

# barcelona

## CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

### JAMÓN SERRANO

Segovia  
Dry-cured Spanish ham

### SOBRASADA

Majorca  
Soft, spreadable chorizo

### FUET

Catalonia  
Dry-cured pork sausage

### SOPRESSATA

United States  
Dry-cured pork sausage

### SPECK

Aldo Adige, Italy  
Dry-cured, lightly smoked ham

### SORIA CHORIZO

United States  
Dry-cured, pork sausage, smoky & garlicky

### CANTIMPALO CHORIZO

U.S.A  
Dry-cured pork & beef sausage

### CHORIZO PICANTE

La Rioja  
Smoky, mildly spicy, dry-cured sausage

### CABRA ROMERO

Murcia  
Semi-soft goat's milk cheese coated with rosemary

### 6-MONTH MANCHEGO

La Mancha  
Firm, cured sheep's milk, sharp & piquant

### ETXEGARAI

Basque Country  
Smoked raw sheep's milk aged 6 months

### SAN SIMÓN

Galicia  
Smoked cow's milk; creamy & buttery

### IBORES

Extremadura  
Semi-firm raw goat's cheese rubbed with pimentón

### VALDEÓN

Castilla-León  
Cow & goat's milk blue cheese, tangy & spicy

### AGED MAHÓN

Isle of Menorca  
Cow's milk, mild & nutty

### DRUNKEN GOAT

Murcia  
Semi-soft goat's milk

### APERITIVO BOARD

22

An assortment of Spanish aperitivo snacks to pair with your anytime drinks

*Marinated Olives, Patatas Bravas, Fuet, Chorizo Picante, Aged Mahón, Etxegarai, Caponata, Guindilla Peppers*

## TAPAS

### MARINATED OLIVES

Citrus, Garlic, Chili Flakes

5

### EGGPLANT CAPONATA

Sweet Peppers, Basil

5.5

### SWEET POTATOES

Citrus Caramel, Manchego, Candied Almonds

8.5

### CHARRED CARROTS

Mint Crema

8

### SPINACH-CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon

8

### HUMMUS

Roasted Red Peppers, Almonds

8.5

### WHIPPED RICOTTA

Chili Flake Honey

8.5

### ACORN SQUASH

Maple Brown Butter, Pepitas

8

### MUSHROOMS A LA PLANCHA

Salsa Verde, Garlic

8.5

### POTATO TORTILLA

Chive Sour Cream

6

### BRUSSELS SPROUTS

Pickled Red Onion, Pimentón

9

### PARSNIPS

Spiced Honey

8.5

### CAULIFLOWER

Harissa

9.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

### GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

### BLISTERED SHISHITOS

Sea Salt, Lime

9

### BROCCOLINI

Truffle Vinaigrette

8.5

### BOQUERONES

Olive Oil, Garlic, Parsley

6

### TUNA

Coriander, Chive Oil

16.5

### MUSSELS

White Wine, Garlic, Herbs, Grilled Bread

12

### FLOUNDER A LA PLANCHA\*

Salsa Verde

15.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

### TRUFFLED BIKINI

Jamón Serrano, Mahón

8.5

### SPICED BEEF EMPANADAS

Red Pepper Sauce

7

### STEAK PAILLARD\*

Pepper Vinaigrette, Frites

14.5

### CHICKEN THIGH A LA PLANCHA

Aji Amarillo

8.5

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

### PORK BELLY

Red Chimichurri

8.5

### SHORT RIB

Parsnip Purée

18.5

### ROASTED BONE MARROW

Apple Jam

14

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Apple Cider Vinaigrette

8

### BABY KALE SALAD

Guindilla Vinaigrette, Apples, Pimentón, Almonds

8

### BURRATA

Red Wine Poached Pears

12

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

### WHOLE BRANZINO

Acorn Squash, Crispy Potatoes

25.5

### PAELLA VERDURAS

Mushrooms, Chickpeas, Roasted Red Peppers

half / full / double

18 / 37 / 64

### PAELLA SALVAJE\*

NY Strip, Pork Belly, Chorizo, Short Rib, Fried Egg

28 / 56 / 98

### PAELLA MARISCOS

Prawn, Calamari, Mussels, Clams

28 / 56 / 98

### PARILLADA BARCELONA\*

NY Strip, Chicken, Pork Loin, Chorizo

31 / 62 / 108

## DESSERTS

### FLAN CATALÁN

7

### BASQUE BURNT CHEESECAKE

Pear Compote

9

### FLOURLESS CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

### OLIVE OIL CAKE

Sea Salt

9

## EXECUTIVE CHEF MATHEW TURNEY | CHEFS NOAH FRESE & ANTHONY HAYWARD

\*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

# WINES BY THE GLASS

## SPARKLING

		3oz	6oz	bottle
NV BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2015 Gramona, Gran Cuvée, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	6.5	13	52
2019 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

