

# 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

### POTATO TORTILLA

Chive Sour Cream

7

### HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

### ROASTED SALMON

Pea Purée

11.5

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

### PIQUILLOS RELLENOS

Creamy Drunken Goat, Sea Salt

9

### MUSSELS

Salsa Diablo

14

### ROASTED CARROTS

Arugula Pesto

8.5

### MAHI-MAHI A LA PLANCHA

Salsa Bilbaina

15.5

### CHILLED BEETS

Maple Vinaigrette

8

### SCALLOPS

Carrot Purée

18.5

### ASPARAGUS

Black Garlic Vinaigrette

9.5

### CRISPY CALAMARI

Piquillos, Smoked Pepper Aioli

11.5

### MUSHROOMS

Scallions, Peppers

9

### CHICKEN THIGH

Cherry Pepper Aioli

9.5

### CREAMED LEEKS

Migas

9.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

### SUGAR SNAP PEAS

Sofrito, Chili, Lemon

8.5

### TRUFFLED BIKINI

Serrano Ham, Mahón

9

### PORK BELLY

Mojo Verde

10.5

### BACON-WRAPPED DATES

Valdeón Mousse

8

### QUESO A LA PLANCHA

Mushroom Conserva

12.5

### STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

14.5

### WHIPPED SHEEP'S CHEESE

Honey

8.5

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

### HUMMUS

Lavash

9.5

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

### 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

### BRANZINO

Haricot Verts, Potatoes

26.5

### 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	<i>Xarel-lo Blend</i>	3oz	6oz	bottle	
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

2022 Mila, Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle	
2023 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48	
2021 Menade, Rueda, Spain	<i>Verdejo</i>	7	13	52	
2022 Le Naturel, Navarra, Spain	<i>Garnacha Blanca</i>	6.25	12.5	50	
2022 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	5	10	40	
2021 La Vineyta, 'Pipa', Emporda, Spain	<i>Malvasia</i>	4.75	9.5	38	
2022 Orto Vins, Montsant, Spain	<i>Macabeo</i>	5.75	11.5	46	
2022 Alvear, 3 Miradas, Montila-Moniles, Spain	<i>Pedro Ximenez</i>	7	14	56	
2021 Asnella, Vinho Verde, Portugal	<i>Pedro Ximenez</i>	6.25	12.5	50	
2020 Capítulo 7, Mendoza, Argentina	<i>Arinto, Loureiro</i>	5.25	10.5	42	
2023 Aylin, San Antonio, Chile	<i>Pedro Ximenez</i>	4.5	9	36	
2023 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Sauvignon Blanc</i>	5.25	10.5	42	
2022 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38	
2017 Iniceri, 'Abisso,' Sicily, Italy	<i>Petit Manseng Blend</i>	6.25	12.5	50	
2021 L'Alpage, Mont-sur-Rolle, Switzerland	<i>Catarratto</i>	5.5	11	44	
2021 Leitz, Feinherb, Rheingau, Germany	<i>Chasselas</i>	6.5	13	52	
	<i>Riesling</i>	6	12	48	

### ROSÉ & SKIN CONTACT

2021 Liquid Geography, Bierzo, Spain	<i>Mencia</i>	3oz	6oz	bottle	
2022 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40	
2021 Christophe Avi, Agenais, France	<i>Cabernet Sauvignon</i>	4.5	9	36	
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5.5	11	44	
		5	10	40	

### RED

2018 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle	
2020 Marques Tomares, Crianza, Rioja, Spain	<i>Tempranilla</i>	6.5	13	52	
2020 Pedro Gonzalez, Mittel Brunn, Castilla Y Leon, Spain	<i>Prieto Picudo</i>	6	12	48	
2020 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	4.5	9	36	
2021 Glup Glup, Cariñena, Spain	<i>Garnacha</i>	6	12	48	
2021 Azul y Garanza, Navarra, Spain	<i>Tempranillo</i>	4.5	9	36	
2016 Alberto Orte, A Portela, Valdeorras, Spain	<i>Tempranillo</i>	4.5	9	(L) 50	
2019 Sotabosc, Montsant, Spain	<i>Mencia</i>	6.5	13	52	
2021 Coster dels Olivers, Priorat, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50	
2022 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Cariñena, Garnacha</i>	7.5	15	60	
2022 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Trepat Blend</i>	4.75	9.5	38	
2020 Uva de Vida, Biográfico, Toledo, Spain	<i>Monastrell</i>	4.75	9.5	38	
2020 Península, Vino de Montaña, Sierra de Gredos, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54	
2022 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52	
2021 Earth First, Classic, Mendoza, Argentina	<i>Bobal</i>	5.5	11	44	
2020 Belinda, Mendoza, Argentina - served chilled	<i>Malbec</i>	5	10	40	
2021 Quieto, Gran Corte, Mendoza, Argentina	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36	
2019 Polkura, Colchagua, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52	
2022 Garage Wine Company, Revival, Maule, Chile	<i>Syrah</i>	6.5	13	52	
2022 Casas del Bosque, Casablanca, Chile	<i>Pais</i>	5.75	11.5	46	
	<i>Pinot Noir</i>	7	14	56	

2018 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40	
2021 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>	3oz	bottle	
Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	5.5	44	
La Cigarrera, 375mL	<i>Fino</i>	10	80	
Almacenista, Lustau, 500mL	<i>Manzanilla</i>	8.5	34	
Los Arcos, Lustau, 750mL	<i>Manzanilla Pasada</i>	14	84	
Península, Lustau, 750mL	<i>Amontillado</i>	6	48	
15 Años, El Maestro Sierra, 375mL	<i>Palo Cortado</i>	9	72	
Marques de Poley, Toro Albala, 500mL	<i>Oloroso</i>	11	44	
	<i>Oloroso</i>	8.5	51	

### SWEET

East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle	
Nectar, Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	72	
Toro Albala, 1988, 375mL	<i>Pedro Ximénez</i>	9	72	
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	18	72	
		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

**GRENAche (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

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

**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

## 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** 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

