

BARCELONA

CHARCUTERIE & CHEESE

6.75 for one
18.50 for three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

FUET

Catalonia
Dry-Cured Pork Sausage

SORIA

United States
Dry-cured Pork Sausage and Pimenton

CHORIZO PICANTE

La Rioja
Smokey, Spicy Dry-cured sausage

6-MONTH MANCHEGO

La Mancha
Firm, cured Sheep's Milk, sharp & piquant

AGED MAHÓN

Minorca
Semi-soft, Cow's Milk Cheese

SAN SIMON

Galicia
Pasteurized Cow's milk cheese, Semi-soft, smokey flavour

VALDEÓN

Castile y León
Cow & Goat's Milk blue cheese, tangy & spicy

DRUNKEN GOAT

Murcia
Semi-soft Goat's milk soaked in red wine

CABRA ROMAO

Castilla-La Mancha
Raw Sheep's Milk Cheese
Rubbed with Rosemary

JAMÓN MANGALICA 12.00

Segovia
Cured Hungarian pig

APERITIVO BOARD 18.00

Marinated Olives, Patatas Bravas, Pickled Peppers, Jamón Serrano, Fuet, Almonds, Chef's Selection of Two Cheeses

EXECUTIVE CHEF WALTER SILVA SOUS CHEF CORY OWEN

*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.

919.808.5400

TAPAS

ROASTED SUMMER SQUASH 8.00
Charred Tomato Vinaigrette

POTATO TORTILLA 6.00
Chive Sour Cream

CHARRED SUGAR SNAP PEAS 8.50
Chili Flake

EGGPLANT CAPONATA 5.00
Sweet Peppers, Basil

MUSHROOMS A LA PLANCHA 10.50
Fox Farm & Forage
Salsa Verde

MARINATED OLIVES 5.00
Citrus, Chili Flake

SPINACH CATALAN 8.00
Golden Raisins, Garlic

GOAT CHEESE A LA PLANCHA 7.50
Red Wine Caramel, Dukkah

GRILLED CORN 7.00
Almond Romesco, Pickled Onions

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

PAN CON TOMATE 4.50
Garlic, Sea Salt

PRAWNS A LA PLANCHA 12.00
Piquillo Relish

BOQUERONES 6.00
Parsley, Garlic

PULPO A LA PLANCHA 11.00
Pimenton, Lemon

CRISPY CALAMARI 10.50
Smoked Pepper Aioli

GAMBAS AL AJILLO* 9.50
Guindilla Pepper, Olive Oil, Garlic

JAMÓN & MANCHEGO CROQUETAS 6.50
Garlic Aioli

SPICED BEEF EMPANADAS 7.00
Red Pepper Sauce

ALBONDIGAS 9.50
Spiced Meatballs in Ham-Tomato Sauce

HANGER STEAK* 11.50
Truffle Vinaigrette

TRUFFLED BIKINI 8.50
Jamón Serrano, San Simon

PINTXOS MORUNOS 8.50
Pork Loin, Mojo Picon

CHORIZO W/ SWEET & SOUR FIGS 8.50
Balsamic Reduction

SALADS

ENSALADA MIXTA 8.00
Olives, Onions, Tomatoes, Little Gem Lettuce

WATERMELON SALAD 8.00
Whipped Cheese, Mint

SUMMER TOMATO SALAD 7.50
Ricotta, Basil

CHICKPEA SALAD 7.50
Tomatoes, Cucumber

LARGE PLATES

CHICKEN PIMENTOS 21.00
Potatoes, Lemon, Hot Cherry Peppers

PAELLA VERDURAS 16.00 / 32.00 / 64.00
Spinach, Mushroom, Corn, Aioli

PAELLA MARISCOS 24.50 / 49.00 / 98.00
Shrimp, Mussels, Calamari

PAELLA SALVAJE 24.50 / 49.00 / 98.00
Chorizo, Gaucho, Chickpeas,
Fried Egg

PARILLADA BARCELONA* 27.00 / 54.00 / 108.00
Steak, Chicken,
Pork, Sausage

DESSERTS

FLAN CATALÁN 6.50

OLIVE OIL CAKE 8.00
Sea Salt

CHOCOLATE CAKE 8.00
Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE 8.00
Luxardo Cherries

