

barcelona

BRUNCH

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO Castilla y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón
FERMÍN SALCHICHÓN DE IBÉRICO Castilla y León, ES Mountain Air-Cured Ibérico Pork Sausage, Peppery, Rich
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky

SOPRESSATA California, US Pork Salami. Peppercorns, Burgundy Wine
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper
HOT COPPA New Jersey, US Seasoned Aged Pork Shoulder Sausage, Cayenne Pepper, Red Peppercorns
CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy
ETXEGARAI País Vasco, ES Semi-Firm, Raw Sheep's Milk, Smoked, 6 Months. Sharp, Fruity, Smoky
DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked
DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy

AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex
SAN SIMÓN Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild
AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp
VALDEÓN Castilla y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent
SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild

LOMO IBÉRICO DE BELLOTA	12.5
Castilla y León, ES Aged 3 months Ibérico Pork Loin. Mild, Smoky, Pimentón	
MAXORATA	8
Islas Canarias, ES Semi-Firm, Goat's Milk, Aged 2 Months, Buttery, Tangy	
APERITIVO BOARD	26
An assortment of Spanish aperitivo snacks to pair with your anytime drinks	
<i>Almonds, Patatas Bravas, Picante, Jamón Serrano, Etxegarai Aged Mahón, Olives, Guindilla Peppers</i>	

TAPAS

BRUNCH FIDEOS * Pork Belly, Egg, Garlic Aioli	14.5
LOMO IBÉRICO ESTRELLADOS* Hand-Cut Fries, Egg, Garlic Aioli	11
TORRIJAS Blueberry Compote	7.5
SERRANO BENEDICT* Tomatoes, Hollandaise	8.5
MUSHROOM OMELETTE Manchego	8.5
OLIVE OIL PANCAKES Quince Butter	8
BACON Spicy Maple	7.5
MUSHROOM AND SPINACH BENEDICT* Hollandaise	7.5
HOUSE MARINATED OLIVES Garlic, Thyme, Citrus, Giardiniera	5
EGGPLANT CAPONATA Sweet Peppers, Onions, Basil	5.5
ASPARAGUS A LA PLANCHA Romesco	9.5
PAN CON TOMATE Sea Salt, Olive Oil	5.5
CHILLED GOLDEN BEETS Grapefruit Vinaigrette, Mint	9
SPINACH & CHICKPEA CAZUELA Cumin, Roasted Onions, Lemon	8.5
MUSHROOMS A LA PLANCHA Salsa Verde, Garlic	11.5
BLISTERED SHISHITO PEPPERS Sea Salt, Lime	8.5

BROCCOLINI A LA PLANCHA Garlic Chili Oil	9.5
QUESO A LA PLANCHA Caña de Oveja, Blackberry Balsamic	12.5
SPRING PEA HUMMUS Pita Chips	9
POTATO TORTILLA Chive Sour Cream	7
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8
SALMON CRUDO* Chive Oil, Pickled Shallots & Jalapeño	14.5
BOQUERONES Olive Oil, Garlic, Parsley	6
MUSSELS AL AJILLO White Wine Parsley Sauce, Garlic, Grilled Bread	13
GAMBAS AL AJILLO Guindilla Peppers, Olive Oil, Garlic	9.5
CRISPY CALAMARI Piquillos, Smoked Pepper Aioli	11.5
SWORDFISH A LA PLANCHA Salsa Verde	15.5
CHICKEN THIGH A LA PLANCHA Aji Amarillo	9.5
JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
TRUFFLED BIKINI Jamón Serrano, Mahón	9
ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	9.5
CHORIZO W/ SWEET & SOUR FIG Balsamic Reduction	9

SALADS

ENSALADA MIXTA Olives, Onions, Tomatoes, Little Gem Lettuce	9
BURRATA SHIRAZI Cucumbers, Tomatoes, Manzanilla Olives, Sherry Infused Golden Raisins	13
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
PAELLA VERDURAS Chickpeas, Piquillo Peppers, Brussels Sprouts, Scallions	half / full / double 18 / 36 / 64
PAELLA SALVAJE NY Strip, Chorizo, Pork Belly Fried Egg	28 / 56 / 98
PAELLA MARISCOS Prawns, Calamari, Clams, Mussels	28 / 56 / 98
PARILLADA BARCELONA* New York Strip Steak, Chicken, Pork Loin, Gaucho Sausage	31 / 62 / 108

