

# barcelona

## CHARCUTERIE & CHEESE

7 for one | 19.5 for three

<b>JAMÓN SERRANO</b> Castilla y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	<b>CHORIZO PICANTE</b> La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	<b>ALISIOS</b> Islas Canarias, ES Semi-Soft, Cow & lamb; Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón	<b>QUESO DE TRUFA</b> Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant	10.5
<b>SPECK</b> Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	<b>FUET</b> Catalonia, ES Pork Sausage. Rich, Garlic, Black Pepper	<b>CABRA AL GOFIO</b> Islas Canarias, ES Semi-Firm, Goat's Milk, Aged 2 Months. Cornmeal Coated	<b>BRESAOLA</b> Valtellina, IT Lean Beef Eye of Round 90 Day Dry Aged	8.5
<b>SORIA CHORIZO</b> California, US Pork Sausage. Smoky, Garlic, Pimentón	<b>MAHÓN</b> Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months, Buttery, Mild, Nutty	<b>SMOKIN' GOAT</b> Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild	<b>APERITIVO BOARD</b> An Assortment Of Spanish Aperitivo Snacks To Pair With Your Anytime Drinks	26
<b>SOBRASADA</b> California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	<b>SAN SIMÓN</b> Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild	<b>DRUNKEN GOAT</b> Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked	<i>Almonds, Patatas Bravas, Serrano, Smokin Goat, Mahon, Fuet, Caponata, Guindilla Peppers</i>	
<b>FINOCCHIONA</b> Tuscany, IT Pork Sausage With Fennel, Red Wine. Rich, Complex	<b>DÉLICE DE BOURGOGNE</b> Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	<b>IDIAZABAL</b> País Vasco, ES Semi-Firm, Raw Sheep's Milk, Smoked, 6 Months. Sharp, Fruity, Smoky		
<b>SOPRESSATA</b> California Dry-Cured Pork Sausage, Peppercorn, Garlic	<b>VALDEÓN</b> Castilla y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent			

## TAPAS

<b>HOUSE MARINATED OLIVES</b> Garlic, Thyme, Citrus, Giardiniera	5	<b>ROASTED SALMON</b> Pea Purée	11.5
<b>EGGPLANT CAPONATA</b> Sweet Peppers, Basil	5.5	<b>SCALLOPS</b> Carrot Purée	18.5
<b>SPINACH &amp; CHICKPEA CAZUELA</b> Cumin, Roasted Onions, Lemon	8.5	<b>AMBERJACK A LA PLANCHA</b> Puttanesca	15.5
<b>ROASTED CARROTS</b> Arugula Pesto	8.5	<b>MUSSELS</b> Salsa Diablo	14
<b>MUSHROOMS</b> Scallions, Peppers	9	<b>PRAWNS</b> Red Chimichurri	10
<b>CHILLED BEETS</b> Maple Vinaigrette	8	<b>CRISPY CALAMARI</b> Piquillos, Smoked Pepper Aioli	11.5
<b>CREAMED LEEKS</b> Migas	9.5	<b>GAMBAS AL AJILLO</b> Guindilla Peppers, Olive Oil, Garlic	9.5
<b>SUGAR SNAP PEAS</b> Sofrito, Lemon	8.5	<b>STEAK PAILLARD</b> Crispy Potatoes, Red Pepper Vinaigrette	14.5
<b>ASPARAGUS</b> Black Garlic Vinaigrette	9.5	<b>SPICED BEEF EMPANADAS</b> Red Pepper Sauce	8
<b>QUESO A LA PLANCHA</b> Mushroom Conserva	12.5	<b>CHICKEN PINTXO</b> Dill, Lemon	9.5
<b>WHIPPED SHEEP'S CHEESE</b> Honey	8.5	<b>JAMÓN &amp; MANCHEGO CROQUETAS</b> Garlic Aioli	7
<b>POTATO TORTILLA</b> Chive Sour Cream	7	<b>PORK BELLY</b> Mojo Verde	10.5
<b>HOUSE MADE FOCACCIA</b> Rosemary	3	<b>BACON-WRAPPED DATES</b> Valdeón Mousse	8
<b>PEA HUMMUS</b> Lavash	9.5	<b>ALBONDIGAS</b> Spiced Meatballs in Jamón-Tomato Sauce	9.5
<b>PATATAS BRAVAS</b> Salsa Brava, Garlic Aioli	8	<b>TRUFFLED BIKINI</b> Serrano Ham, Mahón	9
<b>BOQUERONES</b> Green Olives, Piquillo Peppers	6	<b>CHICKEN PINTXO</b> Dill, Lemon	9.5

