

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

SOBRASADA

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

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

FINOCCHIONA

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

SPECK

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

MAHÓN

Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months. Buttery,
Mild, Nutty

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

DRUNKEN GOAT

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

CABRA AL GOFIO

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

AGED MANCHEGO

Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months. Buttery,
Nutty, Complex

ALISIOS

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

CABRA ROMERO

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

IDIAZÁBAL

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

QUESO DE TRUFA

Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months,
Black Truffle. Savory, Piquant

SALCHICHÓN DE IBÉRICO

Andalucía, ES
Pork Sausage. Oregano, Garlic, Peppercorns

BRESAOLA

Valtellina, IT
Top Round Beef, Aged 90 Days. Deep,
Robust, Lean

APERITIVO BOARD

An Assortment of Spanish Aperitivo
Snacks to Pair With Your Anytime Drinks

*Patatas Bravas, Jamón Serrano, Salami,
Drunken Goat, Manchego, Olives, Pickled
Peppers*

TAPAS

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

CHAMPIÑONES AL AJILLO

Garlic, Scallions, Lemon

BRUSSEL SPROUTS

Maple Agrodulce

SWISS CHARD

Pickled Raisins

CREAMED LEEKS

Migas

CHILLED BEETS

Crème Fraîche, Almonds

BROCCOLINI

Garlic, Pepper Flakes

BRAISED FENNEL

Romesco

ROASTED CARROTS

Arugula Pesto

WHIPPED SHEEP'S CHEESE

Truffle Honey

ROASTED CABBAGE

Harissa, Corriander

HARICOT VERTS

Truffle Vinaigrette

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

QUESO A LA PLANCHA

Caña De Oveja, Mushroom Conserva

SWEET POTATO HUMMUS

Pepitas, Lavash

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

BOQUERONES

Green Olives, Piquillo Peppers

GAMBAS AL AJILLO

Guindilla Peppers, Garlic

PULPO

Cannellini Beans, Broccolini

MUSSELS

Salsa Diablo

SWORDFISH A LA PLANCHA

Puttanesca

CRISPY CALAMARI

Piquillos, Smoked Pepper Aioli

CHICKEN THIGH

Almond Tahini

SPICED BEEF EMPANADAS

Red Pepper Sauce

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

NEW YORK STRIP

Fingerling Potatos, Horseradish Gremolata

CHORIZO W/ SWEET & SOUR FIG

Sherry Vinegar, Garlic

PORK PINTXOS

Mojo Rojo

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

BACON WRAPPED DATES

Valdeon Mousse

TRUFFLED BIKINI

Serrano, Mahon

BONE MARROW

Bacon Jam

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

Green Beans, Potatoes

PAELLA VERDURAS

Arugula, Chickpeas, Sweet Potato

PAELLA SALVAJE

Steak, Pork, Chicken

PAELLA MARISCOS

Calamari, Shrimp, Clams, Mussels

PARILLADA BARCELONA*

Steak, Chicken, Pork Loin, Sausage

HALF / FULL

DESSERTS

FLAN CATALÁN

Sea Salt

OLIVE OIL CAKE

Sea Salt

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Spice Apples

BASQUE BURNT CHEESECAKE

Spiced Apples

EXECUTIVE 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	Xarel-lo Blend	5.5	11 44
2021	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	Macabeo Blend	7	14 56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	Trepat	6.5	13 52

WHITE

		3oz	6oz	bottle
2023	Mila , Rías Baixas, Spain	Albariño	6	12 48
2023	Rezabal , Getariako Txakolina, Spain	Hondarribi Zuri	6.5	13 52
2023	Menade , Rueda, Spain	Verdejo	6.25	12.5 50
2022	Le Naturel , Navarra, Spain	Garnacha Blanca	5.5	11 44
2022	Pinord, Diorama , Penedès, Spain	Xarel-lo	4.75	9.5 38
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	Xarel-lo, Riesling	6.25	12.5 50
2020	La Vineyta, 'Pipa' , Emporda, Spain	Malvasia	6	12 48
2022	Orto Vins, Les Argiles , Montsant, Spain	Macabeo	7	14 56
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	Pedro Ximénez	6.5	13 52
2022	Asnella , Vinho Verde, Portugal	Arinto, Loureiro	5.5	11 44
2020	Capítulo 7 , Mendoza, Argentina	Pedro Ximénez	5	10 40
2023	Aylin , San Antonio, Chile	Sauvignon Blanc	5.5	11 44
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	5	10 40
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13 52
2022	Iniceri, Abisso , Sicily, Italy	Catarratto	6	12 48
2023	Leitz, Feinherb , Rheingau, Germany	Riesling	6.5	13 52

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2022	Liquid Geography , Bierzo, Spain	Mencia	5.5	11 44
2023	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	5	10 40
2023	Christophe Avi , Agenais, France	Cabernet Sauvignon	6	12 48
2022	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	Malvar, Airén	5.5	11 44