DESSERTS

FLAN CATALÁN	7
OLIVE OIL CAKE Sea Salt	9
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
CREPAS WITH SEASONAL FRUIT Citrus Cream, Raspberry Compote	8

EXECUTIVE CHEF CHRIS HOPPIE | EXECUTIVE SOUS CHEF JAKE WILKINS | SOUS CHEF CHANDLER WATSON

*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 BarCava, Brut, Penedès, Spain	Xarel-lo Blend	4.75	9.5	38
2018 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	Macabeo Blend	6.5	13	52
2019 Caves São João, Brut Rosé, Bairrada, Portugal	Baga Blend	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2020 Mila, Rías Baixas, Spain	Albariño	6	12	48
2020 Menade, Rueda, Spain	Verdejo	6.25	12.5	50
2021 Le Naturel, Navarra, Spain	Garnacha Blanca	5	10	40
2020 Pinord, Diorama, Penedès, Spain	Xarel-lo	4.75	9.5	38
2020 La Vineyta, ‘Pipa’, Emporda, Spain	Malvasia	5.75	11.5	46
2019 Vinos Piñol, Raig de Raim, Terra Alta, Spain	Garnacha Blanca	5	10	40
2020 Mestizaje Blanco, El Terrerazo, Spain	Merseguera Blend	5.75	11.5	46
2019 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	Palomino	6.25	12.5	50
2020 Asnella, Vinho Verde, Portugal	Arinto, Loureiro	5	10	40
2019 Capítulo 7, Mendoza, Argentina	Pedro Ximénez	4.5	9	36
2021 Aylin, San Antonio, Chile	Sauvignon Blanc	5	10	40
2020 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	Chardonnay	4.75	9.5	38
2019 1752 Gran Tradicion, Cerro Chapeu, Uruguay	Petit Manseng Blend	6.25	12.5	50
2020 Iniceri, ‘Abisso,’ Sicily, Italy	Catarratto	5.5	11	44
2020 L’Alpage, Mont-sur-Rolle, Switzerland	Chasselas	6.5	13	52

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2020 Liquid Geography, Bierzo, Spain	Mencia	5	10	40
2021 Familia Schroeder, Saurus, Patagonia, Argentina	Pinot Noir	4.5	9	36
2021 Lafage, ‘Miraflores’, Roussillon, France	Mourvedre Blend	6.5	13	52
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	Malvar, Airén	5	10	40

RED

		3oz	6oz	bottle
2017 Nucerro, Reserva, Rioja, Spain	Tempranillo	6.5	13	52
2018 Marqués de Tombres, Crianza, Rioja Spain	Tempranillo	6	12	48
2020 Bardos, Romántica, Ribera del Duero, Spain	Tempranillo	6	12	48
2021 Glup Glup, Cariñena, Spain	Garnacha	4.5	9	36
2020 Azul y Garanja, Navarra, Spain	Tempranillo	4.5	9	(L) 50
2019 César Marquez Pérez, Parajes, Bierzo, Spain	Mencia	6.75	13.5	54
2019 La Fanfarria, Asturias, Spain	Mencia, Albarín Negro	6.5	13	52
2019 Sotabosc, Montsant, Spain	Garnacha, Cariñena	6.25	12.5	50
2018 Coster dels Olivers, Priorat, Spain Cariñena	Garnacha	7.5	15	60
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	Trepat Blend	4.75	9.5	38
2020 Primitivo Quiles, Cono 4, Alicante, Spain	Monastrell	4.75	9.5	38
2018 Península, Vino de Montaña, Sierra de Gredos, Spain	Garnacha, Piñuela	6.5	13	52
2020 Uva de Vida, Biográfico, Toledo, Spain	Tempranillo, Graciano	6.75	13.5	54
2021 Bodegas Ponce, Clos Lojen, Manchuela, Spain	Bobal	5.5	11	44
2020 Earth First, Classic, Mendoza, Argentina	Malbec	5	10	40
2018 Belinda, Mendoza, Argentina - served chilled	Bonarda, Pedro Ximénez	4.5	9	36
2019 Quieto, Gran Corte, Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13	52
2017 Peñalolen, Maipo, Chile	Cabernet Sauvignon	6.75	13.5	54
2018 Polkura, Colchagua, Chile	Syrah	6.5	13	52
2018 Alto de la Ballena, Maldonado, Uruguay	Cabernet Franc Blend	5	10	40
2021 Domaine Vallot, Côtes-du-Rhône, France	Grenache Blend	7	14	56
2019 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	Cabernet Blend	6	12	48
2020 Pedro Gonzalez, Mittel Brunn, Castilla Y Leon, Spain	Prieto Picudo	4.5	9	36

