

# barcelona

## CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

|                                                                                             |                                                                                                                    |                                                                                                                |                                                                                                                               |
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| <b>JAMÓN SERRANO</b><br>Castilla Y León, ES<br>15-20 Months Cured Ham. Tender, Salty, Sweet | <b>FINOCCHIONA</b><br>Tuscany, IT<br>Pork Sausage With Fennel, Red Wine.<br>Rich, Complex                          | <b>DÉLICE DE BOURGOGNE</b><br>Burgundy, FR<br>Triple-Crème, Cow's Milk, Mold Rind.<br>Mushroomy, Smooth, Tangy | <b>SALCHICHÓN DE IBÉRICO</b><br>Andalucía, ES<br>Pork Sausage. Oregano, Garlic, Peppercorns                                   |
| <b>SPECK</b><br>Alto Adige, IT<br>Spice-Rubbed Ham. Smoky, Lean                             | <b>AGED MANCHEGO</b><br>Castilla-La Mancha, ES<br>Firm, Sheep's Milk, Aged 6 Months. Buttery,<br>Nutty, Complex    | <b>MAHÓN</b><br>Islas Baleares, ES<br>Firm, Cow's Milk, Aged 4 Months. Buttery,<br>Mild, Nutty                 | <b>QUESO DE TRUFA</b><br>Castilla-La Mancha, ES<br>Semi-Soft, Sheep's Milk, Cured 4 Months,<br>Black Truffle. Savory, Piquant |
| <b>'NDUJA</b><br>Illinois, US<br>Spreadable Pork Sausage, Calabrian Chili,<br>Pork Jowl     | <b>CAÑA DE OVEJA</b><br>Murcia, ES<br>Soft-Ripened, Sheep's Milk, Aged 21 Days,<br>Thick Mold Rind. Buttery, Tangy | <b>VALDEÓN</b><br>Castilla Y León, ES<br>Creamy Blue, Cow & Goat's Milk, Cave-Aged<br>2 Months. Mildly Pungent | <b>BRESAOLA</b><br>Valtellina, IT<br>Top Round Beef, Aged 90 Days.<br>Deep, Robust, Lean                                      |
| <b>SORIA CHORIZO</b><br>California, US<br>Pork Sausage. Smoky, Garlic, Pimentón             | <b>IDIAZÁBAL</b><br>País Vasco, ES<br>Semi-Firm, Raw Sheep's Milk, Aged 6 Months.<br>Smoked, Sharp, Fruity         | <b>DRUNKEN GOAT</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 2 Months. Red<br>Wine Soaked                 | <b>APERITIVO BOARD</b><br>An Assortment of Spanish Aperitivo<br>Snacks to Pair With Your Anytime Drinks                       |
| <b>CHORIZO PICANTE</b><br>La Rioja, ES<br>Pork Sausage. Smoky, Spicy, Pimentón              |                                                                                                                    |                                                                                                                | <i>Jamón Serrano, Fuet, Mahón, Manchego,<br/>Bravas, Olives, Almonds, Guindilla Peppers</i>                                   |
| <b>FUET</b><br>Catalonia, ES<br>Pork Sausage. Rich, Garlic, Black Pepper                    |                                                                                                                    |                                                                                                                |                                                                                                                               |

