

# 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

### CABRA AL GOFIO

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

### 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, Finocchiona,  
Idiazábal, Drunken Goat, Fuet,  
Caponata, Guindilla Peppers*

## TAPAS

### EGGPLANT CAPONATA

Sweet Peppers, Basil

5.5

### 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

### MAHI-MAHI A LA PLANCHA

Salsa Bilbaina

15.5

### ROASTED CARROTS

Arugula Pesto

8.5

### SCALLOPS

Carrot Purée

18.5

### CHILLED BEETS

Maple Vinaigrette

8

### CRISPY CALAMARI

Piquillos, Smoked Pepper Aioli

11.5

### ASPARAGUS

Black Garlic Vinaigrette

9.5

### CHICKEN THIGH

Cherry Pepper Aioli

9.5

### MUSHROOMS

Scallions, Peppers

9

### POLLO PINTXO

Yogurt Marinade, Dill Aioli, Red Chimichurri

11

### CREAMED LEEKS

Migas

9.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

### SUGAR SNAP PEAS

Sofrito, Chili, Lemon

8.5

### PORK BELLY

Mojo Verde

10.5

### QUESO A LA PLANCHA

Mushroom Conserva

12.5

### TRUFFLED BIKINI

Serrano Ham, Mahón

9

### WHIPPED SHEEP'S CHEESE

Honey

8.5

### BACON-WRAPPED DATES

Valdeón Mousse

8

### HUMMUS

Lavash

9.5

### STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

14.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

### CHORIZO W/ SWEET & SOUR FIG

Balsamic Reduction

9

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Romaine Lettuce

9

### ARUGULA SALAD

Radish, Peas, Lemon Vinaigrette

8.5

## LARGE PLATES

### BRANZINO

Asparagus, Potatoes

26.5

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

## WHITE

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

## ROSÉ & SKIN CONTACT

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

## RED

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

# SHERRY

## DRY

<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	3oz	bottle	5.5	44
<b>Tradicion</b> , Bodegas Tradicion, 750mL	<i>Fino</i>	10	80		
<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	8.5	34		
<b>Almacenista</b> , Lustau, 500mL	<i>Manzanilla Pasada</i>	14	84		
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	6	48		
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	9	72		
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	11	44		
<b>Marques de Poley</b> , Toro Albala, 500mL	<i>Oloroso</i>	8.5	51		

## SWEET

<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle	9	72
<b>Nectar, Gonzalez Byass</b> , 375mL	<i>Pedro Ximénez</i>	9	72		
<b>Toro Albala</b> , 1988, 375mL	<i>Pedro Ximénez</i>	18	72		
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	15	60		

# WINE FLIGHTS

3 Half Glasses

<b>BIO-CURIOUS</b> Diorama / Pedro Gonzalez / Biográfico	16
Many of our wines use Biodynamic farming practices, here are three incredible examples	
<b>GRENACHE (ON THE ROCKS)</b> Le Naturel Blanco / Vino de Montaña / Cuvee Paul	18
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	
<b>ACID TRIP</b> Asnella / L'Alpage / Belinda	15
High. Acid. Wines.	

# COCKTAILS

<b>BEEES &amp; BAYS</b> (No ABV)	6
Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	

<b>FLOR DE SAL</b> (Low ABV)	12
La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif Luxardo Maraschino, Lime, Lemon, Black Lava Salt	

<b>SUMMER STREET SLING</b>	12
Chamomile Infused 360 Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud's	

<b>ALEBRIJES</b>	13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder	

<b>DOS PENÍNSULAS</b>	13
Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	

<b>BOURBON SPICE RACK</b>	12.5
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	

# GINTONICS

Inspired by Spain's most iconic regions	15
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<b>CATALAN</b>	
Citadelle Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	

<b>VALENCIAN</b>	
Citadelle Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	

# SANGRIA

<b>RED OR WHITE SANGRIA</b>	glass	pitcher
Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	9.5	34

<b>GUNS &amp; ROSÉS</b>	glass	carafe
São João Brut Rosé, Lillet Rosé, Bedlam Vodka, Peach Nectar, Lemon, Grapefruit Bitters	12.5	50

# BEER

<b>DRAFT</b>	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