RED

		3oz	6oz	bottle
2018	Nucerro, Reserva , Rioja, Spain	Tempranillo	7	14 56
2021	Pedro González Mittelbrunn , Castilla Y León, Spain	Prieto Picudo	5	10 40
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	6.5	13 52
2022	Azul y Garanza , Navarra, Spain	Tempranillo	4.75	9.5 53
2016	Alberto Orte, A Portela , Valdeorras, Spain	Mencia	6.5	13 52
2019	Sotabosc , Montsant, Spain	Garnacha, Cariñena	6.25	12.5 50
2020	Coster dels Olivers , Priorat, Spain	Cariñena, Garnacha	7.5	15 60
2022	Vins de Pedra, Negre de Folls , Conca De Barberá	Trepat Blend	5.5	11 44
2022	Primitivo Quiles, Cono 4 , Alicante, Spain	Monastrell	5	10 40
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	Garnacha, Piñuela	6.5	13 52
2021	Uva de Vida, Biográfico , Toledo, Spain	Tempranillo, Graciano	7	14 56
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	Bobal	6	12 48
2020	Peñalolen , Maipo, Chile	Cabernet Sauvignon	6.75	13.5 54
2022	Filipe Ferreira,, Duoro, Portugal	Touriga Nacional Blend	5.75	11.5 46
2021	Quieto, Gran Corte , Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13 52
2021	Polkura , Colchagua, Chile	Syrah	6.5	13 52
2022	Casas del Bosque , Casablanca, Chile	Pinot Noir	7	14 56
2022	Garage Wine Company, Revival , Maule, Chile	País	5.75	11.5 46
2021	Chat. du Morre du Tendre, Cuvée Paul , Côtes-Du-Rhône	Grenache Blend	7	14 56
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Cabernet Blend	6	12 48

SHERRY

DRY

		3oz	bottle
Jarana , Lustau, 750mL	Fino	5.5	44
La Cigarrera , 375mL	Manzanilla	8.5	34
Almacenista , Lustau, 500mL	Manzanilla Pasada	14	84
Los Arcos , Lustau, 750mL	Amontillado	6	48
Península , Lustau, 750mL	Palo Cortado	9	72
15 Años , El Maestro Sierra, 375mL	Oloroso	13	52

SWEET

		3oz	bottle
East India Solera , Lustau, 750mL	Oloroso Dulce	9	72
Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	9	36
Solera 1927 , Alvear, 375mL	Pedro Ximénez	16	64
Toro Albala , 1999, 375mL	Pedro Ximénez	18	72

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarera / El Bandarra Vermut 13.5
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

BIO-CURIOUS Diorama / Abisso / Clos Lojen 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

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

COCKTAILS

BEEES & BAYS (No ABV) 7
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water,

FLOR DE SAL (Low ABV) 12
La Cigarrera Manzanilla, Alma De Trabanco Cider Apéritif,
Luxardo Maraschino, Lime, Lemon, Black Lava Salt
Porrón For The Table 48

PICA PICA 12.5
360 Vodka, Cappelletti Aperitivo, Orange,
Lemon, Aquafaba, Jalapeño

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

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

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

SIDE HUSTLE 13
Raynal VSOP Brandy, Bénédictine,
Pineapple, Lemon, Barcava

BOURBON SPICE RACK 14
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 three of Spain's most iconic regions. 15

CATALAN
Beefeater Gin, Fever Tree Mediterranean Tonic,
Grapefruit, Lime, Rosemary

VALENCIAN
Beefeater Gin, Fever Tree Indian Tonic,
Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN
Beefeater Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

SANGRIA

WHITE OR RED SANGRIA glass pitcher
Rioja Wine, Elderflower, Citrus Infused 11 39
Dark Rum, Guava Nectar

GUNS & ROSÉS glass carafe
Tierra Limpia Brut Rosé, Lillet Rosé Weldon Mills 13 52
Vodka, Peach Nectar, Grapefruit

BEER

DRAFT caña doble
Captain Jack Pilsner—NC 4 8
Sycamore, Southern Girl Blonde—NC 4 8
Lenny Boy, Citraphilia IPA—NC 4.25 8.5
Raleigh Brewing, Not Another Hazy NE IPA — 4.25 8.5

BOTTLES & CANS

Clausthaler, Non-Alcoholic—Germany 5
Hopfly, Crunchtime Lager—NC 8
Peroni, Lager—Italy 8.5
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5
Fullsteam, Rocket Science IPA—NC 8.5
Founders, All Day IPA—MI 6.5
Lagunitas, Maximus IPA—CA 8
Sycamore, Juiciness IPA (16 oz)—NC 11
Allagash, Tripel—ME 10.5
Red Clay Ciderworks, Queen City (16 oz)—NC 12
Isastegi, Sagardo Natural Cider—Spain (750mL) 28