## TAPAS

|                                                                    |     |                                                                   |      |
|--------------------------------------------------------------------|-----|-------------------------------------------------------------------|------|
| <b>MARINATED OLIVES &amp; GIARDINIERA</b><br>Thyme, Lemon Zest     | 6   | <b>POTATO TORTILLA</b><br>Chive Sour Cream                        | 7.5  |
| <b>EGGPLANT CAPONATA</b><br>Bell Peppers, Balsamic, Basil          | 6.5 | <b>SWORDFISH A LA PLANCHA</b><br>Puttanesca                       | 15.5 |
| <b>SPINACH &amp; CHICKPEA CAZUELA</b><br>Lemon Zest, Cumin, Onions | 8.5 | <b>GAMBAS AL AJILLO</b><br>Guindilla Peppers, Scallions, Garlic   | 10.5 |
| <b>PAN CON TOMATE</b><br>Sour Dough Bread, Fresh Tomato            | 6.5 | <b>PULPO A LA GALLEGA</b><br>Fingerling Potatoes, Harissa         | 15.5 |
| <b>BEETS**</b><br>Crème Fraîche, Almonds                           | 9   | <b>MUSSELS</b><br>Salsa Diablo                                    | 14   |
| <b>ROASTED CARROTS</b><br>Arugula Pesto                            | 9.5 | <b>CHICKEN THIGH</b><br>Lemon Yogurt                              | 10.5 |
| <b>FRIED GREEN TOMATOES</b><br>Pesto                               | 10  | <b>BONE MARROW</b><br>Bacon Jam                                   | 15.5 |
| <b>HARICOT VERTS</b><br>Radish, Red Onions                         | 8.5 | <b>BACON WRAPPED DATES</b><br>Valdeón Mousse                      | 10.5 |
| <b>CHAMPIÑONES AL AJILLO</b><br>Garlic, Scallions, Lemon           | 12  | <b>JAMÓN &amp; MANCHEGO CROQUETAS</b><br>Garlic Aioli             | 7    |
| <b>ASPARAGUS</b><br>Salsa Verde                                    | 9.5 | <b>SPICED BEEF EMPANADAS</b><br>Red Pepper Sauce                  | 8    |
| <b>CAULIFLOWER**</b><br>Romesco                                    | 8.5 | <b>FLANK STEAK*</b><br>Red Chimichurri                            | 14.5 |
| <b>WHIPPED SHEEP'S CHEESE</b><br>Truffle Honey                     | 9.5 | <b>ALBONDIGAS</b><br>Spiced Meatballs In Jamón-Tomato Sauce       | 9.5  |
| <b>BROCCOLINI</b><br>Garlic, Pepper Flakes                         | 9   | <b>PORK BELLY</b><br>Aji Amarillo                                 | 10.5 |
| <b>HUMMUS</b><br>Piquillos, Lavash                                 | 9.5 | <b>CHORIZO W/ SWEET &amp; SOUR FIGS</b><br>Sherry Vinegar, Garlic | 9    |
| <b>PATATAS BRAVAS</b><br>Salsa Brava, Garlic Aioli                 | 8.5 | <b>TRUFFLED BIKINI</b><br>Serrano, Mahón                          | 9    |

## SALADS

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| <b>QUINOA SALAD</b><br>Spring Onions, Peas, Harissa | 8.5 |
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## LARGE PLATES

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| <b>CHICKEN PIMIENTOS</b><br>Potatoes, Lemon, Hot Cherry Peppers       | 24.5        |
|                                                                       | HALF / FULL |
| <b>PAELLA VERDURAS</b><br>Cauliflower, Asparagus, Green Beans, Onions | 18 / 44     |
| <b>PAELLA SALVAJE</b><br>Chicken, Chorizo, Pork Belly                 | 28 / 56     |
| <b>PAELLA MARISCOS</b><br>Calamari, Shrimp, Clams, Mussels            | 29 / 56     |
| <b>PARRILLADA BARCELONA*</b><br>Steak, Chicken, Pork Loin, Sausage    | 33 / 66     |

## DESSERTS

|                                                                  |    |
|------------------------------------------------------------------|----|
| <b>FLAN CATALÁN</b>                                              | 8  |
| <b>OLIVE OIL CAKE</b><br>Sea Salt                                | 10 |
| <b>CHOCOLATE CAKE**</b><br>Coffee Crème Anglaise, Almond Crumble | 9  |
| <b>BASQUE BURNT CHEESECAKE</b><br>Strawberries                   | 10 |
| <b>ARROZ CON LECHE</b><br>Coconut Milk, Cinnamon                 | 8  |