## SALADS

<b>ENSALADA MIXTA</b> Olives, Onions, Tomatoes, Romaine Lettuce	9
<b>ARUGULA SALAD</b> Radish, Peas, Lemon Vinaigrette	8.5

## LARGE PLATES

<b>BRANZINO</b> Green Beans, Potatoes	26.5
<b>PAELLA SALVAJE</b> Chicken, Chorizo	half / full / double 28 / 56 / 98
<b>PAELLA VERDURAS</b> Mushrooms, Cauliflower, Leeks	18 / 36 / 64
<b>PAELLA MARISCOS</b> Calamari, Gambas, Clams, Mussels	28 / 56 / 98
<b>PARILLADA BARCELONA*</b> Steak, Chicken, Pork Loin, Sausage	31 / 62 / 108

## DESSERTS

<b>FLAN CATALÁN</b>	7
<b>CHOCOLATE CAKE</b> Coffee Crème Anglaise, Almond Crumble	9
<b>BASQUE BURNT CHEESECAKE</b> Blueberries	9
<b>CREPAS WITH SEASONAL FRUIT</b> Citrus Cream, Strawberries	8
<b>OLIVE OIL CAKE</b> Sea Salt	9

## EXECUTIVE CHEF EVAN TANNER | EXECUTIVE SOUS CHEF KARMA MURILLO

\*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
2021 <b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	<i>Macabeo Blend</i>	5	10	40
2020 <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal	<i>Baga Blend</i>	6.5	13	52
		6.25	12.5	50

## WHITE

2022 <b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023 <b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2021 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	7	13	52
2022 <b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	6.25	12.5	50
2022 <b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	5	10	40
2021 <b>La Vineyta, 'Pipa'</b> , Emporda, Spain	<i>Malvasia</i>	4.75	9.5	38
2022 <b>Orto Vins</b> , Montsant, Spain	<i>Macabeo</i>	5.75	11.5	46
2022 <b>Alvear, 3 Miradas</b> , Montila-Moniles, Spain	<i>Pedro Ximenez</i>	7	14	56
2021 <b>Asnella</b> , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	6.25	12.5	50
2020 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximénez</i>	5.25	10.5	42
2023 <b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	4.5	9	36
2023 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Sauvignon Blanc</i>	5.25	10.5	42
2017 <b>Iniceri, 'Abisso'</b> , Sicily, Italy	<i>Chardonnay</i>	4.75	9.5	38
2021 <b>L'Alpage</b> , Mont-sur-Rolle, Switzerland	<i>Catarratto</i>	5.5	11	44
2021 <b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Chasselas</i>	6.5	13	52
	<i>Riesling</i>	6	12	48

## ROSÉ & SKIN CONTACT

2021 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencia</i>	3oz	6oz	bottle
2022 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2021 <b>Christophe Avi</b> , Agenais, France	<i>Cabernet Sauvignon</i>	4.5	9	36
2019 <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	<i>Malvar, Airén</i>	5.5	11	44
		5	10	40

