

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

SOPRESSATA

California, US
Pork Salami. Peppercorns, Burgundy Wine

CHORIZO PICANTE

La Rioja, ES
Pork Sausage. Smoky, Spicy, Pimentón

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

HOT COPPA

New Jersey, US
Seasoned Aged Pork Shoulder Sausage, Cayenne Pepper, Red Peppercorns

FUET

Catalunya, ES
Pork Sausage. Rich, Garlic, Black Pepper

CABRA ROMERO

Murcia, ES
Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy

AGED MANCHEGO

Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

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

SAN SIMÓN

Galicia, ES
Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild

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

AGED MAHÓN

Islas Baleares, ES
Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp

LOMO IBÉRICO DE BELLOTA

Castilla y León, ES
Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón

MAXORATA

Islas Canarias, ES
Semi-Firm, Goat's Milk, Aged 2 Months. Buttery, Tangy

FERMÍN SALCHICHÓN DE IBÉRICO

Castilla y León, ES
Mountain Air-Cured Ibérico Pork Sausage, Peppery, Rich

APERITIVO BOARD

An Assortment Of Spanish Aperitivo Snacks To Pair With Your Anytime Drinks

Almonds, Patatas Bravas, Fuet, Jamón Serrano, Etxegarai, Manchego, Olives, Guindilla Peppers

TAPAS

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

PAN CON TOMATE

Sea Salt, Olive Oil

CHILLED BEETS

Grapefruit Vinaigrette, Mint

FRIED CAULIFLOWER

Green Romesco

MUSHROOMS

Salsa Verde, Garlic

ROASTED CARROTS

Basil Crema

BROCCOLINI A LA PLANCHA

Garlic Chili Oil

STUFFED PIQUILLO RELLENOS

Drunken Goat, Sea Salt

QUESO A LA PLANCHA

Caña de Oveja, Blackberry Balsamic

WHIPPED SHEEP'S CHEESE

Pimentón Honey

MEDITERRANEAN HUMMUS

Pita Chips

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

MUSSELS

Parsley Sauce, White Wine, Grilled Bread

SAUTÉED PRAWNS

Sobrasada Butter

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

MAHI MAHI A LA PLANCHA

Vizcaina

SALMON CRUDO*

Guindilla Vinaigrette, Pickled Red Onions

CRISPY CALAMARI

Shishito Peppers, Piquillos, Smoked Pepper Aioli

PULPO GALLEGO

Potatoes, Lemon, Pimentón

SEARED SCALLOPS

Charred Shishito & Scallion Purée, Pickled Scallions

MARINATED BOQUERONES

Green Olives, Piquillo Peppers

CHICKEN THIGH

Aji Amarillo

SPICED BEEF EMPANADAS

Red Pepper Sauce

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

CRISPY PORK BELLY

Mojo Verde

CHORIZO W/ SWEET & SOUR FIG

Balsamic Reduction

STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

TRUFFLED BIKINI

Jamón Serrano, Mahón

DUCK CONFIT COCA

Green Zhug, Pickled Red Onions

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

BURRATA SHIRAZI

Cucumbers, Tomatoes, Manzanilla Olives

WATERMELON SALAD

Cold Pickles, Dill

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE BRANZINO

Broccolini, Crispy Potatoes

PAELLA VERDURAS

Piquillo Peppers, Scallions, Mushrooms, Green Peppers

PAELLA SALVAJE

NY Strip, Pork Belly, Chorizo, Fried Egg

PAELLA MARISCOS

Prawns, Calamari, Clams, Mussels

PARILLADA BARCELONA*

New York Strip Steak, Half Chicken, Pork Loin, Gaucho Sausage

half / full / double

18 / 36 / 64

28 / 56 / 98

28 / 56 / 98

31 / 62 / 108

DESSERTS

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

FLAN CATALÁN

OLIVE OIL CAKE

Sea Salt

BASQUE BURNT CHEESECAKE

Raspberry Compote

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Seasonal Fruit

EXECUTIVE CHEF CHRIS HOPPIE | SOUS CHEF CHANDLER WATSON | SOUS CHEF BREDIN BEACH

*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
2020 Caves São João, Brut Rosé, Bairrada, Portugal

WHITE

2022 Mila, Rías Baixas, Spain
2022 Rezabal, Getariako Txakolina, Spain
2021 Menade, Rueda, Spain
2021 Le Naturel, Navarra, Spain
2022 Pinord, Diorama, Penedès, Spain
2021 La Vineyta, 'Pipa', Emporda, Spain
2021 Viña Callejuela, Blanco de Hornillos, Jerez, Spain
2021 Asnella, Vinho Verde, Portugal
2020 Capítulo 7, Mendoza, Argentina
2022 Aylín, San Antonio, Chile
2022 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay
2019 1752 Gran Tradicion, Cerro Chapeu, Uruguay
2021 Iniceri, 'Abisso,' Sicily, Italy
2021 L'Alpage, Mont-sur-Rolle, Switzerland
2021 Leitz, Feinherb, Rheingau, Germany

ROSÉ & SKIN CONTACT

2021 Liquid Geography, Bierzo, Spain
2022 Familia Schroeder, Saurus, Patagonia, Argentina
2021 Christophe Avi, Agenais, France
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain

RED

2018 Nucerro, Reserva, Rioja, Spain
2020 Pedro Gonzalez, Mittel Brunn, Castilla Y Leon, Spain
2020 Bardos, Romántica, Ribera del Duero, Spain
2021 Glup Glup, Cariñena, Spain
2020 Azul y Garanza, Navarra, Spain
2021 César Marquez Pérez, Parajes, Bierzo, Spain
2019 Sotabosc, Montsant, Spain
2019 Coster dels Olivers, Priorat, Spain Cariñena
2020 Primitivo Quiles, Cono 4, Alicante, Spain
2020 Península, Vino de Montaña, Sierra de Gredos, Spain
2022 Bodegas Ponce, Clos Lojen, Manchuela, Spain
2021 Earth First, Classic, Mendoza, Argentina
2020 Quieto, Gran Corte, Mendoza, Argentina
2019 Peñalolen, Maipo, Chile
2018 Polkura, Colchagua, Chile
2020 Casas del Bosque, Casablanca, Chile
2018 Alto de la Ballena, Maldonado, Uruguay
2021 Domaine Vallot, Côtes-du-Rhône, France
2020 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon

SHERRY

DRY

Jarana, Lustau, 750mL
Tradicion, Bodegas Tradicion, 750mL
La Cigarrera, 375mL
Almacenista, Lustau, 500mL
Los Arcos, Lustau, 750mL
Carlos VII, Alvear, 375mL
Península, Lustau, 750mL
15 Años, El Maestro Sierra, 375mL
Marques de Poley, Toro Albala, 500mL

SWEET

East India Solera, Lustau, 750mL
Nectar, Gonzalez Byass, 375mL
Toro Albala, 1988, 375mL
Solera 1927, Alvear, 375mL

Xarel-lo Blend 3oz 6oz bottle
4.75 9.5 38
Baga Blend 6.25 12.5 50

Albariño 6 12 48
Hondarribi Zuri 6.25 12.5 50
Verdejo 6.25 12.5 50
Garnacha Blanca 5 10 40
Xarel-lo 4.75 9.5 38
Malvasia 5.75 11.5 46
Palomino 6.25 12.5 50
Arinto, Loureiro 5.25 10.5 42
Pedro Ximénez 4.5 9 36
Sauvignon Blanc 5.25 10.5 42
Chardonnay 4.75 9.5 38
Petit Manseng Blend 6.25 12.5 50
Cataratto 5.5 11 44
Chasselas 6.5 13 52
Riesling 6 12 48

Mencía 5 10 40
Pinot Noir 4.5 9 36
Cabernet Sauvignon 5.5 11 44
Malvar, Airén 5 10 40

Tempranillo 6.5 13 52
Prieto Picudo 4.5 9 36
Tempranillo 6 12 48
Garnacha 4.5 9 36
Tempranillo 4.5 9 (L) 50
Mencía 6.75 13.5 54
Garnacha, Cariñena 6.25 12.5 50
Garnacha 7.5 15 60
Monastrell 4.75 9.5 38
Garnacha, Piñuela 6.5 13
Bobal 5.5 11 44
Malbec 5 10 40
Cabernet Franc, Malbec 6.5 13 52
Cabernet Sauvignon 6.75 13.5 54
Syrah 6.5 13 52
Pinot Noir 7 14 56
Cabernet Franc Blend 5.25 10.5 42
Grenache Blend 7 14 56
Cabernet Blend 6 12 48

Fino 5.5 44
Fino 10 80
Manzanilla 8.5 34
Manzanilla Pasada 14 84
Amontillado 6 48
Amontillado 11.5 46
Palo Cortado 9 72
Oloroso 11 44
Oloroso 8.5 51

Oloroso Dulce 9 72
Pedro Ximénez 9 72
Pedro Ximénez 18 72
Pedro Ximénez 15 60

COCKTAILS

BEES & BAYS (No ABV)

Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

FLOR DE SAL (Low ABV)

La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif
Luxardo Maraschino, Lime, Lemon, Black Lava Salt

SUMMER STREET SLING

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

DOS PENÍNSULAS

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

ALEBRIJES

Bañez Mezcal, Byrrh Quinquina, Salted Honey Syrup,
Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder

BOURBON SPICE RACK

Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

LAIRD'S LANE

Monkey Shoulder Scotch, Cappelletti,
Pasubio Vino Amaro, Orange, Angostura Bitters

GINTONICS

Inspired by Spain's most iconic regions

CATALAN

Citadelle Gin, Fever Tree Mediterranean Tonic,
Grapefruit, Lime, Rosemary

VALENCIAN

Citadelle Gin, Fever Tree Indian Tonic,
Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN

Citadelle Gin, Fever Tree Indian Tonic,
Lemon, Green Apple, Mint

SANGRIA

WHITE OR RED SANGRIA

Rioja Wine, Elderflower, Citrus Infused
Dark Rum, Guava Nectar

glass pitcher
9.5 34

GUNS & ROSÉS

São João Brut Rosé, Lillet Rosé,
Bedlam Vodka, Peach Nectar, Lemon,
Grapefruit Bitters

glass carafe
12.5 50

BEER

DRAFT

Sycamore, Southern Girl Blonde - NC
Lenny Boy, Citraphilia IPA - NC
Raleigh Brewing, Not Another Hazy NE IPA

caña doble
4 8
4 8
4 8

BOTTLES & CANS

Clausthaler, Non-Alcoholic - Germany 5
Carolina Brewery, Sky Blue Kölsch - NC 7
Peroni, Lager - Italy 8
Estrella Damm, Daura Gluten-Free Lager - Spain 8.5
Avery, Island Rasca, 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
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, 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

