

barcelona

BRUNCH

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO

Castilla y León, ES
15-20 Months Cured Ham. Tender,
Salty, Sweet

CHORIZO PICANTE

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

FUET

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

SPECK

Alto Adige, IT
Spice-Rubbed Ham. Smoky, Lean

FINOCCHIONA

Tuscany, IT
Pork Sausage With Fennel, Red Wine.
Rich, Complex

IDIAZABAL

País Vasco, ES
Semi-Firm, Raw Sheep's Milk, Smoked,
6 Months. Sharp, Fruity, Smoky

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

SOBRASADA

California, US
Majorcan Style Spreadable Chorizo. Rich,
Smoky, Pimentón

SMOKIN' GOAT

Islas Canarias, ES
Semi-Soft, Goat's Milk, Aged 15 Days.
Smoked, Creamy, Mild

DÉLICE DE BOURGOGNE

Burgundy, FR
Triple-Crème, Cow's Milk, Mold Rind.
Mushroomy, Smooth, Tangy

DRUNKEN GOAT

Murcia, ES
Semi-Soft, Goat's Milk, Aged 2 Months.
Red Wine-Soaked

SAN SIMÓN

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

CABRA ROMERO

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

CAÑA DE OVEJA

Murcia, ES
Soft-Ripened, Sheep's Milk, Aged 21 Days,
Thick Mold Rind. Buttery, Tangy

ALISIOS

Islas Canarias, ES
Semi-Soft, Cow & lamb; Goat's Milk, Aged 3
Months. Toasted, Creamy, Sweet Pimentón

CABRA AL GOFIO

Canary Islands
Semi-soft goat cheese with toasted corn flour

MAHÓN

Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months, Buttery,
Mild, Nutty

MAXORATA

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

BRESAOLA

Valtellina, Italy
Lean beef eye of round
90 day dry aged

APERITIVO BOARD

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

*Almonds, Patatas Bravas, Finocchiona,
Fuet, Mahon, Idiazabal,
Caponata, Guindilla Peppers*

TAPAS

Soria ESTRELLADOS* 11
Hand-Cut Fries, Egg, Garlic Aioli

OMELETTE 8.5
Mushrooms, Truffle

TORRIJAS 7.5
Oranges, Crema Catalana

BRUNCH FIDEOS * 14.5
Pork Belly, Egg, Garlic Aioli

OLIVE OIL PANCAKES 8
Orange Butter, Maple Syrup

BACON 9.5
Spicy Maple

MUSHROOM BENEDICT* 7.5
Hollandaise, Spinach

SERRANO BENEDICT* 8.5
Tomatoes, Hollandaise

HOUSE MARINATED OLIVES 5
Garlic, Thyme, Citrus, Giardiniera

EGGPLANT CAPONATA 5.5
Sweet Peppers, Onions, Basil

QUESO A LA PLANCHA 9.5
Mushroom Conserva

ROASTED CARROTS 8.5
Arugula Pesto

STEAK & EGG 14.5
Red Chimichurri, Over Easy Egg

HARICOT VERTS 8
Romesco

SPICED BEEF EMPANADAS 8
Red Pepper Sauce

MEDITERRANIAN HERB HUMMUS 8.5
Lavash

WHIPPED SHEEP'S CHEESE 8.5
Pimentón Honey

STUFFED PIQUILLO PEPPERS 9.5
Drunken Goat, Sea Salt

PATATAS BRAVAS 8
Salsa Brava, Garlic Aioli

GAMBAS AL AJILLO 9.5
Guindilla Peppers, Olive Oil, Garlic

MAHI-MAHI A LA PLANCHA 15.5
Salsa Bilbaina

BOQUERONES 7
Green Olives, Piquillo Peppers

ALBONDIGAS 9.5
Spiced Meatballs in Jamón-Tomato Sauce

MUSSELS 13
Salsa Diablo

CHICKEN THIGH 9.5
Cherry Pepper Aioli

SUGAR SNAP PEAS 8.5
Sofrito, Chili, Lemon

ASPARAGUS 9.5
Black Garlic Vinaigrette

ROASTED SALMON 11.5
Pea Purée

JAMÓN & MANCHEGO CROQUETAS 7
Garlic Aioli

SPINACH & CHICKPEA CAZUELA 8.5
Cumin, Roasted Onions, Lemon

SALADS

ENSALADA MIXTA 9
Olives, Onions, Tomatoes, Romaine Lettuce

ARUGULA SALAD 8.5
Raddish, Peas, Lemon Vinaigrette

LARGE PLATES

PAELLA SALVAJE half / full / double 28 / 56 / 98
Chorizo, Lomo

PAELLA VERDURAS 18 / 36 / 64
Leeks, Red Onion, Brussels, Fava Beans

PAELLA MARISCOS 28 / 56 / 98
Calamari, Gambas, Clams, Mussels

DESSERTS

FLAN CATALÁN 7

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE 9
Cranberry Compote

SORBET 7

EXECUTIVE CHEF EVAN TANNER | EXECUTIVE SOUS CHEF KARMA MURILLO | SOUS CHEF CHANDLER WATSON

*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>	4.75	9.5	38
2021 AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	Macabeo Blend	6.5	13	52
2020 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