## 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.  
Items marked with \*\* are related to tree nuts. 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> | <b>3oz</b> | <b>6oz</b> | <b>bottle</b> |
| 2021 | <b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain | <i>Macabeo Blend</i>  | 7          | 14         | 56            |
| NV   | <b>Tierra Limpia, Brut Rosé</b> Penedès, Spain                | <i>Trepat</i>         | 6.5        | 13         | 52            |

## WHITE

|      |                                                                 |                            |            |            |               |
|------|-----------------------------------------------------------------|----------------------------|------------|------------|---------------|
| 2023 | <b>Rezabal</b> , Getariako Txakolina, Spain                     | <i>Hondarribi Zuri</i>     | <b>3oz</b> | <b>6oz</b> | <b>bottle</b> |
| 2023 | <b>Menade</b> , Rueda, Spain                                    | <i>Verdejo</i>             | 6.25       | 12.5       | 50            |
| 2023 | <b>Le Naturel</b> , Navarra, Spain                              | <i>Garnacha Blanca</i>     | 5.5        | 11         | 44            |
| 2023 | <b>Pinord, Diorama</b> , Penedès, Spain                         | <i>Xarel-lo</i>            | 4.75       | 9.5        | 38            |
| 2022 | <b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain                 | <i>Xarel-lo, Riesling</i>  | 6.25       | 12.5       | 50            |
| 2023 | <b>La Vineyta, ‘Pipa’</b> , Emporda, Spain                      | <i>Malvasia</i>            | 6          | 12         | 48            |
| 2024 | <b>Orto Vins, Les Argiles</b> , Montsant, Spain                 | <i>Macabeo</i>             | 7          | 14         | 56            |
| 2020 | <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain              | <i>Pedro Ximénez</i>       | 6.5        | 13         | 52            |
| 2023 | <b>Asnella</b> , Vinho Verde, Portugal                          | <i>Arinto, Loureiro</i>    | 5.5        | 11         | 44            |
| 2024 | <b>Aylin</b> , San Antonio, Chile                               | <i>Sauvignon Blanc</i>     | 5.5        | 11         | 44            |
| 2024 | <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay             | <i>Chardonnay</i>          | 5          | 10         | 40            |
| 2022 | <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay              | <i>Petit Manseng Blend</i> | 6.5        | 13         | 52            |
| 2023 | <b>Iniceri, Abisso</b> , Sicily, Italy                          | <i>Catarratto</i>          | 6          | 12         | 48            |
| 2024 | <b>Leitz, Feinherb</b> , Rheingau, Germany                      | <i>Riesling</i>            | 6.5        | 13         | 52            |
| NV   | <b>Leitz, Eins Zwei Zero</b> , Rheingau, Germany (Alcohol Free) | <i>Riesling</i>            | 4.75       | 9.5        | 38            |

## ROSÉ & SKIN CONTACT

|      |                                                               |                           |            |            |               |
|------|---------------------------------------------------------------|---------------------------|------------|------------|---------------|
| 2023 | <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina       | <i>Pinot Noir</i>         | <b>3oz</b> | <b>6oz</b> | <b>bottle</b> |
| 2023 | <b>Christophe Avi</b> , Agenais, France                       | <i>Cabernet Sauvignon</i> | 6          | 12         | 48            |
| 2022 | <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain | <i>Malvar, Airén</i>      | 5.5        | 11         | 44            |

