

# BARCELONA

## CHARCUTERIE & CHEESE

6.75 for one

18.50 for three

### JAMÓN SERRANO

Segovia  
Dry-cured Spanish ham

### SPECK

Italy  
Dry-cured, lightly smoked ham

### SORIA CHORIZO

United States  
Dry-cured, pork sausage, smoky & garlicky

### CHORIZO PICANTE

La Rioja  
Smoky, mildly spicy, dry-cured sausage

### SOBRASADA

Majorca  
Soft, spreadable chorizo

### FUET

Catalonia  
Dry-cured pork sausage

### 6-MONTH MANCHEGO

La Mancha  
Firm, cured sheep's milk, sharp & piquant

### ETXEGARAI

Basque Country  
Smoked raw sheep's milk aged 6 months

### IBORES

Extremadura  
Semi-firm raw goat's cheese rubbed with pimentón

### DRUNKEN GOAT

Murcia  
Semi-soft goat's milk soaked in red wine

### CABRA ROMERO

Jumilla  
Semi-soft goat's milk with rosemary

### AGED MAHON

Isle of Menorca  
Cow's milk, mild & nutty

### SAN SIMON

Galicia  
Smoked cow's milk; creamy & buttery

### LOMO IBERICO 12.00

Sierra de Francia  
Dry-Cured, acorn-fed Ibérico pork loin

### APERITIVO BOARD 22.00

An assortment of Spanish aperitivo snacks to pair with your anytime drinks

*Marinated Olives, Patatas Bravas, Guindilla Peppers, Serrano, Fuet, Etxegarai, Drunken Goat, Almonds*

## EXECUTIVE CHEF TODD VILLANI

## SOUS CHEF NICK WILLIAMS

\*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

## TAPAS

**SPINACH-CHICKPEA CAZUELA** 8.00  
Cumin, Roasted Onion, Lemon

**MARINATED OLIVES** 5.00  
Citrus, Garlic, Chili Flakes

**EGGPLANT CAPONATA** 5.00  
Sweet Peppers, Basil

**ASPARAGUS** 8.50  
Truffle Vinaigrette

**BLISTERED SHISHITOS** 9.00  
Sea Salt, Lime

**CHARRED & CHILLED CARROTS** 7.00  
Pistachio Mint Pesto

**GRILLED ZUCCHINI & SQUASH** 7.50  
Salsa Verde

**GREEN BEANS** 7.00  
Garlic, Chili Flake

**HUMMUS** 7.50  
Piquillo Peppers, Pistachio, Crispy Tortilla

**POTATO TORTILLA** 6.00  
Chive Sour Cream

**WHIPPED SHEEP'S CHEESE** 8.50  
Truffle Honey, Pimentón

**PATATAS BRAVAS** 7.50  
Salsa Brava, Garlic Aioli

**SMOKED SALMON MONTADITO** 12.00  
Chives, Lemon Zest, Whipped Cream Cheese

**GAMBAS AL AJILLO** 9.50  
Guindilla Pepper, Olive Oil, Garlic

**ROCKFISH A LA PLANCHA\*** 13.50  
Salsa Verde

**CRISPY CALAMARI** 10.50  
Smoked Pepper Aioli

**BOQUERONES** 6.00  
Olive Oil, Garlic, Parsley

**MUSSELS DIABLO** 11.00  
Spicy Tomato, Grilled Bread

**PULPO A LA PLANCHA** 11.00  
Squid Ink Sofrito, Potatoes

**TUNA CRUDO\*** 13.50  
Chili Oil, Chive, Citrus

**CHICKEN THIGH A LA PLANCHA** 8.50  
Aji Amarillo

**JAMÓN & MANCHEGO CROQUETAS** 6.50  
Garlic Aioli

**PORK BELLY** 9.50  
Mojo Dulce

**ALBONDIGAS** 8.50  
Spiced Meatballs in Ham-Tomato Sauce

**NY STRIP\*** 12.50  
Red Chimichurri

**TRUFFLED BIKINI** 8.50  
Jamón Serrano, Mahón

**ROASTED BONE MARROW** 14.00  
Bacon & Onion Jam

## BRUNCH

(Available Saturday and Sunday only 12pm-3pm)

