

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO Castilla y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	HOT COPPA New Jersey, US Seasoned Aged Pork Shoulder Sausage, Cayenne Pepper, Red Peppercorns	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth,Tangy	LOMO IBÉRICO DE BELLOTA Castilla y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón	14.5
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	SAN SIMÓN Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild	MAXORATA Islas Canarias, ES Semi-Firm, Goat's Milk, Aged 2 Months. Buttery, Tangy	8.5
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	VALDEÓN Castilla y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	FERMÍN SALCHICHÓN DE IBÉRICO Castilla y León, ES Mountain Air-Cured Ibérico Pork Sausage, Peppery, Rich	14
SOPRESSATA California, US Pork Salami. Peppercorns, Burgundy Wine	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild	APERITIVO BOARD An Assortment Of Spanish Aperitivo Snacks To Pair With Your Anytime Drinks	26
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	ETXEGARAI País Vasco, ES Semi-Firm, Raw Sheep's Milk, Smoked, 6 Months. Sharp, Fruity, Smoky	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	<i>Almonds, Patatas Bravas, Fuet, Jamón Serrano, Etxegarai, Manchego, Olives, Guindilla Peppers</i>	
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked			

TAPAS

HOUSE MARINATED OLIVES Garlic, Thyme, Citrus, Giardiniera	5	SAUTÉED PRAWNS Sobrasada Butter	12
EGGPLANT CAPONATA Sweet Peppers, Onions, Basil	5.5	GAMBAS AL AJILLO Guindilla Peppers, Olive Oil, Garlic	9.5
SPINACH & CHICKPEA CAZUELA Cumin, Roasted Onions, Lemon	8.5	MAHI MAHI A LA PLANCHA Vizcaina	15.5
PAN CON TOMATE Sea Salt, Olive Oil	6.5	CRISPY CALAMARI Shishito Peppers, Piquillos, Smoked Pepper Aioli	11.5
CHILLED BEETS Grapefruit Vinaigrette, Mint	9	PULPO GALLEGO Potatoes, Lemon, Pimentón	15.5
MUSHROOMS Salsa Verde, Garlic	12.5	SALMON CRUDO* Guindilla Vinaigrette, Pickled Red Onions	14.5
ROASTED CARROTS Basil Crema	8.5	MARINATED BOQUERONES Green Olives, Piquillo Peppers	7
BLISTERED SHISHITO PEPPERS Sea Salt, Lime	8.5	CHICKEN THIGH Aji Amarillo	9.5
BROCCOLINI A LA PLANCHA Garlic Chili Oil	9.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8
FRIED CAULIFLOWER Green Romesco	9.5	ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	9.5
STUFFED PIQUILLO RELLENOS Drunken Goat, Sea Salt	9.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
QUESO A LA PLANCHA Caña de Oveja, Blackberry Balsamic	12.5	CHORIZO W/ SWEET & SOUR FIG Balsamic Reduction	9
WHIPPED SHEEP'S CHEESE Pimentón Honey	8.5	CRISPY PORK BELLY Mojo Picante	10.5
MEDITERRANEAN HUMMUS Pita Chips	9	STEAK PAILLARD Crispy Potatoes, Red Pepper Vinaigrette	14.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8	TRUFFLED BIKINI Jamón Serrano, Mahón	9
		DUCK CONFIT COCA Green Zhug, Pickled Red Onions	13.5

SALADS

BURRATA SHIRAZI Cucumbers, Tomatoes, Manzanilla Olives	13
WATERMELON SALAD Cold Pickles, Dill	9

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
PAELLA VERDURAS Piquillo Peppers, Scallions, Mushrooms, Green Peppers	half / full / double 18 / 36 / 64
PAELLA SALVAJE Pork Belly, Strip Steak, Chorizo, Fried Egg	28 / 56 / 98
PAELLA MARISCOS Marinated Shrimp, Mussels, Marinated Calamari, Clams	28 / 56 / 98
PARILLADA BARCELONA* New York Strip Steak, Chicken Thigh, Pork Loin, Gaucho Sausage	31 / 62 / 108

DESSERTS

CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
FLAN CATALÁN	7
OLIVE OIL CAKE Sea Salt	9
BASQUE BURNT CHEESECAKE Macerated Strawberries	9
CREPAS WITH SEASONAL FRUIT Citrus Cream, Strawberries, Pistachios	8

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	Xarel-lo Blend	4.75	9.5	38
2020 Caves São João, Brut Rosé, Bairrada, Portugal	Baga Blend	6.25	12.5	50

