

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 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	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	SALCHICHÓN DE IBÉRICO 14 Andalucía, ES Pork Sausage. Oregano, Garlic, Peppercorns
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón	BRESAOLA 11 Valtellina, IT Top Round Beef, Aged 90 Days. Deep, Robust, Lean
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.	FUET Catalonia, ES Pork Sausage. Rich, Garlic, Black Pepper	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	QUESO DE TRUFA 8.5 Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	APERITIVO BOARD 28 An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks <i>Jamón Serrano, Fuet, Idiazábal, Manchego, Patatas Bravas, Almonds, Olives, Guindillas</i>
FINOCCHIONA Tuscany, IT Pork Sausage With Fennel, Red Wine. Rich, Complex	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	

TAPAS

EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	6.5	MUSSELS* Mojo Verde	13.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	GAMBAS AL AJILLO Guindilla Peppers, Scallions, Garlic	10.5
ROASTED CARROTS Arugula Gremolata	9.5	PULPO A LA GALLEGA Potatoes, Olive Oil, Pimentón	15.5
GREEN BEANS Spanish Onions, Almonds	9	SALMON Donostiarra	14.5
ZUCCHINI & SQUASH Caper Gremolata	8.5	SEA SCALLOPS* Aji Verde	18.5
BROCCOLINI Garlic Chili Oil	9.5	CHICKEN THIGH Lemon Yogurt	10.5
CAULIFLOWER Fresno Vinaigrette	8.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
OYSTER MUSHROOMS Mojo Verde Aioli	12	TRUFFLED BIKINI Serrano, Mahón	9.5
HUMMUS Piquillos, Lavash	9.5	BEEF CARPACCIO* Peas, Mint, Fried Capers	14
WHIPPED SHEEP'S CHEESE Truffle Honey	9.5	ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	9.5
POTATO TORTILLA Chive Sour Cream	7.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5	PORK BELLY Cherry Pepper Chimichurri	10.5
BOQUERONES Garlic Confit	7	FLANK STEAK* Red Chimichurri	14.5
		BACON WRAPPED DATES Valdeón Mousse	10.5

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
HEIRLOOM TOMATO Sherry Vinaigrette, Chive	9
JAMÓN & MELÓN Jamón Serrano, Sherry Dressing	9

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
WHOLE ROASTED BRANZINO Carrots, Broccolini	28.5
	HALF / FULL
PAELLA VERDURAS Cauliflower, Zucchini, Squash, Carrots	18 / 36
PAELLA MARISCOS Shrimp, Clams, Calamari	29 / 58
PAELLA SALVAJE Chicken, Pork Belly, Beef, Pickled Onions	28 / 56
PARRILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	33 / 66
FIDEOS Calamari Sofrito, Shrimp, Squid Ink	17 / 34

DESSERTS

OLIVE OIL CAKE Sea Salt	10
BASQUE BURNT CHEESECAKE Strawberries	10
FLAN CATALÁN	8
ARROZ CON LECHE Coconut Milk, Cinnamon	8

EXECUTIVE CHEF FREDDY JARRIN | 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. 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	BarCava, Brut,	Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2023	Sumarroca, 2CV, Interlat, Brut Nature,	Penedès, Spain	<i>Xarel-lo</i>	7	14	56
NV	Tierra Limpia, Brut Rosé	Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

2025	Mila,	Rías Baixas, Spain	<i>Albariño</i>	6.5	13	52
2025	Menade,	Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2025	Ostatu,	Rioja, Spain	<i>Viura, Malvasia</i>	7.25	14.5	58
2024	Le Naturel,	Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2025	Pinord, Diorama,	Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2024	B.R.O.T., Blanc Inicial,	Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2025	Orto Vins, Les Argiles,	Montsant, Spain	<i>Macabeo</i>	7	14	56
2024	Bico Amarelo,	Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2025	Aylin,	San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2025	Bodega Cerro Chapeu,	Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2024	1752 Gran Tradicion,	Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2025	Iniceri, Abisso,	Sicily, Italy	<i>Catarratto</i>	6	12	48
2024	Haus Rothenberg, Feinherb,	Nahe, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2024	Liquid Geography,	Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2025	Christophe Avi,	Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2025	Familia Schroeder, Saurus,	Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2025	No Es Pituko,	Curicó Valley, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46

