

# 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

### CREAMED LEEKS

Migas

### ZUCCHINI & SQUASH

Caper Gremolata

### ASPARAGUS

Idiazábal Sauce

### HARICOT VERTS

Shallot Oil, Almonds

### ROASTED CARROTS

Arugula Gremolata

### CAULIFLOWER

Fresno Vinaigrette

### BROCCOLINI

Garlic Chili Oil

### OYSTER MUSHROOMS

Mojo Verde Aioli

### WHIPPED SHEEP'S CHEESE

Truffle Honey

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

### HUMMUS

Piquillos, Lavash

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### POTATO TORTILLA

Chive Sour Cream

### BOQUERONES

Garlic Confit

### GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

### PULPO A LA GALLEGA

Creamer Potatoes, Olive Oil, Pimentón

### SEA SCALLOPS

Aji Verde

### MUSSELS

Mojo Verde

### SALMON

Donostiarra

### CHICKEN THIGH

Lemon Yogurt

### JAMÓN & MELÓN

Jamón Serrano, Sherry Dressing

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### TRUFFLED BIKINI

Serrano, Mahón

### BACON WRAPPED DATES

Valdeón Mousse

### 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, Asparagus

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

## WHITE

2024	<b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2024	<b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6.5	13	52
2024	<b>Ostatu</b> , Rioja, Spain	<i>Viura, Malvasia</i>	6.25	12.5	50
2024	<b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	7.25	14.5	58
2025	<b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2023	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	<i>Xarel-lo, Riesling</i>	4.75	9.5	38
2024	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Macabeo</i>	6.25	12.5	50
2023	<b>Bico Amarelo</b> , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	7	14	56
2024	<b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	4.5	9	36
2025	<b>Bodega Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Sauvignon Blanc</i>	6	12	48
2024	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2024	<b>Clara Sala, Sicilia Bianco</b> , Sicily, Italy	<i>Petit Manseng Blend</i>	6.5	13	52
2024	<b>Haus Rothenberg, Feinherb</b> , Nahe, Germany	<i>Grillo</i>	6.25	12.5	50
		<i>Riesling</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

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

## RED

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

## SHERRY

### DRY

<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	3oz	bottle
<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	5.5	44
<b>Almacenista</b> , Lustau, 500mL	<i>Manzanilla Pasada</i>	8.5	34
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	14	84
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	6	48
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	9	72
		13	52

### SWEET

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

### TEA TIME (No ABV)

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

### PASSENGER PRINCESS

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

### GIN & JUS

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

### DOS PENINSULAS

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

### ALEBRIJES

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

### SIDE HUSTLE

Raynal VSOP Brandy, Bénédictine,  
Pineapple, Lemon, Barcava

### IPANEMA

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

### BOURBON SPICE RACK

Henry McKenna Bourbon, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

### MR. ROGERS

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

## GINTONICS

Inspired by three of Spain's most iconic regions.

### CATALAN

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

### VALENCIAN

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

### GALICIAN

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

caña doble  
4 8  
4.25 8.5  
4 8  
4.25 8.5

### BOTTLES & CANS

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

7  
8.5  
8  
8.5  
9.5  
7.5  
8.5  
6.5  
10.5  
9.5  
8.5  
12  
28

