

BARCELONA

Barcelona is a cashless restaurant.
Credit and debit accepted.

CHARCUTERIE & CHEESE

704.741.0300

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
- SOBRASADA**
Majorca
Soft, spreadable chorizo
- IBÉRICO CHORIZO**
Salamanca
Dry-cured Ibérico pork sausage
- 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
- SAN SIMON**
Galicia
Smoked cow's milk; creamy & buttery
- ETXEGARAI**
Basque Country
Smoked raw sheep's milk aged 6 months
- CABRA ROMERO**
Jumilla
Semi-soft goat's milk with rosemary

- 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, Piquillo Peppers, Serrano, Fuet, Drunken Goat, Manchego, Almonds

EXECUTIVE CHEF
FRED QUINONES
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

TAPAS

- SPINACH-CHICKPEA CAZUELA** 7.50
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
- SHEEPS CHEESE MONTADITO** 8.50
Oyster, Shiitake, Button Mushrooms
- OVEN ROASTED CAULIFLOWER** 8.00
Manchego
- CRISPY BRUSSELS SPROUTS** 7.50
Sherry & Fig Reduction, Onions
- PATATAS BRAVAS** 7.50
Salsa Brava, Garlic Aioli
- POTATO TORTILLA** 6.00
Chive Sour Cream
- MUSSELS** 11.00
White Wine, Nora Chilés, Chorizo
- TUNA CRUDO *** 12.00
Pickled Shallots, Cucumber
- PULPO GALLEGO** 11.00
Potatoes, Pimenton
- TROUT 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
- CHICKEN THIGH A LA PLANCHA** 8.50
Aji Amarillo
- CHORIZO W/ SWEET & SOUR FIGS** 8.50
Balsamic Reduction
- TRUFFLED BIKINI** 8.50
Jamón Serrano, Drunken Goat
- SPICED BEEF EMPANADAS** 7.00
Red Pepper Sauce
- ALBONDIGAS** 9.50
Spiced Meatballs in Ham-Tomato Sauce
- PORK BELLY** 8.50
Membrillo Jam
- GRILLED HANGER STEAK*** 11.50
Truffle Vinaigrette
- PORK PINTXOS** 7.50
Red Chimichurri

BRUNCH

(Available Saturday and Sunday only 12pm-3pm)

- BRUNCH FIDEOS** 14.50
Pork Belly, Egg, Garlic Aioli
- SPECK ESTRELLADOS** 10.50
Hand-Cut Fries, Egg, Garlic Aioli
- SERRANO BENEDICT** 7.50
Tomato, Hollandaise
- OLIVE OIL PANCAKES** 7.00
Dulce De Leche Butter
- TORRIJAS** 6.50
Berries, Crema Catalana
- SHAKSHUKA** 8.00
Baked Egg, Grilled Bread
- SHRIMP & GRITS** 10.50
Chorizo, Scallions

SALADS

- ENSALADA MIXTA** 8.00
Olives, Onions, Tomatoes, Apple Cider Vinaigrette
- GRILLED CORN** 8.00
Pickled Onion, Drunken Goat, Crispy Garbanzo, Champagne -Maple Vinaigrette
- ROASTED BEET** 8.00
Pine Nuts, Orange Segments, Bleu Cheese, Sherry Vinaigrette

LARGE PLATES

- CHICKEN PIMIENTOS** 21.00
Potatoes, Lemon, Hot Cherry Peppers
- GRILLED NEW YORK STRIP *** 28.50
Truffle Butter, French Fries
- WHOLE ROASTED BRANZINO** 25.50
Broccolini, Crispy Potatoes
- half / full / double
PAELLA VERDURAS 16.00 / 32.00 / 64.00
Piquillo Peppers, Broccolini, Shishito
- PAELLA SALVAJE** 24.50 / 49.00 / 98.00
Chorizo, Hanger Steak, Pork Loin, Fried Egg
- PAELLA MARISCOS** 24.50 / 49.00 / 98.00
Prawns, Mussels, Littleneck Clams, Calamari
- PARILLADA BARCELONA*** 27.00 / 54.00 / 108.00
NY Strip Steak, Chicken, Pork Loin, Sausage

DESSERTS

- OLIVE OIL CAKE** 8.00
Sea Salt
- FLAN CATALÁN** 6.50
- BASQUE BURNT CHEESECAKE** 8.00
Membrillo
- CHOCOLATE CAKE** 8.00
Crème Anglaise, Almond Crumble



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

	glass	bottle
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, Sentiño, Rías Baixas, Spain	10	40
2018 Doña Blanca/Godello, Armas de Guerra, Bierzo, Spain		36
2019 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain	12.5	50
2018 Malvasia, La Vineyta, 'Pipa', Emporda, Spain	10	40
2018 Viognier, Pie de Palo, Mendoza, Argentina		28
2018 Pedro Ximénez, Capítulo 7, Mendoza, Argentina	9	36

MEDIUM | FRUITY | MINERAL

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

FULL | RIPE | SPICE

2015 Godello, El Castro de Valtuille, Bierzo, Spain		52
2017 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	14.5	58

REDS

LIGHT | BERRIES | ELEGANT

2016 Tempranillo, El Buscador, Crianza, Rioja, Spain	11	44
2019 Garnacha, Le Naturel, Navarra, Spain	9.5	38
2017 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain		50
2018 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain		50
2019 Trepas 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	10.5	42
2017 Mencía, Raul Perez, Ultreia St. Jacques, Bierzo, Spain		54
2015 Tintilla, Vara y Pulgar, Cadíz, Spain	13	52
2018 Malbec, Earth First, Mendoza, Argentina	10	40

FULL | RIPE | BOLD

2017 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
2018 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		42

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

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

BEER

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

BOTTLES & CANS

LAGER | PILSNER | LIGHT

Carolina Brewery, Sky Blue Kölsch - NC	7
Clausthaler, Non-Alcoholic - Germany	5
Estrella Damm, Daura Gluten-Free Lager - Spain	8
Peroni, Lager - Italy	7.5

WHEAT | FRUIT | SAISON

Blackberry Farm, Classic Saison- TN	9
Catawba, White Zombie - NC	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

Legal Remedy - Vanilla Porter - SC	8.5
Left Hand, Milk Stout - CO	8
The Duck-Rabbit, Brown Ale - NC	7.5

SOURS | CIDERS

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