## RED

|      |                                                                       |                               |            |            |               |
|------|-----------------------------------------------------------------------|-------------------------------|------------|------------|---------------|
| 2019 | <b>Nucerro, Reserva</b> , Rioja, Spain                                | <i>Tempranillo</i>            | <b>3oz</b> | <b>6oz</b> | <b>bottle</b> |
| 2020 | <b>Marqués de Tomares, Crianza</b> , Rioja, Spain                     | <i>Tempranillo</i>            | 6          | 12         | 48            |
| 2022 | <b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain            | <i>Tempranillo</i>            | 6.5        | 13         | 52            |
| 2023 | <b>Glup Glup</b> , Cariñena, Spain                                    | <i>Garnacha</i>               | 4.5        | 9          | 36            |
| 2022 | <b>Azul y Garanza</b> , Navarra, Spain                                | <i>Tempranillo</i>            | 4.75       | 9.5        | (L) 53        |
| 2017 | <b>Alberto Orte, A Portela</b> , Valdeorras, Spain                    | <i>Mencía</i>                 | 6.5        | 13         | 52            |
| 2023 | <b>Sotabosc</b> , Montsant, Spain                                     | <i>Garnacha, Cariñena</i>     | 6.25       | 12.5       | 50            |
| 2020 | <b>Coster dels Olivers</b> , Priorat, Spain                           | <i>Cariñena, Garnacha</i>     | 7.5        | 15         | 60            |
| 2022 | <b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá               | <i>Trepat Blend</i>           | 5.5        | 11         | 44            |
| 2023 | <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain                     | <i>Monastrell</i>             | 5          | 10         | 40            |
| 2021 | <b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain           | <i>Garnacha, Piñuela</i>      | 6.5        | 13         | 52            |
| 2022 | <b>Uva de Vida, Biográfico</b> , Toledo, Spain                        | <i>Tempranillo, Graciano</i>  | 7          | 14         | 56            |
| 2023 | <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain                   | <i>Bobal</i>                  | 6          | 12         | 48            |
| 2022 | <b>Filipe Ferreira</b> , Duoro, Portugal                              | <i>Touriga Nacional Blend</i> | 5.75       | 11.5       | 46            |
| 2023 | <b>Caves Sao Joao Baga Novo</b> , Bairrada, Portugal – Served Chilled | <i>Baga</i>                   | 5.5        | 11         | (L) 62        |
| 2021 | <b>Quieto, Gran Corte</b> , Mendoza, Argentina                        | <i>Cabernet Franc, Malbec</i> | 6.5        | 13         | 52            |
| 2021 | <b>Peñalolen</b> , Maipo, Chile                                       | <i>Cabernet Sauvignon</i>     | 6.75       | 13.5       | 54            |
| 2021 | <b>Polkura</b> , Colchagua, Chile                                     | <i>Syrah</i>                  | 6.5        | 13         | 52            |
| 2023 | <b>Casas del Bosque</b> , Casablanca, Chile                           | <i>Pinot Noir</i>             | 7          | 14         | 56            |
| 2022 | <b>Garage Wine Company, Revival</b> , Maule, Chile                    | <i>País</i>                   | 5.75       | 11.5       | 46            |
| 2020 | <b>Alto de la Ballena</b> , Maldonado, Uruguay                        | <i>Cabernet Franc Blend</i>   | 5.5        | 11         | 44            |
| 2021 | <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley , Lebanon       | <i>Cabernet Blend</i>         | 6          | 12         | 48            |

# SHERRY

## DRY

|                                           |                          |            |               |
|-------------------------------------------|--------------------------|------------|---------------|
| <b>Jarana</b> , Lustau, 750mL             | <i>Fino</i>              | <b>3oz</b> | <b>bottle</b> |
| <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

|                                          |                      |            |               |
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| <b>East India Solera</b> , Lustau, 750mL | <i>Oloroso Dulce</i> | <b>3oz</b> | <b>bottle</b> |
| <b>Nectar</b> , Gonzalez Byass, 375mL    | <i>Pedro Ximénez</i> | 9          | 72            |
| <b>Solera 1927</b> , Alvear, 375mL       | <i>Pedro Ximénez</i> | 9          | 36            |
| <b>Toro Albala</b> , 1999, 375mL         | <i>Pedro Ximénez</i> | 16         | 64            |
|                                          |                      | 18         | 72            |