CREPAS SALGUERO 7.50
Dulce de Leche Cream, Hazlenuts



Thank you for joining us as we gradually reopen for dining service. We'd love to hear your feedback, scan this code to leave us a digital comment card

WINES

SPARKLING

| | glass | bottle |
|--|-------|--------|
| NV BarCava, Brut, Penedès, Spain | 8.5 | 34 |
| 2015 Gramona, Gran Cuvée, Brut, Penedès, Spain | | 52 |
| 2018 Caves São João, Rosé, Bruto, Bairrada, Portugal | 12.5 | 50 |

MIMOSA MIXERS to accompany any bottle of bubbles

| | carafe |
|-------------------------|--------|
| Orange-Peach-Grapefruit | 4 |
| Guava-Lavender-Lemon | 4 |

ROSES

| | glass | bottle |
|--|-------|--------|
| 2019 Mencía, Liquid Geography, Bierzo, Spain | 10 | 40 |
| 2019 Mourvedre Blend, Lafage, Côtes Catalanes, France | 12.5 | 50 |
| 2019 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina | 9 | 36 |

WHITES

LIGHT | CITRUS | CRISP

| | | |
|---|------|----|
| 2018 Albariño, Sentidiño, Rías Baixas, Spain | 10 | 40 |
| 2018 Doña Blanca/Godello, Armas de Guerra, Bierzo, Spain | | 36 |
| 2019 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain | 12.5 | 50 |
| 2018 Malvasia, La Vineyta, 'Pipa', Emporda, Spain | 10 | 40 |
| 2018 Viognier, Pie de Palo, Mendoza, Argentina | | 28 |
| 2018 Pedro Ximénez, Capítulo 7, Mendoza, Argentina | 9 | 36 |
| 2017 Riesling, Barth, 'Allure,' Rheingau, Germany | 12 | 48 |

MEDIUM | FRUITY | MINERAL

| | | |
|---|------|----|
| 2017 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain | 11.5 | 46 |
| 2018 Arinto/Loureiro, Asnella, Vinho Verde, Portugal | 10.5 | 42 |
| 2019 Semillon, Via Revolucionaria, 'Hulk,' Mendoza, Argentina | | 42 |
| 2019 Sauvignon Blanc, Aylin, San Antonio, Chile | 10.5 | 42 |
| 2014 Mel. de Bourgogne, Chêreau-Carré, Comte Leloup, Muscadet, Fr | | 50 |
| 2018 Catarratto, Iniceri, 'Abisso,' Sicily, Italy | 11 | 44 |

FULL | RIPE | SPICE

| | | |
|--|------|----|
| 2016 Godello, El Castro de Valtuille, Bierzo, Spain | | 52 |
| 2017 Albillo, Marañones, Picarana, Sierra de Gredos, Spain | 13.5 | 54 |
| 2018 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay | 9.5 | 38 |
| 2018 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay | | 50 |
| 2016 Chardonnay, Marcel Coutier, Mâcon-Loché, Burgundy, France | 14.5 | 58 |

REDS

LIGHT | BERRIES | ELEGANT

| | | |
|--|------|----|
| 2018 Tempranillo, El Buscador, Crianza, Rioja, Spain | 11 | 44 |
| 2018 Garnacha, Le Naturel, Navarra, Spain | 9.5 | 38 |
| 2018 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain | | 50 |
| 2016 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain | | 50 |
| 2018 Trepas Blend, Negre de Folls, Conca de Barberá, Spain | 9.5 | 38 |
| 2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain | | 46 |
| 2015 Pinot Noir, Casas del Bosque, Casablanca, Chile | 13.5 | 54 |
| 2018 Grenache, Anne Pichon, Sauvage Vieilles Vignes, Rhone, France | | 52 |

MEDIUM | FRUITY | SPICE

| | | |
|---|------|----|
| 2014 Tempranillo, Nucerro, Reserva, Rioja, Spain | 12.5 | 50 |
| 2017 Tempranillo, Azul y Garanza, Navarra, Spain | | 42 |
| 2016 Mencía, Raul Perez, Ultraia St. Jacques, Bierzo, Spain | | 54 |
| 2016 Monastrell, Primitivo Quiles, Cono 4, Alicante, Spain | | 34 |
| 2015 Tintilla, Vara y Pulgar, Cadíz, Spain | 13.5 | 52 |
| 2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal | 7 | 28 |
| 2018 Malbec, Earth First, Mendoza, Argentina | 10 | 40 |

