

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

VALDEÓN

Castilla y León, ES
Creamy Blue, Cow & Goat's Milk, Cave-Aged
2 Months. Mildly Pungent

IDIAZABAL

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

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

Islas Canarias, ES
Semi-Firm, Goat's Milk, Aged 2 Months.
Cornmeal Coated

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,
Idiazabal, Drunken Goat, Fuet,
Olives, Guindilla Peppers*

10

8.5

8.5

26

TAPAS

EGGPLANT CAPONATA

Sweet Peppers, Basil

5.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

POTATO TORTILLA

Chive Sour Cream

7

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

MUSSELS

Salsa Diablo

14

CHILLED BEETS

Maple Vinaigrette

8

MAHI-MAHI A LA PLANCHA

Salsa Bilbaina

15.5

ASPARAGUS

Black Garlic Vinaigrette

9.5

SCALLOPS

Carrot Purée

18.5

MUSHROOMS

Scallions, Peppers

9

CRISPY CALAMARI

Piquillos, Smoked Pepper Aioli

11.5

CREAMED LEEKS

Migas

9.5

CHICKEN THIGH

Cherry Pepper Aioli

9.5

SUGAR SNAP PEAS

Sofrito, Chili, Lemon

8.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

PORK BELLY

Mojo Verde

10.5

TRUFFLED BIKINI

Serrano Ham, Mahón

9

FAVA BEANS

Lomo Ibérico, Herbs

9

STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

14.5

QUESO A LA PLANCHA

Mushroom Conserva

12.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

WHIPPED SHEEP'S CHEESE

Honey

8.5

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

HUMMUS

Lavash

9.5

CHORIZO W/ SWEET & SOUR FIG

Balsamic Reduction

9

POLLO PINTXO

Yogurt Marinade, Dill Aioli, Red Chimichurri

11

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

Pork Belly, Chorizo

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, Lomo, 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

Strawberries

9

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Strawberries, Almonds

8

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

NV BarCava, Brut, Penedès, Spain
 2021 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain
 2020 Caves São João, Brut Rosé, Bairrada, Portugal

Xarel-lo Blend
 Macabeo Blend
 Baga Blend

3oz	6oz	bottle
5	10	40
6.5	13	52
6.25	12.5	50

WHITE

2022 Mila, Rías Baixas, Spain
 2023 Rezabal, Getariako Txakolina, Spain
 2021 Menade, Rueda, Spain
 2022 Le Naturel, Navarra, Spain
 2022 Pinord, Diorama, Penedès, Spain
 2021 La Vineyta, 'Pipa', Emporda, Spain
 2022 Orto Vins, Montsant, Spain
 2022 Alvear, 3 Miradas, Montila-Moniles, Spain
 2021 Asnella, Vinho Verde, Portugal
 2020 Capítulo 7, Mendoza, Argentina
 2023 Aylín, San Antonio, Chile
 2023 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay
 2022 1752 Gran Tradicion, Cerro Chapeu, Uruguay
 2017 Iniceri, 'Abisso,' Sicily, Italy
 2021 L'Alpage, Mont-sur-Rolle, Switzerland
 2021 Leitz, Feinherb, Rheingau, Germany

Albariño
 Hondarribi Zuri
 Verdejo
 Garnacha Blanca
 Xarel-lo
 Malvasia
 Macabeo
 Pedro Ximenez
 Arinto, Loureiro
 Pedro Ximénez
 Sauvignon Blanc
 Chardonnay
 Petit Manseng Blend
 Catarratto
 Chasselas
 Riesling

3oz	6oz	bottle
6	12	48
7	13	52
6.25	12.5	50
5	10	40
4.75	9.5	38
5.75	11.5	46
7	14	56
6.25	12.5	50
5.25	10.5	42
4.5	9	36
5.25	10.5	42
4.75	9.5	38
6.25	12.5	50
5.5	11	44
6.5	13	52
6	12	48

ROSÉ & SKIN CONTACT

2021 Liquid Geography, Bierzo, Spain
 2022 Familia Schroeder, Saurus, Patagonia, Argentina
 2021 Christophe Avi, Agenais, France
 2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain

Mencia
 Pinot Noir
 Cabernet Sauvignon
 Malvar, Airén

3oz	6oz	bottle
5	10	40
4.5	9	36
5.5	11	44
5	10	40

RED

2018 Nucerro, Reserva, Rioja, Spain
 2020 Marques Tomares, Crianza, Rioja, Spain
 2020 Pedro Gonzalez, Mittel Brunn, Castilla Y Leon, Spain
 2020 Bardos, Romántica, Ribera del Duero, Spain
 2021 Glup Glup, Cariñena, Spain
 2021 Azul y Garanza, Navarra, Spain
 2016 Alberto Orte, A Portela, Valdeorras, Spain
 2019 Sotabosc, Montsant, Spain
 2021 Coster dels Olivers, Priorat, Spain
 2022 Vins de Pedra, Negre de Folls, Conca de Barberá
 2022 Primitivo Quiles, Cono 4, Alicante, Spain
 2020 Uva de Vida, Biográfico, Toledo, Spain
 2020 Península, Vino de Montaña, Sierra de Gredos, Spain
 2022 Bodegas Ponce, Clos Lojen, Manchuela, Spain
 2021 Earth First, Classic, Mendoza, Argentina
 2020 Belinda, Mendoza, Argentina - served chilled
 2021 Quieto, Gran Corte, Mendoza, Argentina
 2019 Polkura, Colchagua, Chile
 2022 Garage Wine Company, Revival, Maule, Chile
 2018 Alto de la Ballena, Maldonado, Uruguay
 2021 Chat. du Morre du Tendre, Cuvee Paul, Cotes-du-Rhone
 2021 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon

Tempranillo
 Tempranilla
 Prieto Picudo
 Tempranillo
 Garnacha
 Tempranillo
 Mencia
 Garnacha, Cariñena
 Cariñena, Garnacha
 Trepát Blend
 Monastrell
 Tempranillo, Graciano
 Garnacha, Piñuela
 Bobal
 Malbec
 Bonarda, Pedro Ximénez
 Cabernet Franc, Malbec
 Syrah
 Pais
 Cabernet Franc Blend
 Grenache Blend
 Cabernet Blend

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

SHERRY

DRY

Jarana, Lustau, 750mL
 Tradicion, Bodegas Tradicion, 750mL
 La Cigarrera, 375mL
 Almacenista, Lustau, 500mL
 Los Arcos, Lustau, 750mL
 Península, Lustau, 750mL
 15 Años, El Maestro Sierra, 375mL
 Marques de Poley, Toro Albala, 500mL

Fino
 Fino
 Manzanilla
 Manzanilla Pasada
 Amontillado
 Palo Cortado
 Oloroso
 Oloroso

3oz	bottle
5.5	44
10	80
8.5	34
14	84
6	48
9	72
11	44
8.5	51

SWEET

East India Solera, Lustau, 750mL
 Nectar, Gonzalez Byass, 375mL
 Toro Albala, 1988, 375mL
 Solera 1927, Alvear, 375mL

Oloroso Dulce
 Pedro Ximénez
 Pedro Ximénez
 Pedro Ximénez

3oz	bottle
9	72
9	72
18	72
15	60

WINE FLIGHTS

3 Half Glasses

BIO-CURIOUS Diorama / Pedro Gonzalez / Biográfico

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

All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

ACID TRIP Asnella / L'Alpage / Belinda

High. Acid. Wines.

16

18

15

COCKTAILS

BEEES & BAYS (No ABV)

Lime, Salted Honey Syrup, Cardamom Bitters
 Sparkling Water, Torched Bay Leaf

6

FLOR DE SAL (Low ABV)

La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif
 Luxardo Maraschino, Lime, Lemon, Black Lava Salt

12

SUMMER STREET SLING

Chamomile Infused 360 Vodka
 Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

12

ALEBRIJES

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

13.5

DOS PENÍNSULAS

Libélula Joven Tequila, Lustau Palo Cortado
 Lemon, Agave, Nutmeg

13

BOURBON SPICE RACK

Four Roses Bourbon, Cardamaro, Maple Syrup,
 Lemon, Cardamom & Lavender Bitters

12.5

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

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

12
28
42
29

