

# 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

### FUET

Catalonia  
Dry-cured pork sausage

### 6-MONTH MANCHEGO

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

### DRUNKEN GOAT

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

### AGED MAHÓN

Minorca  
Raw cow's milk aged 4 months,  
salty & nutty

### ETXEGARAI

Basque Country  
Smoked raw sheep's milk aged  
6 months

### LEONORA 7.50

Castilla Leon  
Lemony, Tart, Goat Milk  
Pasturized, aged 3 months

### APERTIVO BOARD 18.00

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

*Marinated Olives, Patatas Bravas,  
Guindilla Peppers, Fuet, Jamon  
Serrano, Manchego, Mahon,  
Almonds*

## SOUS CHEF SHANE MIDNIGHT

\*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.

704.741.0300

## TAPAS

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

**PAN TOMATE** 4.50  
Olive Oil, Sea Salt

**BLISTERED SHISHITO PEPPERS** 7.50  
Sea Salt, Lime

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

**EGGPLANT CAPONATA** 5.00  
Sweet Peppers, Basil

**CORN CAZUELA** 7.50  
Zucchini, Tomato, Salsa Verde

**BROCCOLINI** 8.50  
Lemon, Chili Flake

**CHAMPIÑONES A LA PLANCHA** 7.50  
Salsa Verde

**SEARED ZUCCHINI** 8.50  
Herbed Breadcrumbs, Piquillo Aioli

**HUMMUS** 7.00  
Piquillo Relish, Veggies

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

**POTATO TORTILLA** 6.00  
Chive Sour Cream

**WHIPPED SHEEP'S CHEESE** 7.50  
Truffle Honey, Pimenton

**TRUFFLED BIKINI** 8.50  
Jamón Serrano, San Simon

**MUSSELS** 11.00  
White Wine, Nora Chilés, Chorizo

**TUNA CRUDO \*** 12.00  
Pickled Shallots, Cucumber

**PULPO GALLEGO** 11.00  
Potatoes, Pimenton

**HALIBUT A LA PLANCHA** 13.50  
Salsa Verde

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

**SEARED SCALLOPS \*** 14.50  
Salmorejo

**CRISPY CALAMARI** 10.50  
Smoked Pepper Aioli

**JAMÓN & MANCHEGO CROQUETAS** 6.50  
Garlic Aioli

**CHORIZO W/ SWEET & SOUR FIGS** 8.50  
Balsamic Reduction

**SPICED BEEF EMPANADAS** 7.00  
Red Pepper Sauce

**PORK BELLY** 8.50  
Membrillo

**ALBONDIGAS** 9.50  
Spiced Meatballs in Ham-Tomato Sauce

**GRILLED HANGER STEAK\*** 11.50  
Truffle Vinaigrette

**PORK PINTXOS** 7.50  
Red Chimichurri

## SALADS

**ENSALADA MIXTA** 8.00  
Olives, Onions, Tomatoes, Little Gem Lettuce

**WATERMELON** 7.50  
Pickled Rind, Red Onion, Mint

**PEACH** 8.00  
Spring Mix, Almond, Sheep's Cheese

## LARGE PLATES

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

**GRILLED NEW YORK STRIP** 28.50  
Truffle Butter, Hand-Cut Fries

**PORK LOIN** 21.00  
Potatoes, Red Chimichurri, Broccolini

**WHOLE ROASTED BRANZINO** 25.50  
Broccolini, Crispy Potatoes

half / full / double

**PAELLA VERDURAS** 16.00 / 32.00 / 64.00  
Zucchini, Piquillo Peppers, Broccolini, Garlic Aioli

**PAELLA SALVAJE \*** 24.50 / 49.00 / 98.00  
Pork Loin, Chorizo, Hanger  
Steak, Fried Egg

**PAELLA MARISCOS** 24.50 / 49.00 / 98.00  
Prawns, Mussels, Calamari,  
Littleneck Clams

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

## DESSERTS

**OLIVE OIL CAKE** 8.00  
Sea Salt

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

**BASQUE BURNT CHEESECAKE** 8.00  
Strawberry

**FLAN CATALÁN** 6.50



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

## WINES

### SPARKLING

NV BarCava, Brut, Penedès, Spain	8.5	34
2016 Gramona, Gran Cuvée, Brut, Penedès, Spain		52
2018 Caves São João, Rosé, Bruto, Bairrada, Portugal	12.5	50

