DOS PENINSULAS

Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

13

ALEBRIJES

Bañez Mezcal, Byrrh Quinquina, Salted Honey Syrup,
Lemon, Aquafaba, Dragonfruit & Tangerine Powders

14

SIDE HUSTLE

Raynal VSOP Brandy, Bénédictine,
Pineapple, Lemon, Barcava

12.5

BOURBON SPICE RACK

Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

14

MR. ROGERS

Fig-Infused Redemption Rye, El Bandarra Vermouth,
Los Arcos Amontillado, Lemon

15

GINTONICS

Inspired by three of Spain's most iconic regions.

15

CATALAN

Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit,
Lime, Rosemary

VALENCIAN

Paco Pepe Andalucían Gin, Fever Tree Indian Tonic,
Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN

Paco Pepe Andalucían Gin, Fever Tree Indian Tonic,
Lemon, Green Apple, Mint

SANGRIA

WHITE OR RED SANGRIA

Rioja Wine, Elderflower, Citrus Infused
Dark Rum, Guava Nectar

glass pitcher
11 39

GUNS & ROSÉS

Tierra Limpia Brut Rosé, Lillet Rosé, Weldon Mills
Vodka, Peach Nectar, Grapefruit

glass carafe
13 52

NON-ALC RED SANGRIA

NA Red Wine, Fever Tree Grapefruit, Lemon, Guava
Nectar, Orange, Mint

glass pitcher
9.5 34

BEER

DRAFT

| | | |
|---|------|-----|
| Captain Jack Pilsner—NC | 4 | 8 |
| Lenny Boy, Citraphilia IPA—NC | 4.25 | 8.5 |
| Monday Night Brewing, Taco Tuesday Lager—NC | 4 | 8 |
| Raleigh Brewing, Not Another Hazy IPA—NE | 4.25 | 8.5 |

BOTTLES & CANS

| | |
|---|------|
| Athletic Brewing, Run Wild IPA, Non- Alcoholic—CT | 7 |
| Estrella Damm, Daura Gluten-Free Lager—Spain | 8.5 |
| Hopfly, Crunchtime Lager—NC | 8 |
| Fullsteam, Rocket Science IPA—NC | 8.5 |
| NoDa, Lil Slurp Juicy IPA—NC | 9.5 |
| Catawba, White Zombie—NC | 7.5 |
| Peroni, Lager—Italy | 8.5 |
| Founders, All Day IPA—MI | 6.5 |
| Allagash, Tripel—ME | 10.5 |
| OMB, Fat Boy Baltic Porter—NC | 9.5 |
| Monday Night Brewing, Dr. Robot Fruited Sour—NC | 8.5 |
| Red Clay Ciderworks, Queen City (16 oz)—NC | 12 |
| Isastegi, Sagardo Natural Cider—Spain (750mL) | 28 |