WHITE

2022 Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2022 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri Verdejo</i>	7	13	52
2021 Menade , Rueda, Spain	<i>Garnacha Blanca</i>	6.25	12.5	50
2021 Le Naturel , Navarra, Spain	<i>Xarel-lo</i>	5	10	40
2022 Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021 La Vineyta, 'Pipa' , Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2022 Orto Vins , Montsant, Spain	<i>Macabeo</i>	7	14	56
2022 Alvear, 3 Miradas , Montila-Moniles, Spain	<i>Pedro Ximenez</i>	6.25	12.5	50
2021 Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.25	10.5	42
2020 Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.5	9	36
2022 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.25	10.5	42
2022 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2021 Iniceri, 'Abisso' , Sicily, Italy	<i>Cataratto</i>	5.5	11	44
2021 L'Alpage , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52
2021 Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6	12	48

ROSÉ & SKIN CONTACT

2020 Liquid Geography , Bierzo, Spain	<i>Mencia</i>	5	10	40
2021 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
2019 Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

RED

2018 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2020 Marques Tomares , Crianza, Rioja, Spain	<i>Tempranilla</i>	6	12	48
2020 Pedro Gonzalez , Mittel Brunn, Castilla Y Leon, Spain	<i>Prieto Picudo</i>	4.5	9	36
2020 Bardos, Romántica , Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2021 Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2021 Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.5	9	(L) 50
2015 Alberto Orte , A Portela, Valdeorras, Spain	<i>Mencia</i>	6.5	13	52
2019 Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2021 Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2022 Vins de Pedra , Negre de Folls, Conca de Barberá	<i>Trepal Blend</i>	4.75	9.5	38
2020 Primitivo Quiles , Cono 4, Alicante, Spain	<i>Monastrell</i>	4.75	9.5	38
2020 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2020 Península, Vino de Montaña , Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2022 Bodegas Ponce , Clos Lojen, Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2021 Earth First, Classic , Mendoza, Argentina	<i>Malbec</i>	5	10	40
2019 Belinda , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2020 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2020 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2019 Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2022 Garage Wine Company , Revival, Maule, Chile	<i>Pais</i>	5.75	11.5	46
2018 Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40
2020 Chat. du Morre du Tendre, Cuvee Paul , Cotes-du-Rhone	<i>Grenache Blend</i>	7	14	56
2021 Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

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

SWEET

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

WINE FLIGHTS

3 Half Glasses

BIO-CURIOUS Diorama / Pedro Gonzalez / Biográfico	16
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Many of our wines use Biodynamic farming practices, here are three incredible examples

GRENACHE (ON THE ROCKS) Le Naturel Blanco / Vino de Montaña / Cuvee Paul	18
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All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

ACID TRIP Asnella / L'Alpage / Belinda	15
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High. Acid. Wines.

COCKTAILS



BLOODY MARY 360 Vodka, House-made Bloody Mary Mix	10
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MIMOSA Choice of: Classic with Fresh Squeezed OJ, Peach, or Guava-Lavender-Lemon	10.5
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AGUA DE VALENCIA Cava, Orange Liqueur Cocchi Americano, Fresh Squeezed Orange Juice	11
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BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	6
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FLOR DE SAL (Low ABV) La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif Luxardo Maraschino, Lime, Lemon, Black Lava Salt	12
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SUMMER STREET SLING Chamomile Infused 360 Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud's	12
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder	13.5
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TYGRA Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	13
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	12.5
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LAIRD'S LANE Monkey Shoulder Scotch, Cappelletti, Pasubio Vino Amaro, Orange, Angostura Bitters	15
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GINTONICS

Inspired by three of Spain's most iconic regions

CATALAN Citadelle Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	15
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VALENCIAN Citadelle Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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GALICIAN Citadelle Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
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SANGRIA

RED OR WHITE 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 OMB, Captain Jack Pilsner - NC 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
	4	8

BOTTLES & CANS

Clausthaler, Non-Alcoholic - Germany	5
Carolina Brewery, Sky Blue Kölsch - NC	7
Peroni, Lager - Italy	8
Avery, Island Rascal, Passion Fruit Witbier - CO	8.5
Blackberry Farm Brewery, Classic - TN	9
Estrella Damm, Daura Gluten-Free Lager - Spain	8.5
Catawba, White Zombie - NC	7.5
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