RED

2019	Nucerro, Reserva,	Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2021	Marqués de Tomares, Crianza,	Rioja, Spain	<i>Tempranillo</i>	7	14	56
2023	Bardos, Viñedos de Altura,	Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2025	Glup Glup,	Cariñena, Spain	<i>Garnacha</i>	7	14	56
2022	Azul y Garanza,	Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2021	Alberto Orte, A Portela,	Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2024	Sotabosc,	Montsant, Spain	<i>Mencía</i>	6.5	13	52
2023	Coster dels Olivers,	Priorat, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2025	Vins de Pedra, Negre de Folls,	Conca De Barberá	<i>Cariñena, Garnacha</i>	7.5	15	60
2025	La Vinyeta, 'Juanito',	Emporda, Spain	<i>Trepat Blend</i>	5.5	11	44
2021	Península, Vino de Montaña,	Sierra De Gredos, Spain	<i>Monastrell</i>	6	12	48
2022	Uva de Vida, Biográfico,	Toledo, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2020	Gota, Bergamota,	Dão, Portugal	<i>Tempranillo, Graciano</i>	7	14	56
2023	Caves Sao Joao Baga Novo,	Bairrada, Portugal – Served Chilled	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2023	Quieto, Gran Corte,	Mendoza, Argentina	<i>Baga</i>	5.5	11	(L) 62
2022	Peñalolen,	Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	Polkura,	Colchagua, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2025	Casas del Bosque,	Casablanca, Chile	<i>Syrah</i>	7.5	15	60
2022	Garage Wine Company, Revival,	Maule, Chile	<i>Pinot Noir</i>	7.25	14.5	58
2022	Alto de la Ballena,	Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
2023	Dom. des Tourelles, Bekaa Rouge,	Bekaa Valley , Lebanon	<i>Cabernet Franc Blend</i>	5.5	11	44
			<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana,	Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera,	375mL	<i>Manzanilla</i>	5.5	44
Almacenista,	Lustau, 500mL	<i>Manzanilla Pasada</i>	8.5	34
Los Arcos,	Lustau, 750mL	<i>Amontillado</i>	14	84
Península,	Lustau, 750mL	<i>Palo Cortado</i>	6	48
15 Años,	El Maestro Sierra, 375mL	<i>Oloroso</i>	9	72

SWEET

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

WINE FLIGHTS

3 Half Glasses

TRUST FALL

Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.

SHERRY SPECTRUM La Cigarrera / Los Arcos / 15 Años
A progression of dry style sherries, from bright and saline to rich and oxidative.

BIO-CURIOUS Diorama / Sotabosc / Biografico
Many of our wines use Biodynamic farming practices, here are three incredible examples.

HELLO, OLD FRIEND BarCava / 1752 Gran Tradicion / Quieto Gran Corte
Some relationships are worth celebrating. Wines and people who helped shape our list.

COCKTAILS

BEES & BAYS (No ABV)
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

TEA TIME (No ABV)
Blue Flower Earl Grey Tea, Blueberry Shrub,
Salted Honey Syrup, Lemon, Aquafaba, Mint

PASSENGER PRINCESS
360 Vodka, Strawberry Infused Cappelletti,
Lemon, Sparkling Water, Love Potion Bitters

GIN & JUS
Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn,
Ginger

DOS PENINSULAS
Libélula Joven Tequila, Peninsula Palo Cortado
Lemon, Agave, Nutmeg

ALEBRIJES
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup,
Lemon, Aquafaba, Dragonfruit & Tangerine Powders

SIDE HUSTLE
Raynal VSOP Brandy, Bénédictine,
Pineapple, Lemon, Barcava

BOURBON SPICE RACK
Henry McKenna Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

IPANEMA
P-51 Cachaça, Cocchi Americano, Fino Jarana, Lemon

GIN TONICS

Inspired by three of Spain’s most iconic regions.

CATALAN
Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit,
Lime, Rosemary

VALENCIAN
Paco Pepe Andalucían Gin, Fever Tree Indian Tonic,
Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN
Paco Pepe Andalucían Gin, Fever Tree Indian Tonic,
Lemon, Green Apple, Mint

SANGRIA

RED OR WHITE SANGRIA
Rioja Wine, Elderflower, Citrus Infused
Dark Rum, Guava Nectar

GUNS & ROSÉS
Tierra Limpia Brut Rosé, Lillet Rosé, Weldon Mills
Vodka, Peach Nectar, Grapefruit

BEER

DRAFT
Monday Night Brewing, Taco Tuesday Lager—NC
Lenny Boy, Citraphilia IPA—NC
Captain Jack Pilsner—NC

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non- Alcoholic—CT
Peroni, Lager—Italy
Hopfly, Crunchtime Lager—NC
Fullsteam, Rocket Science IPA—NC
Founders, All Day IPA—MI
Allagash, Tripel—ME
OMB, Fat Boy Baltic Porter—NC
Monday Night Brewing, Dr. Robot Fruited Sour—NC
Red Clay Ciderworks, Queen City (16 oz)—NC
Isastegi, Sagardo Natural Cider—Spain (750mL)