# WINE FLIGHTS

3 Half Glasses

|                                                                                                                                                                                   |      |
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| <b>APERITIVOS</b> BarCava / La Cigarrera / El Bandarra Vermut<br>Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange) | 13.5 |
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| <b>BIO-CURIOUS</b> Diorama / Abisso / Biografico<br>Many of our wines use Biodynamic farming practices, here are three incredible examples | 16 |
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| <b>ACID TRIP</b> Asnella / B.R.O.T. / Baga Novo<br>High. Acid. Wines. | 16 |
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| <b>NEW WORLD, OLD SCHOOL</b> Cerro Chapeau / Saurus Rose / Revival Pais<br>Three wines from the New World (South America) with “Old School” classic character. | 14.5 |
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# COCKTAILS

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| <b>BEEES &amp; BAYS</b> (No ABV)<br>Lime, Salted Honey Syrup, Cardamom Bitters<br>Sparkling Water, Torched Bay Leaf | 7 |
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| <b>TEA TIME</b> (No ABV)<br>Blue Flower Earl Grey Tea, Blueberry Shrub,<br>Salted Honey Syrup, Lemon, Aquafaba, Mint | 8 |
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| <b>PICA PICA</b><br>360 Vodka, Cappelletti Aperitivo, Orange,<br>Lemon, Aquafaba, Jalapeño | 12.5 |
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| <b>GIN &amp; JUS**</b><br>Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn,<br>Ginger | 12 |
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| <b>DOS PENÍNSULAS</b><br>Libélula Joven Tequila, Lustau Palo Cortado<br>Lemon, Agave, Nutmeg | 13 |
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| <b>ALEBRIJES</b><br>Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,<br>Aquafaba, Dragonfruit & Tangerine Powders | 13.5 |
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| <b>BOURBON SPICE RACK</b><br>Four Roses Bourbon, Cardamaro, Maple Syrup,<br>Lemon, Cardamom & Lavender Bitters | 14 |
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| <b>IPANEMA</b><br>P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon | 14 |
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| <b>LAIRD’S LANE</b><br>Monkey Shoulder Scotch, Cappelletti,<br>Pasubio Vino Amaro, Orange, Angostura Bitters | 15 |
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# GINTONICS

|                                                   |    |
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| Inspired by three of Spain’s most iconic regions. | 15 |
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| <b>CATALAN</b><br>Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit,<br>Lime, Rosemary |  |
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| <b>VALENCIAN</b><br>Paco Pepe Andalucian Gin, Fever Tree Indian Tonic,<br>Orange Blossom Water, Lemon, Orange, Thyme |  |
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| <b>GALICIAN</b><br>Paco Pepe Andalucian Gin, Fever Tree Indian Tonic,<br>Lemon, Green Apple, Mint |  |
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# SANGRIA

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| <b>WHITE OR RED SANGRIA</b><br>Rioja Wine, Elderflower, Citrus Infused<br>Dark Rum, Guava Nectar | <b>glass</b> | <b>pitcher</b> |
|                                                                                                  | 11           | 39             |

|                                                                                                                 |              |               |
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| <b>GUNS &amp; ROSÉS</b><br>Tierra Limpia Brut Rosé, Lillet Rosé Weldon Mills<br>Vodka, Peach Nectar, Grapefruit | <b>glass</b> | <b>carafe</b> |
|                                                                                                                 | 13           | 52            |

# BEER

|                                          |             |              |
|------------------------------------------|-------------|--------------|
| <b>DRAFT</b>                             | <b>caña</b> | <b>doble</b> |
| Captain Jack Pilsner—NC                  | 4           | 8            |
| Sycamore, Southern Girl Blonde—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

|                                            |     |
|--------------------------------------------|-----|
| Clausthaler, Non-Alcoholic—Germany         | 5   |
| Peroni, Lager—Italy                        | 8.5 |
| Catawba, White Zombie—NC                   | 7.5 |
| Fullsteam, Rocket Science IPA—NC           | 8.5 |
| Hopfly, Crunchtime Lager—NC                | 8   |
| Founders, All Day IPA—MI                   | 6.5 |
| Sycamore, Juiciness IPA (16 oz)—NC         | 11  |
| Red Clay Ciderworks, Queen City (16 oz)—NC | 12  |