WHITE

2022 Mila, Rías Baixas, Spain	Albariño	6	12	48
2022 Rezabal, Getariako Txakolina, Spain	Hondarribi Zuri	6.25	12.5	50
2021 Menade, Rueda, Spain	Verdejo	6.25	12.5	50
2021 Le Naturel, Navarra, Spain	Garnacha Blanca	5	10	40
2022 Pinord, Diorama, Penedès, Spain	Xarel-lo	4.75	9.5	38
2021 La Vineyta, ‘Pipa’, Emporda, Spain	Malvasia	5.75	11.5	46
2021 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	Palomino	6.25	12.5	50
2021 Asnella, Vinho Verde, Portugal	Arinto, Loureiro	5.25	10.5	42
2020 Capítulo 7, Mendoza, Argentina	Pedro Ximénez	4.5	9	36
2022 Aylin, San Antonio, Chile	Sauvignon Blanc	5.25	10.5	42
2022 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	Chardonnay	4.75	9.5	38
2019 1752 Gran Tradicion, Cerro Chapeu, Uruguay	Petit Manseng Blend	6.25	12.5	50
2021 Iniceri, ‘Abisso,’ Sicily, Italy	Catarratto	5.5	11	44
2021 L’Alpage, Mont-sur-Rolle, Switzerland	Chasselas	6.5	13	52
2021 Leitz, Feinherb, Rheingau, Germany	Riesling	6	12	48

ROSÉ & SKIN CONTACT

2021 Liquid Geography, Bierzo, Spain	Mencía	5	10	40
2022 Familia Schroeder, Saurus, Patagonia, Argentina	Pinot Noir	4.5	9	36
2021 Christophe Avi, Agenais, France	Cabernet Sauvignon	5.5	11	44
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	Malvar, Airén	5	10	40

RED

2018 Nucerro, Reserva, Rioja, Spain	Tempranillo	6.5	13	52
2020 Pedro Gonzalez, Mittel Brunn, Castilla Y Leon, Spain	Prieto Picudo	4.5	9	36
2020 Bardos, Romántica, Ribera del Duero, Spain	Tempranillo	6	12	48
2021 Glup Glup, Cariñena, Spain	Garnacha	4.5	9	36
2020 Azul y Garanza, Navarra, Spain	Tempranillo	4.5	9	(L) 50
2021 César Marquez Pérez, Parajes, Bierzo, Spain	Mencía	6.75	13.5	54
2019 Sotabosc, Montsant, Spain	Garnacha, Cariñena	6.25	12.5	50
2019 Coster dels Olivers, Priorat, Spain	Garnacha	7.5	15	60
2020 Primitivo Quiles, Cono 4, Alicante, Spain	Monastrell	4.75	9.5	38
2020 Península, Vino de Montaña, Sierra de Gredos, Spain	Garnacha, Piñuela	6.5	13	
2022 Bodegas Ponce, Clos Lojen, Manchuela, Spain	Bobal	5.5	11	44
2021 Earth First, Classic, Mendoza, Argentina	Malbec	5	10	40
2020 Quieto, Gran Corte, Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13	52
2019 Peñalolen, Maipo, Chile	Cabernet Sauvignon	6.75	13.5	54
2018 Polkura, Colchagua, Chile	Syrah	6.5	13	52
2020 Casas del Bosque, Casablanca, Chile	Pinot Noir	7	14	56
2018 Alto de la Ballena, Maldonado, Uruguay	Cabernet Franc Blend	5.25	10.5	42
2021 Domaine Vallot, Côtes-du-Rhône, France	Grenache Blend	7	14	56
2020 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	Cabernet Blend	6	12	48

SHERRY

DRY

Jarana, Lustau, 750mL	Fino	5.5	44
Tradicion, Bodegas Tradicion, 750mL	Fino	10	80
La Cigarrera, 375mL	Manzanilla	8.5	34
Almacenista, Lustau, 500mL	Manzanilla Pasada	14	84
Los Arcos, Lustau, 750mL	Amontillado	6	48
Carlos VII, Alvear, 375mL	Amontillado	11.5	46
Península, Lustau, 750mL	Palo Cortado	9	72
15 Años, El Maestro Sierra, 375mL	Oloroso	11	44
Marques de Poley, Toro Albala, 500mL	Oloroso	8.5	51

SWEET

East India Solera, Lustau, 750mL	Oloroso Dulce	9	72
Nectar, Gonzalez Byass, 375mL	Pedro Ximénez	9	72
Toro Albala, 1988, 375mL	Pedro Ximénez	18	72
Solera 1927, Alvear, 375mL	Pedro Ximénez	15	60

3oz	6oz	bottle
4.75	9.5	38
6.25	12.5	50

3oz	6oz	bottle
6	12	48
6.25	12.5	50
6.25	12.5	50
5	10	40
4.75	9.5	38
5.75	11.5	46
6.25	12.5	50
5.25	10.5	42
4.5	9	36
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4.5	9	(L) 50
6.75	13.5	54
6.25	12.5	50
7.5	15	60
4.75	9.5	38
6.5	13	
5.5	11	44
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6.5	13	52
7	14	56
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7	14	56
6	12	48

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	

SUMMER STREET SLING	12
Chamomile Infused 360 Vodka	
Grapefruit, Lemon, Grapefruit Bitters, Peychaud’s	

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	

LAIRD’S LANE	15
Monkey Shoulder Scotch, Cappelletti,	
Pasubio Vino Amaro, Orange, Angostura Bitters	

GINTONICS

Inspired by Spain’s most iconic regions	15
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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	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		

BEER

DRAFT	caña	doble
Sycamore, Southern Girl Blonde - NC	4	8
Lenny Boy, Citraphilia IPA - NC	4	8
Raleigh Brewing, Not Another Hazy NE IPA	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 Rascal, 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