## RED

2018 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020 <b>Marques Tomares</b> , Crianza, Rioja, Spain	<i>Tempranilla</i>	7	14	56
2020 <b>Pedro Gonzalez</b> , Mittel Brunn, Castilla Y Leon, Spain	<i>Prieto Picudo</i>	6	12	48
2020 <b>Bardos, Romántica</b> , Ribera del Duero, Spain	<i>Prieto Picudo</i>	4.5	9	36
2021 <b>Glup Glup</b> , Cariñena, Spain	<i>Tempranillo</i>	6	12	48
2021 <b>Azul y Garanza</b> , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2016 <b>Alberto Orte</b> , A Portela, Valdeorras, Spain	<i>Tempranillo</i>	4.5	9	(L) 50
2020 <b>Coster dels Olivers</b> , Priorat, Spain	<i>Mencia</i>	6.5	13	52
2019 <b>Sotabosc</b> , Montsant, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2022 <b>Vins de Pedra</b> , Negre de Folls, Conca de Barberá	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2022 <b>Primitivo Quiles</b> , Cono 4, Alicante, Spain	<i>Trepat Blend</i>	4.75	9.5	38
2020 <b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Monastrell</i>	4.75	9.5	38
2020 <b>Península, Vino de Montaña</b> , Sierra de Gredos, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2022 <b>Bodegas Ponce</b> , Clos Lojen, Manchuela, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2021 <b>Earth First, Classic</b> , Mendoza, Argentina	<i>Bobal</i>	5.5	11	44
2020 <b>Belinda</b> , Mendoza, Argentina - served chilled	<i>Malbec</i>	5	10	40
2021 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2020 <b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2019 <b>Polkura</b> , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2022 <b>Garage Wine Company</b> , Revival, Maule, Chile	<i>Syrah</i>	6.5	13	52
2022 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Pais</i>	5.75	11.5	46
2018 <b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Pinot Noir</i>	7	14	56
2021 <b>Chat. du Morre du Tendre, Cuvee Paul</b> , Cotes-du-Rhone	<i>Cabernet Franc Blend</i>	5.25	10.5	42
2021 <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Grenache Blend</i>	7	14	56
	<i>Cabernet Blend</i>	6	12	48

# SHERRY

## DRY

<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	3oz	bottle
<b>Tradicion</b> , Bodegas Tradicion, 750mL	<i>Fino</i>	5.5	44
<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	10	80
<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
<b>Marques de Poley</b> , Toro Albala, 500mL	<i>Oloroso</i>	11	44
		8.5	51

## SWEET

<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
<b>Nectar, Gonzalez Byass</b> , 375mL	<i>Pedro Ximénez</i>	9	72
<b>Toro Albala</b> , 1988, 375mL	<i>Pedro Ximénez</i>	9	36
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	18	72
		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 / Pedro Gonzalez / Biográfico 16  
Many of our wines use Biodynamic farming practices, here are three incredible examples

**GRENAICHE (ON THE ROCKS)** Le Naturel Blanco / Vino de Montaña / Cuvee Paul 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

**PICA PICA** 12.5  
360 Vodka, Capelletti Aperitivo, Orange  
Lemon, Aquafaba, Jalapeno

**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

# SANGRIA

**RED OR WHITE 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

# GINTONICS

Inspired by three of Spain's most iconic regions 15

**CATALAN**  
Gin, Fever Tree Mediterranean Tonic,  
Grapefruit, Lime, Rosemary

**VALENCIAN**  
Gin, Fever Tree Indian Tonic,  
Orange Blossom Water, Lemon, Orange, Thyme

**GALICIAN**  
Gin, Fever Tree Indian Tonic,  
Lemon, Green Apple, Mint

# BEER

**DRAFT** caña doble  
OMB, 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 NE IPA 4.25 8.5

**BOTTLES & CANS**  
Clausthaler, Non-Alcoholic - Germany 5  
Carolina Brewery, Sky Blue Kölsch - NC 8  
Peroni, Lager - Italy 8.5  
Avery, Island Rascal, Passion Fruit Witbier-CO 8.5  
Blackberry Farm Brewery, Classic - TN 9  
Estrella Damm, Daura Gluten-Free Lager - Spain 8.5  
Catawba, White Zombie - NC 7.5  
Hitachino, Nest White - Japan 14  
Founders, All Day IPA - MI 6.5  
Fullsteam, Rocket Science IPA - NC 8.5  
Sycamore, Juiciness IPA (16 oz) - NC 11  
Lagunitas, Maximus IPA - CA 8  
Allagash, Tripel Reserve - ME 10.5  
Kentucky Ale, Bourbon Barrel Ale -KY 12  
Legal Remedy - Vanilla Porter - SC 9  
Left Hand, Milk Stout - CO 8  
The Duck-Rabbit, Brown Ale - NC 7.5

**CIDERS**  
Red Clay Ciderworks, Queen City (16 oz) - NC 12  
Isastegi, Sagardo Natural Cider (750mL) - Spain 28  
Pomarina Brut Sidra (750mL) - Spain 42  
Windy Hill, Ginger Gold Cider (750mL) - SC 29