

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

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

CHORIZO PICANTE

La Rioja, ES
Pork Sausage. Smoky, Spicy, Pimentón

SPECK

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

MAHÓN

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

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

DÉLICE DE BOURGOGNE

Burgundy, FR
Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy

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, Chorizo Picante, Cabra Romero, 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

CREAMED LEEKS

Migas

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

CHILLED BEETS

Crème Fraîche, Almonds

BROCCOLINI

Garlic, Pepper Flakes

WHIPPED SHEEP'S CHEESE

Truffle Honey

ROASTED CABBAGE

Harissa, Corriander

HARICOT VERTS

Truffle Vinaigrette

ROASTED CARROTS

Arugula Pesto

BRAISED FENNEL

Romesco

SWEET POTATO HUMMUS

Pepitas, Lavash

QUESO A LA PLANCHA

Caña De Oveja, Mushroom Conserva

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

BOQUERONES

Green Olives, Piquillo Peppers

GAMBAS AL AJILLO

Guindilla Peppers, Garlic

SWORDFISH A LA PLANCHA

Puttanesca

MUSSELS

Salsa Diablo

CRISPY CALAMARI

Piquillos, Smoked Pepper Aioli

PULPO

Cannellini Beans, Broccolini

CHICKEN THIGH

Almond Tahini

SPICED BEEF EMPANADAS

Red Pepper Sauce

NEW YORK STRIP

Fingerling Potatos, Horseradish Gremolata

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

CHORIZO W/ SWEET & SOUR FIG

Sherry Vinegar, Garlic

BONE MARROW

Bacon Jam

PORK PINTXOS

Mojo Rojo

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

BACON WRAPPED DATES

Valdeon Mousse

TRUFFLED BIKINI

Serrano, Mahon

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

RADICCHIO

Date Vinaigrette, Apples

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

PARRILLADA BARCELONA*

Steak, Chicken, Pork Loin, Sausage

DESSERTS

FLAN CATALÁN

Sea Salt

OLIVE OIL CAKE

Sea Salt

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Spice Apples

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

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

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

WHITE

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

ROSÉ & SKIN CONTACT

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

RED

| | | | | | |
|------|--|-------------------------------|------|------|----|
| 2018 | Nucerro, Reserva , Rioja, Spain | <i>Tempranillo</i> | 7 | 14 | 56 |
| 2020 | Marqués de Tomares, Crianza , Rioja, Spain | <i>Tempranillo</i> | 6 | 12 | 48 |
| 2021 | Bardos, Viñedos de Altura , Ribera Del Duero, Spain | <i>Tempranillo</i> | 6.5 | 13 | 52 |
| 2022 | Azul y Garanza , Navarra, Spain | <i>Tempranillo</i> | 4.75 | 9.5 | 53 |
| 2016 | Alberto Orte, A Portela , Valdeorras, Spain | <i>Mencia</i> | 6.5 | 13 | 52 |
| 2019 | Sotabosc , Montsant, Spain | <i>Garnacha, Cariñena</i> | 6.25 | 12.5 | 50 |
| 2020 | Coster dels Olivers , Priorat, Spain | <i>Cariñena, Garnacha</i> | 7.5 | 15 | 60 |
| 2022 | Vins de Pedra, Negre de Folls , Conca De Barberá | <i>Trepat Blend</i> | 5.5 | 11 | 44 |
| 2022 | Primitivo Quiles, Cono 4 , Alicante, Spain | <i>Monastrell</i> | 5 | 10 | 40 |
| 2020 | Península, Vino de Montaña , Sierra De Gredos, Spain | <i>Garnacha, Piñuela</i> | 6.5 | 13 | 52 |
| 2021 | Uva de Vida, Biográfico , Toledo, Spain | <i>Tempranillo, Graciano</i> | 7 | 14 | 56 |
| 2023 | Bodegas Ponce, Clos Lojen , Manchuela, Spain | <i>Bobal</i> | 6 | 12 | 48 |
| 2020 | Peñalolen , Maipo, Chile | <i>Cabernet Sauvignon</i> | 6.75 | 13.5 | 54 |
| 2022 | Filipe Ferreira,, Duoro , Portugal | <i>Touriga Nacional Blend</i> | 5.75 | 11.5 | 46 |
| 2021 | Quieto, Gran Corte , Mendoza, Argentina | <i>Cabernet Franc, Malbec</i> | 6.5 | 13 | 52 |
| 2021 | Polkura , Colchagua, Chile | <i>Syrah</i> | 6.5 | 13 | 52 |
| 2022 | Casas del Bosque , Casablanca, Chile | <i>Pinot Noir</i> | 7 | 14 | 56 |
| 2022 | Garage Wine Company, Revival , Maule, Chile | <i>País</i> | 5.75 | 11.5 | 46 |
| 2021 | Chat. du Morre du Tendre, Cuvée Paul , Côtes-Du-Rhône | <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> | 5.5 | 44 |
| La Cigarrera , 375mL | <i>Manzanilla</i> | 8.5 | 34 |
| Almacenista , Lustau, 500mL | <i>Manzanilla Pasada</i> | 14 | 84 |
| Los Arcos , Lustau, 750mL | <i>Amontillado</i> | 6 | 48 |
| Península , Lustau, 750mL | <i>Palo Cortado</i> | 9 | 72 |
| 15 Años , El Maestro Sierra, 375mL | <i>Oloroso</i> | 13 | 52 |

SWEET

| | | | |
|--|----------------------|----|----|
| East India Solera , Lustau, 750mL | <i>Oloroso Dulce</i> | 9 | 72 |
| Nectar , Gonzalez Byass, 375mL | <i>Pedro Ximénez</i> | 9 | 36 |
| Solera 1927 , Alvear, 375mL | <i>Pedro Ximénez</i> | 16 | 64 |
| Toro Albala , 1999, 375mL | <i>Pedro Ximénez</i> | 18 | 72 |

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / 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

GRENAICHE (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

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

TEA TIME (No ABV) 8
Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint

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