

# barcelona

## 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

*Almonds, Patatas Bravas, Picante  
Jamón Serrano, Etxegarai, Aged Mahón,  
Olives, Guindilla Peppers*

## TAPAS

**HOUSE MARINATED OLIVES** 5  
Garlic, Thyme, Citrus, Giardiniera

**EGGPLANT CAPONATA** 5.5  
Sweet Peppers, Onions, Basil

**SPINACH & CHICKPEA CAZUELA** 8.5  
Cumin, Roasted Onions, Lemon

**ASPARAGUS A LA PLANCHA** 9.5  
Romesco

**PAN CON TOMATE** 5.5  
Sea Salt, Olive Oil

**MUSHROOMS A LA PLANCHA** 12.5  
Salsa Verde, Garlic

**BROCCOLINI A LA PLANCHA** 9.5  
Garlic Chili Oil

**FRIED CAULIFLOWER** 9  
Green Pepper Relish

**STUFFED PIQUILLO RELLENOS** 9.5  
Drunken Goat, Sea Salt

**CHILLED GOLDEN BEETS** 9  
Grapefruit Vinaigrette, Mint

**QUESO A LA PLANCHA** 12.5  
Caña de Oveja, Blackberry Balsamic

**SPRING PEA HUMMUS** 9  
Pita Chips

**POTATO TORTILLA** 7  
Chive Sour Cream

**PATATAS BRAVAS** 8  
Salsa Brava, Garlic Aioli

**BOQUERONES** 6  
Olive Oil, Garlic, Parsley

**BLISTERED SHISHITO PEPPERS** 8.5  
Sea Salt, Lime

**SWORDFISH A LA PLANCHA** 15.5  
Salsa Verde

**SALMON CRUDO\*** 14.5  
Chive Oil, Pickled Shallots & Jalapeño

**GAMBAS AL AJILLO** 9.5  
Guindilla Peppers, Olive Oil, Garlic

**SAUTÉED PRAWNS** 12  
Sobrasada Butter

**MUSSELS AL AJILLO** 13  
Parsley Sauce, White Wine, Grilled Bread

**SEARED SCALLOPS** 19.5  
Charred Shishito & Scallion Purée, Pickled Scallions

**CRISPY CALAMARI** 11.5  
Shishito Peppers, Piquillos, Smoked Pepper Aioli

**PULPO** 15.5  
Marcona Almond Butter, Watermelon Radish,  
Fennel

**CHICKEN THIGH A LA PLANCHA** 9.5  
Aji Amarillo

**JAMÓN & MANCHEGO CROQUETAS** 7  
Garlic Aioli

**ALBONDIGAS** 9.5  
Spiced Meatballs in Jamón-Tomato Sauce

**SPICED BEEF EMPANADAS** 8  
Red Pepper Sauce

**CHORIZO W/ SWEET & SOUR FIG** 9  
Balsamic Reduction

**TRUFFLED BIKINI** 9  
Jamón Serrano, Mahón

**STEAK PAILLARD** 14.5  
Crispy Potatoes, Red Pepper Vinaigrette

**CRISPY PORK BELLY** 10.5  
Mojo Verde

## SALADS

**ENSALADA MIXTA** 9  
Olives, Onions, Tomatoes, Little Gem Lettuce

**BURRATA SHIRAZI** 13  
Cucumbers, Tomatoes, Manzanilla Olives,  
Sherry Infused Golden Raisins

## LARGE PLATES

**CHICKEN PIMIENTOS** 23  
Potatoes, Lemon, Hot Cherry Peppers

half / full / double

**PAELLA VERDURAS** 18 / 36 / 64  
Chickpeas, Piquillo Peppers, Asparagus,  
Scallions

**PAELLA SALVAJE** 28 / 56 / 98  
NY Strip, Pork Belly, Chorizo, Fried Egg

**PAELLA MARISCOS** 28 / 56 / 98  
Prawns, Calamari, Mussels

**PARILLADA BARCELONA\*** 31 / 62 / 108  
New York Strip Steak, Chicken, Pork Belly,  
Gaucho Sausage

## DESSERTS

**FLAN CATALÁN** 7

**OLIVE OIL CAKE** 9  
Sea Salt

**CHOCOLATE CAKE** 9  
Coffee Crème Anglaise, Almond Crumble

**CREPAS WITH SEASONAL FRUIT** 8  
Citrus Cream, Raspberry Compote

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	<i>Xarel-lo Blend</i>	4.75	9.5	38
2019 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2020 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

## WHITE

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

## ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2020 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	5	10	40
2021 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 Christophe Avi, Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

## RED

		3oz	6oz	bottle
2017 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2018 Marqués de Tomares, Crianza, Rioja Spain	<i>Tempranillo</i>	6	12	48
2020 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2021 Glup Glup, Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2020 Azul y Garanza, Navarra, Spain	<i>Tempranillo</i>	4.5	9 (L)	50
2019 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2019 Sotabosc, Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2018 Coster dels Olivers, Priorat, Spain Cariñena	<i>Garnacha</i>	7.5	15	60
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepát Blend</i>	4.75	9.5	38
2020 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Monastrell</i>	4.75	9.5	38
2018 Península, Vino de Montaña, Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2020 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2021 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2020 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	5	10	40
2019 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2017 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2018 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2018 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40
2021 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	7	14	56
2019 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48
2020 Pedro Gonzalez, Mittel Brunn, Castilla Y Leon, Spain	<i>Prieto Picudo</i>	4.5	9	36

# SHERRY

## DRY

		3oz	bottle
Jarana, Lustau, 750mL	<i>Fino</i>	5.5	44
Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	10	80
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
Carlos VII, Alvear, 375mL	<i>Amontillado</i>	11.5	46
Península, Lustau, 750mL	<i>Palo Cortado</i>	9	72
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	11	44
Marques de Poley, Toro Albala, 500mL	<i>Oloroso</i>	8.5	51

## SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
Nectar, Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	72
Toro Albala, 1988, 375mL	<i>Pedro Ximénez</i>	18	72
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	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



# 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

# GINTONICS

Inspired by the Biodynamic calendar, featuring Citadelle Gin. 14.5

**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 Mediterranean, 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  
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**  
Isastegi, Sagardo Natural Cider (750mL) - Spain 28  
Pomarina Brut Sidra (750mL) - Spain 42  
Windy Hill, Ginger Gold Cider (750mL) - SC 29