

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO

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

FUET

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

CHORIZO PICANTE

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

FINOCCHIONA

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

SPECK

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

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

SOBRASADA

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

CABRA ROMERO

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

DÉLICE DE BOURGOGNE

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

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

SMOKIN' GOAT

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

ALISIOS

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

SAN SIMÓN

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

CABRA AL GOFIO

Canary Islands
Semi-soft goat cheese with toasted corn flour

CAÑA DE OVEJA

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

DRUNKEN GOAT

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

FERMIN JAMON

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

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, Jamón Serrano,
Manchego, Drunken Goat, Fuet,
Olives, Guindilla Peppers*

TAPAS

EGGPLANT CAPONATA

Sweet Peppers, Basil

5.5

POTATO TORTILLA

Chive Sour Cream

7

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

BOQUERONES

Green Olives, Piquillo Peppers

6

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

ROASTED SALMON

Pea Purée

11.5

PIQUILLOS RELLENOS

Creamy Drunken Goat, Sea Salt

9

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

ROASTED CARROTS

Arugula Pesto

8.5

CRISPY CALAMARI

Piquillos, Smoked Pepper Aioli

11.5

CHILLED BEETS

Maple Vinaigrette

8

MAHI-MAHI A LA PLANCHA

Salsa Bilbaina

15.5

SUGAR SNAP PEAS

Sofrito, Chili, Lemon

8.5

SCALLOPS

Carrot Purée

18.5

MUSHROOMS

Scallions, Peppers

9

MUSSELS

Salsa Diablo

14

CREAMED LEEKS

Migas

9.5

CHICKEN THIGH

Cherry Pepper Aioli

9.5

ASPARAGUS

Black Garlic Vinaigrette

9.5

POLLO PINTXO

Yogurt Marinade, Dill Aioli, Red Chimichurri

11

HARICOT VERTS

Romesco

8

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

QUESO A LA PLANCHA

Mushroom Conserva

12.5

TRUFFLED BIKINI

Serrano Ham, Mahón

9

WHIPPED SHEEP'S CHEESE

Honey

8.5

STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

14.5

HUMMUS

Lavash

9.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

PORK BELLY

Mojo Verde

10.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Romaine Lettuce

9

ARUGULA SALAD

Radish, Peas, Lemon Vinaigrette

8.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

PAELLA SALVAJE

Chorizo, Lomo

half / full / double

28 / 56 / 98

PAELLA VERDURAS

Leeks, Olives, Red Onions, Fava Beans

18 / 36 / 64

PAELLA MARISCOS

Calamari, Gambas, Clams, Mussels

28 / 56 / 98

PARILLADA BARCELONA*

Steak, Chicken, 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

Amarena Cherries

9

SORBET

7

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

*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

		3oz	6oz	bottle
NV BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	5	10	40
2021 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2020 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2022 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2022 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	7	13	52
2021 Menade, Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2021 Le Naturel, Navarra, Spain	<i>Garnacha Blanca</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 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	<i>Palomino</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
2020 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2021 Iniceri, 'Abisso,' Sicily, Italy	<i>Catarratto</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

		3oz	6oz	bottle
2021 Liquid Geography, Bierzo, Spain	<i>Mencia</i>	5	10	40
2022 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

		3oz	6oz	bottle
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 - served chilled	<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>Syah</i>	6.5	13	52
2022 Garage Wine Company, Revival, Maule, Chile	<i>Pais</i>	5.75	11.5	46
2022 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
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

		3oz	bottle
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
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

		3oz	bottle
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
Many of our wines use Biodynamic farming practices, here are three incredible examples

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

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

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

ALEBJIJES 13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup,
Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder

TYGRA 13
Cachaça, Quevedo White Port, Ginger Beer,
Lime, Angostura Bitters, Cucumber

DOS PENÍNSULAS 13
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

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

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

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