**BRUNCH FIDEOS\*** 14.50  
Pork Belly, Egg, Garlic Aioli

**YOGURT PARFAIT** 7.00  
Granola, Summer Berries, Local Honey

**LOMO ESTRELLADOS\*** 10.50  
Hand-Cut Fries, Egg, Garlic Aioli

**SERRANO BENEDICT\*** 7.50  
Tomato, Hollandaise

**OLIVE OIL PANCAKES** 7.00  
Dulce de Leche Butter

**DOUBLE CUT BACON** 7.50  
Spicy Maple

**TORRIJAS** 6.50  
Berries, Crema Catalana

**WILD MUSHROOM OMELETTE** 8.50  
Truffle Oil, Manchego

**MUSHROOM AND SPINACH BENEDICT\*** 7.50  
Hollandaise

## SALADS

**ENSALADA MIXTA** 8.00  
Olives, Onions, Tomatoes, Apple Cider Vinaigrette

**SHERRY MARINATED BEETS** 8.00  
Valdeón Mousse, Pistachio

**BURRATA** 12.00  
Grilled Peaches

**SUMMER CORN SALAD** 7.50  
Peppers, Red Onions, Lemon Thyme Vinaigrette

## LARGE PLATES

**CHICKEN PIMIENTOS** 21.00  
Potatoes, Lemon, Hot Cherry Peppers

**WHOLE BRANZINO** 25.50  
Asparagus, Crispy Potatoes

**PAELLA VERDURAS** half / full / double  
Piquillo Peppers, Squash, Chickpeas  
16.00 / 32.00 / 64.00

**PAELLA SALVAJE\*** 24.50 / 49.00 / 98.00  
NY Strip, Pork Belly, Chorizo, Fried Egg

**PAELLA MARISCOS** 24.50 / 49.00 / 98.00  
Prawn, Mussels, Clams, Calamari

**PARILLADA BARCELONA\*** 27.00 / 54.00 / 108.00  
NY Strip, Chicken, Pork Loin, Chorizo

## DESSERTS

**OLIVE OIL CAKE** 8.00  
Sea Salt

**FLOURLESS CHOCOLATE CAKE** 8.00  
Crème Anglaise, Almond Crumble

**FLAN CATALÁN** 6.50

**BASQUE BURNT CHEESECAKE** 8.00  
Berry Compote



Thank you for joining us as we gradually reopen for dining service. We'd love to hear your feedback, scan this code to leave us a digital comment card  
Barcelona is a cashless restaurant.  
Credit and debit accepted.

## WINES

### SPARKLING

NV BarCava, Brut, Penedès, Spain	8.5	34
2016 Gramona, Gran Cuvée, Brut, Penedès, Spain	13	52

### MIMOSAS

Orange-Peach-Grapefruit	9	
Guava-Lavender-Lemon	9	
*mixers offered in 8oz carafe to accompany any bottle of bubbles	4	

### ROSES

2018 Mencía, Liquid Geography, Bierzo, Spain	10	40
2020 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina	9	36
2019 Mourvedre Blend, Lafage, Côtes Catalanes, France	12.5	50

### WHITES

#### LIGHT | CITRUS | CRISP

2019 Albariño, Mila, Rías Baixas, Spain	12	48
2019 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain	12.5	50
2020 Viura, Azul y Garanza, Navarra, Spain	7.5	42
2020 Malvasia, La Vineyta, 'Pipa', Emporda, Spain	10	40
2018 Xarel-lo, Pinord, Diorama, Penedès, Spain	9.5	38
2020 Riesling, Leitz, Feinherb, Rheingau, Germany	12	48

#### MEDIUM | FRUITY | MINERAL

2019 Garnacha Blanca, Vinos Piñol, Raig de Raim, Terra Alta, Spain	40	
2018 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain	46	
2019 Arinto/Loureiro, Asnella, Vinho Verde, Portugal	10.5	42
2014 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet, Fr	12.5	50
2018 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	11	44