SHERRY

DRY

		3oz	bottle
Jarana, Lustau, 750mL	Fino	5.5	44
Tradicion, Bodegas Tradicion, 750mL	Fino	10	80
La Cigarrera, 375mL	Manzanilla	8.5	34
Almacenista, Lustau, 500mL	Manzanilla Pasada	14	84
Los Arcos, Lustau, 750mL	Amontillado	6	48
Carlos VII, Alvear, 375mL	Amontillado	11.5	46
Península, Lustau, 750mL	Palo Cortado	9	72
15 Años, El Maestro Sierra, 375mL	Oloroso	11	44
Marques de Poley, Toro Albala, 500mL	Oloroso	8.5	51

SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	Oloroso Dulce	9	72
Nectar, Gonzalez Byass, 375mL	Pedro Ximénez	9	72
Toro Albala, 1988, 375mL	Pedro Ximénez	18	72
Solera 1927, Alvear, 375mL	Pedro Ximénez	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 / Abisso / 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 / Domaine Vallot	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	
TYGRA	13
Cachaça, Quevedo White Port, Ginger Beer,	
Lime, Angostura Bitters, Cucumber	
DOS PENÍNSULAS	13
Libélula Joven Tequila, Lustau Palo Cortado	
Lemon, Agave, Nutmeg	
ALEBRIJES	13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup,	
Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder	
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	
LAIRD’S LANE	15
Monkey Shoulder Scotch, Cappelletti,	
Pasubio Vino Amaro, Orange, Angostura Bitters	
GINTONICS	14.5
Inspired by the Biodynamic calendar, featuring	
Citadelle Gin.	
FRUIT	
Fever Tree Grapefruit, Fever Tree Elderflower,	
Strawberry, Lemon, Pink Peppercorns	
LEAF	
Fever Tree Indian, Juniper Berries, Lemon, Bay Leaves	
FLOWER	
Fever Tree Elderflower, Rosebud, Lime, Cucumber	
ROOT	
Fever Tree Indian, Q Ginger Beer, Cardamom,	
Ginger, Lime	
CLASSIC BARCELONA GINTONIC	
Fever Tree Indian, Grapefruit, Lime, Jasmine	
SANGRIA	
WHITE OR RED 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	7oz 14oz
OMB, Captain Jack Pilsner - NC	4 8
Lenny Boy, Citraphilia IPA - NC	4 8
Raleigh Brewing, Not Another Hazy NE IPA	4 8
BOTTLES & CANS	
Carolina Brewery, Sky Blue Kölsch – NC	7
Peroni, Lager - Italy	8
Estrella Damm, Daura Gluten-Free Lager - Spain	8.5
Avery, Island Rascal, Passion Fruit Witbier–CO	8.5
Blackberry Farm Brewery, Classic – TN	9
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
Triple C, Baby Maker Double IPA (16 oz) - NC	12
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	10
Isastegi, Sagardo Natural Cider (750mL) – Spain	28
Pomarina Brut Sidra (750mL) – Spain	42
Windy Hill, Ginger Gold Cider (750mL) – SC	29