### ROSES

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

### WHITES

#### LIGHT | CITRUS | CRISP

2018 Albariño, Sentidiño, Rías Baixas, Spain	10	40
2018 Doña Blanca/Godello, Armas de Guerra, Bierzo, Spain	9	36
2019 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain	12.5	50
2018 Malvasia, La Vineyta, 'Pipa', Emporda, Spain	10	40
2018 Pedro Ximénez, Capítulo 7, Mendoza, Argentina		36

#### MEDIUM | FRUITY | MINERAL

2017 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain		46
2018 Arinto/Loureiro, Asnella, Vinho Verde, Portugal	10.5	42
2019 Sauvignon Blanc, Aylín, San Antonio, Chile	10.5	42
2019 Semillon, Vía Revolucionaria, 'Hulk,' Mendoza, Argentina		42
2014 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet, France		50
2017 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	11	44

#### FULL | RIPE | SPICE

2015 Godello, El Castro de Valtuille, Bierzo, Spain		52
2018 Albillo, Marañones, Picarana, 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		50
2016 Chardonnay, Marcel Coutier, Mâcon-Loché, Burgundy, France		58

### REDS

#### LIGHT | BERRIES | ELEGANT

2016 Tempranillo, El Buscador, Crianza, Rioja, Spain		44
2019 Garnacha, Le Naturel, Navarra, Spain	9.5	38
2019 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain		50
2017 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain		50
2019 Trepát Blend, Negre de Folls, Conca de Barberá, Spain	9.5	38
2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain		46
2017 Pinot Noir, Casas del Bosque, Casablanca, Chile	13.5	54
2018 Grenache, Anne Pichon, Sauvage Vieilles Vignes, Rhone, France		52

#### MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	12.5	50
2019 Tempranillo, Azul y Garanza, Navarra, Spain		42
2017 Mencía, Raul Perez, Ultreia St. Jacques, Bierzo, Spain		54
2015 Tintilla, Vara y Pulgar, Cadíz, Spain	13	52
2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal		28
2018 Malbec, Earth First, Mendoza, Argentina	10	40

#### FULL | RIPE | BOLD

2016 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	10.5	42
2018 Tempranillo, Flores de Cerezo, Toro, Spain		50
2015 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain		48
2017 Garnacha, Proyecto Garnachas, Fosca, Priorat, Spain		46
2017 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain		54
2018 Cabernet Franc Blend, Quieto, Mendoza, Argentina	12.5	50
2016 Cabernet Sauvignon, Peñalolen, Maipo, Chile	12.5	50
2015 Syrah, Polkura, Colchagua, Chile		52
2015 Cabernet Franc Blend, Alto de la Ballena, Maldonado, Uruguay		40

## SANGRIA & COCKTAILS

**SANGRIA, RED OR WHITE** 7.5/glass 30/Pitcher  
Rioja Wine, Elderflower, Citrus-Infused Dark Rum, Guava Nectar

**GUNS & ROSÉS** 12/glass 48/Carafe  
São João 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

**BARCELONA GINTONIC** 14  
Citadelle Gin, Fevertree Mediterranean Tonic  
Grapefruit, Lime, Jasmine

**RICHMOND GIMLET** 12  
Boodles Gin, Lime, Mint

**EL MESTIZO** 11  
Jose Cuervo Tequila Reposado, 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

## BEERS

### DRAFT

	7oz	14 oz
OMB, Captain Jack Pilsner	3.5	7
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

Clausthaler, Non-Alcoholic - Germany	5
Estrella Damm, Daura Gluten-Free Lager - Spain	8
Peroni, Lager - Italy	7.5

#### WHEAT | FRUIT | SAISON

Avery, Liliko'i Kepolo, Passion Fruit Witbier-CO	8.5
Blackberry Farm, Classic Saison- TN	9
Catawba, White Zombie - NC	7.5
Dogfish Head, Namaste Witbier - DE	7.5
Hitachino, Nest White - Japan	14

#### HOPPY | FLORAL | BITTER

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

#### SOURS | 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