FULL | RIPE | BOLD

| | | |
|---|------|----|
| 2016 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain | 10.5 | 42 |
| 2016 Tempranillo, Flores de Cerezo, Toro, Spain | 12.5 | 50 |
| 2015 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain | | 48 |
| 2017 Garnacha, Proyecto Garnachas, Fosca, Priorat, Spain | 11.5 | 46 |
| 2016 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain | | 54 |
| 2016 Cabernet Franc Blend, Quieto, Mendoza, Argentina | 12.5 | 50 |
| 2016 Cabernet Sauvignon, Peñalolen, Maipo, Chile | 12.5 | 50 |
| 2015 Syrah, Polkura, Colchagua, Chile | 13 | 52 |
| 2015 Cabernet Franc Blend, Alto de la Ballena, Maldonado, Uruguay | | 40 |

SANGRIA & COCKTAILS

SANGRIA, RED OR WHITE 7.5/glass 30/Pitcher
Rioja Wine, Elderflower, Citrus-Infused Dark Rum, Guava Nectar

GUNS & ROSÉS 12/glass 48/Carafe
São João Brut Rosé, Lillet Rosé, Social House Vodka, Peach Nectar, Lemon, Grapefruit Bitters

SUMMER STREET SLING 10
Chamomile Infused 360 Vodka
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

BARCELONA GINTONIC 14
Citadelle Gin, Fevertree Mediterranean Tonic
Grapefruit, Lime, Jasmine

EL MESTIZO 11
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

WHISKEY ROOT 11
Four Roses Bourbon, Byrrh Quinquina
Ginger, Basil, Lemon Juice

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

BLOODY MARY 10
360 Vodka, Housemade Bloody Mary Mix

MIMOSA 9
Choice of: Classic with Fresh Squeezed OJ,
Orange-Peach-Grapefruit or Guava-Lavender-Lemon

BEERS

DRAFT

| | 7oz | 14 oz |
|--------------------------------------|------|-------|
| Fullsteam, Paycheck Pilsner - NC | 3.75 | 7.5 |
| Catawba, White Zombie - NC | 3.75 | 7.5 |
| Crank Arm Brewing, Rickshaw IPA - NC | 4 | 8 |
| D9, Brown Sugar Brown Cow - NC | 4.25 | 8.5 |

BOTTLES & CANS

LAGER | PILSNER | LIGHT

| | |
|--|-----|
| Carolina Brewery, Sky Blue Kölsch - NC | 7 |
| St. Pauli Girl, Non-Alcoholic - Germany | 5 |
| Estrella Damm, Daura Gluten-Free Lager - Spain | 8 |
| Estrella Galicia, Lager - Spain | 7.5 |

WHEAT | FRUIT | SAISON

| | |
|--|-----|
| Avery, Liliko'i Kepolo, Passion Fruit Witbier-CO | 8.5 |
| Crank Arm Brewing, Whitewall (16 oz)- NC | 9 |
| Hitachino, Nest White - Japan | 14 |

HOPPY | FLORAL | BITTER

| | |
|--|-----|
| Founders, All Day IPA - MI | 6.5 |
| Fullsteam, Rocket Science IPA - NC | 7.5 |
| Lagunitas, Maximus IPA - CA | 8 |
| Lenny Boy, Citraphilia IPA (16 oz) - NC | 10 |
| Triple C, Baby Maker Double IPA (16 oz) - NC | 12 |

DARK | SPICED | STRONG

| | |
|--------------------------------------|------|
| 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 |

SOURS | CIDERS

| | |
|---|-----|
| Hi-Wire Brewing, Gose - NC | 7.5 |
| Red Clay Ciderworks, Queen City (16 oz)- NC | 10 |
| Isastegi, Sagardo Natural Cider (750mL) - Spain | 28 |
| Pomarina Brut Sidra (750mL) - Spain | 42 |
| Windy Hill, Ginger Gold Cider (750mL) - SC | 29 |
| Westbrook Brewing, Gose - SC | 9.5 |



Check out our full wine list here
by scanning this QR code