#### FULL | RIPE | SPICE

2015 Godello, El Castro de Valtuille, Bierzo, Spain	52	
2018 Albillo, Marañones, Pizarana, Sierra de Gredos, Spain	13.5	54
2019 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay	9.5	38
2018 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay	12.5	50
2017 Chardonnay, Marcel Couturier, Mâcon-Loché, Burgundy, France	14.5	58

### REDS

#### LIGHT | BERRIES | ELEGANT

2019 Garnacha, La Maldita, Rioja, Spain	8.5	34
2019 Tempranillo, Bodegas Lanzaga, LZ, Rioja Spain	12.5	50
2020 Garnacha, Le Naturel, Navarra, Spain	9.5	38
2018 Mencía, César Marquez Pérez, Parajes, Bierzo, Spain	13.5	54
2017 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain	50	
2019 Trepas Blend, Negre de Folls, Conca de Barberá, Spain	9.5	38
2019 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain	11.5	46
2018 Bonarda/Pedro Ximénez, Belinda, Mendoza, Argentina	9	36
2019 Grenache Blend, Domaine Vallot, Côtes-du-Rhône, France	12	48

#### MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	12.5	50
2019 Tempranillo, Los Conejos Malditos, Toledo, Spain	9	36
2017 Tintilla, Vara y Pulgar, Cadiz, Spain	13	52
2018 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal	7	28
2020 Malbec, Earth First, Mendoza, Argentina	10	40

#### FULL | RIPE | BOLD

2018 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	10.5	42
2016 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain	48	
2018 Tempranillo/Graciano, Uva de Vida, Biográfico, Toledo, Spain	13.5	54
2018 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain	54	
2018 Cabernet Franc Blend, Quieto, Mendoza, Argentina	12.5	50
2017 Cabernet Sauvignon, Peñalolen, Maipo, Chile	12.5	50
2015 Cabernet Franc Blend, Alto de la Ballena, Maldonado, Uruguay	10	40

glass bottle

## SANGRIA & COCKTAILS

### SANGRIA, WHITE

9/glass 30/pitcher
Rioja Wine, Elderflower, Citrus-Infused Dark Rum, Guava Nectar

### GUNS & ROSÉS

12/glass 48/carafe
Juve y Camps Brut Rosé, Lillet Rosé, Social House Vodka, Peach Nectar, Lemon, Grapefruit Bitters

### SUMMER STREET SLING

10
Chamomile Infused 360 Vodka
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

### GINTONIC

14
Choice of: Fruit, Flower, Root, Leaf, or Classic

### RICHMOND GIMLET

12
Boodles Gin, Lime, Mint

### EL MESTIZO

11
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

### WHISKEY ROOT

11
Four Roses Bourbon, Byrrh Quinquina
Ginger, Basil, Lemon Juice

### 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

## BEERS

### DRAFT

	7oz	14 oz
OMB, Captain Jack Pilsner	3.75	7.50
Sycamore, Southern Girl Blonde - NC	4	8
Lenny Boy, Citraphilia IPA - NC	4	8
D9, Brown Sugar Brown Cow - NC	4.25	8.5

### BOTTLES & CANS

#### LAGER | PILSNER | LIGHT

Carolina Brewery, Sky Blue Kölsch - NC	7
Peroni, Lager - Italy	7.5
Estrella Damm, Daura Gluten-Free Lager - Spain	8

#### WHEAT | FRUIT | SAISON

Avery, Liliko'i Kepolo, Passion Fruit Witbier-CO	8.5
Blackberry Farm, Classic Saison- TN	9

#### HOPPY | FLORAL | BITTER

Founders, All Day IPA - MI	6.5
Fullsteam, Rocket Science IPA - NC	7.5
Sycamore, Juiciness IPA (16 oz) - NC	10.5
Lagunitas, Maximus IPA - CA	8
Triple C, Baby Maker Double IPA (16 oz) - NC	12

#### DARK | SPICED | STRONG

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, South End (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



Check out our full wine list here by scanning this QR code