

# barcelona

## BRUNCH

### CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

#### JAMÓN SERRANO

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

#### SPECK

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

#### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

#### CHORIZO PICANTE

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

#### FINOCCHIONA

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

#### FUET

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

#### SALCHICHÓN DE VIC

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

#### 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

#### MAHÓN

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

#### 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

#### ALISIOS

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

#### DÉLICE DE BOURGOGNE

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

#### SALCHICHÓN DE IBÉRICO

Andalucía, ES  
Pork Sausage. Oregano, Garlic, Peppercorns

#### QUESO DE TRUFA

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

#### BRESAOLA

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

#### APERITIVO BOARD

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

*Jamón Serrano, Fuet, Idiazábal, Aged  
Mahón, Patatas Bravas, Almonds, Olives,  
Guindillas*

### TAPAS

#### OMELETTE

Spinach, Tomatoes, Mushrooms

#### OLIVE OIL PANCAKES

Maple Syrup, Cinnamon Butter

#### SERRANO ESTRELLADOS\*

Fries, Egg, Garlic Aioli

#### BACON

Pimentón, Maple Syrup

#### SPINACH AND TOMATO BENEDICT\*

Tomatoes, Hollandaise

#### YOGURT PARFAIT

Pepitas Granola, Berries, Honey

#### STEAK & EGG

Red Chimichurri, Sunny Side Up Egg

#### SERRANO BENEDICT\*

Tomatoes, Hollandaise

#### TORRIJAS

Strawberries

#### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

#### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

#### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

#### ZUCCHINI

Caper Gremolata

#### HARICOT VERTS

Shallot Oil, Almonds

#### CREAMED LEEKS

Migas

#### OYSTER MUSHROOMS

Mojo Verde Aioli

#### ASPARAGUS

Idiazábal Sauce

#### SPRING ONIONS

Lemon Vinaigrette

#### ROASTED CARROTS

Arugula Gremolata

#### WHIPPED SHEEP'S CHEESE

Truffle Honey

#### HUMMUS

Piquillos, Lavash

#### POTATO TORTILLA

Chive Sour Cream

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

#### BOQUERONES

Confit Garlic, Parsley

#### MUSSELS

Mojo Verde

#### GAMBAS AL AJILLO

Guindilla Peppers, Garlic

#### SALMON

Donastoria

#### PULPO A LA GALLEGA

Creamer Potatoes, Olive Oil, Pimentón

#### CHICKEN THIGH

Aji Amarillo

#### JAMÓN MELÓN SALAD

Jamón Serrano, Sherry Dressing

#### TRUFFLED BIKINI

Serrano, Mahón

#### BACON WRAPPED DATES

Valdeon Mousse

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### 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

Calamari, Shrimp, Mussels, Clams

#### PAELLA SALVAJE

Pork Belly, Chicken, Beef, Pickled Onions

#### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

HALF / FULL

### DESSERTS

#### FLAN CATALÁN

Sea Salt

#### 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

		3oz	6oz	bottle
NV	<b>BarCava, Brut</b> , Penedès, Spain	Xarel-lo Blend	5.5	11 44
2023	<b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain	Xarel-lo	7	14 56
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain	Trepat	6.5	13 52

## WHITE

			3oz	6oz	bottle
2024	<b>Mila</b> , Rías Baixas, Spain	Albariño	6.5	13 52	
2025	<b>Ostatu</b> , Rioja, Spain	Viura, Malvasia	7.25	14.5 58	
2024	<b>Menade</b> , Rueda, Spain	Verdejo	6.25	12.5 50	
2024	<b>Le Naturel</b> , Navarra, Spain	Garnacha Blanca	5.5	11 44	
2024	<b>La Vineyta, 'Pipa'</b> , Emporda, Spain	Malvasia	6	12 48	
2025	<b>Pinord, Diorama</b> , Penedès, Spain	Xarel-lo	4.75	9.5 38	
2023	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	Xarel-lo, Riesling	6.25	12.5 50	
2024	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	Macabeo	7	14 56	
2023	<b>Bico Amarelo</b> , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	4.5	9 36	
2024	<b>Aylin</b> , San Antonio, Chile	Sauvignon Blanc	6	12 48	
2025	<b>Bodega Cerro Chapeu</b> , Cerro Chapeu, Uruguay	Chardonnay	5.5	11 44	
2024	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13 52	
2024	<b>Clara Sala, Sicilia Bianco</b> , Sicily, Italy	Grillo	6.25	12.5 50	
2024	<b>Haus Rothenberg, Feinherb</b> , Nahe, Germany	Riesling	6.5	13 52	

## ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2024	<b>Liquid Geography</b> , Bierzo, Spain	Mencia	5.5	11 44	
2025	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	Pinot Noir	5	10 40	
2024	<b>Christophe Avi</b> , Agenais, France	Cabernet Sauvignon	6	12 48	
2025	<b>No Es Pituko</b> , Curicó Valley, Chile	Sauvignon Blanc	5.75	11.5 46	

## RED

			3oz	6oz	bottle
2019	<b>Nucerro, Reserva</b> , Rioja, Spain	Tempranillo	7	14 56	
2021	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	Tempranillo	6.5	13 52	
2022	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	Tempranillo	7	14 56	
2024	<b>Glup Glup</b> , Cariñena, Spain	Garnacha	4.5	9 36	
2022	<b>Azul y Garanza</b> , Navarra, Spain	Tempranillo	4.75	9.5 53	
2021	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	Mencia	6.5	13 52	
2024	<b>Sotabosc</b> , Montsant, Spain	Garnacha, Cariñena	6.25	12.5 50	
2023	<b>Coster dels Olivers</b> , Priorat, Spain	Cariñena, Garnacha	7.5	15 60	
2024	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	Trepat Blend	5.5	11 44	
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	Garnacha, Piñuela	6.5	13 52	
2022	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	Tempranillo, Graciano	7	14 56	
2020	<b>Gota, Bergamota</b> , Dão, Portugal	Touriga Nacional Blend	6.25	12.5 50	
2023	<b>Caves Sao Joao Baga Novo</b> , Bairrada, Portugal – Served Chilled	Baga	5.5	11 (L) 62	
2023	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13 52	
2022	<b>Peñalolen</b> , Maipo, Chile	Cabernet Sauvignon	7	14 56	
2022	<b>Polkura</b> , Colchagua, Chile	Syrah	7.5	15 60	
2024	<b>Casas del Bosque</b> , Casablanca, Chile	Pinot Noir	7.25	14.5 58	
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	País	5.75	11.5 46	
2022	<b>Alto de la Ballena</b> , Maldonado, Uruguay	Cabernet Franc Blend	5.5	11 44	
2023	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	Cabernet Blend	6	12 48	

# SHERRY

## DRY

			3oz	bottle
	<b>La Cigarrera</b> , 375mL	Manzanilla	8.5	34
	<b>Almacenista</b> , Lustau, 500mL	Manzanilla Pasada	14	84
	<b>Península</b> , Lustau, 750mL	Palo Cortado	9	72
	<b>15 Años</b> , El Maestro Sierra, 375mL	Oloroso	13	52

## SWEET

			3oz	bottle
	<b>East India Solera</b> , Lustau, 750mL	Oloroso Dulce	9	72
	<b>Nectar</b> , Gonzalez Byass, 375mL	Pedro Ximénez	9	36
	<b>Solera 1927</b> , Alvear, 375mL	Pedro Ximénez	16	64
	<b>Toro Albala</b> , 1999, 375mL	Pedro Ximénez	20	80

# 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.

### 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

## BLOODY MARY

360 Vodka, Housemade Bloody Mary Mix

11

## MIMOSA

Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon

11

## 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

## GIN & JUS

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

12

## DOS PENÍNSULAS

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

13

## ALEBRIJES

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

14

## IPANEMA

P-51 Cachaça, Cocchi Americano, La Cigarrera Manzanilla, Lemon

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

## VALENCIAN

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

## GALICIAN

Paco Pepe 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  
Monday Night Brewing, Taco Tuesday Lager—NC 4 8  
Lenny Boy, Citraphilia IPA—NC 4.25 8.5  
Raleigh Brewing, Not Another Hazy IPA—NE 4.25 8.5

## BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non- Alcoholic—CT 7  
Hopfly, Crunchtime Lager—NC 8  
Peroni, Lager—Italy 8.5  
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5  
Fullsteam, Rocket Science IPA—NC 8.5  
NoDa, Lil Slurp Juicy IPA—NC 9.5  
Catawba, White Zombie—NC 7.5  
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