## WHITE

		3oz	6oz	bottle
2019 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2018 Menade, Rueda, Spain	<i>Verdejo</i>	5.5	11	44
2018 Azul y Garanza, Navarra, Spain	<i>Viura</i>	3.75	7.5 (L)	42
2019 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2018 La Vineyta, 'Pipa', Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2019 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	5	10	40
2017 Celler del Roure, Cullerot, Valencia, Spain	<i>Malvasia Blend</i>	5.75	11.5	46
2017 Bodegas Maraiones, Picarana, Sierra de Gredos, Spain	<i>Albillo</i>	6.75	13.5	54
2018 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	42
2018 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.5	9	36
2018 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2017 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2014 Chéreau-Carré, Comte Leloup, Muscadet, France	<i>Melon de Bourgogne</i>	6.25	12.5	50
2016 Marcel Couturier, Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2020 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	6	12	48

## ROSÉ

		3oz	6oz	bottle
2019 Liquid Geography, Bierzo, Spain	<i>Mencia</i>	5	10	40
2020 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2020 Lafage, 'Miraflores', Roussillon, France	<i>Mourvedre Blend</i>	6.5	13	52

## RED

		3oz	6oz	bottle
2019 Bodegas Lanzaga, LZ, Rioja Spain	<i>Tempranillo</i>	6.25	12.5	50
2016 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	5.75	11.5	46
2018 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
2016 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepas Blend</i>	4.75	9.5	38
2018 Los Conejos Malditos, Toledo, Spain	<i>Tempranillo</i>	4.5	9	36
2018 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2015 Vara y Pulgar, Cadiz, Spain	<i>Tintilla</i>	6.5	13	52
2018 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	5	10	40
2017 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2017 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2019 Saurus Select, Patagonia, Argentina	<i>Pinot Noir</i>	6.5	13.5	54
2015 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40
2018 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	6	12	48

# SHERRY

## DRY

		3oz	bottle
Jarana, Lustau, 750mL	<i>Fino</i>	5.5	44
Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	10	80
La Cigarrera, 375mL	<i>Manzanilla</i>	8.5	34
Equipo Navazos, 375mL	<i>Manzanilla en Rama</i>	8	32
Almacenista, Lustau, 500mL	<i>Manzanilla Pasada</i>	14	84
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	6	48
Carlos VII, Alvear, 375mL	<i>Amontillado</i>	11.5	46
Península, Lustau, 750mL	<i>Palo Cortado</i>	9	72
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	11	44
Marques de Poley, Toro Albala, 500mL	<i>Oloroso</i>	8.5	51

## SWEET

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

# 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 / Biográfico 16  
Many of our wines use Biodynamic farming practices, here are three incredible examples

**GRENA CHE (ON THE ROCKS)** Le Naturel / Camino de Navaherreros / Domaine Vallot 15.5  
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

**ACID TRIP** Asnella / Comte Leloup / Belinda 16  
High. Acid. Wines.



# COCKTAILS

**BEES & BAYS** (No ABV\*) 5  
Lime, Salted Honey Syrup, Cardamom  
Sparkling Water, Torched Bay Leaf

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

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

**RICHMOND GIMLET** 12  
Boodles Gin, Lime, Mint

**DOS PENÍNSULAS** 11  
Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

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

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

**SMOKED SHERRY MANHATTAN** 16  
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,  
Lustau Amontillado, Angostura, Luxardo Cherry

# GINTONICS

Inspired by the Biodynamic calendar, featuring 14  
Boodles Gin.

**FRUIT**  
Fever Tree Grapefruit, Fever Tree Elderflower,  
Strawberry, Lemon, Pink Peppercorn

**LEAF**  
Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves

**FLOWER**  
Fever Tree Elderflower, Rosebud, Lime, Cucumber

**ROOT**  
Fever Tree Mediterranean, Q Ginger Beer, Cardamom,  
Ginger, Lime

**CLASSIC BARCELONA GINTONIC**  
Fever Tree Mediterranean, Grapefruit, Lime, Jasmine

# SANGRIA

**WHITE OR RED SANGRIA** glass pitcher 30  
Rioja Wine, Elderflower, Citrus Infused  
Dark Rum, Guava Nectar

**GUNS & ROSÉS** glass carafe 48  
São João Brut Rosé, Lillet Rosé,  
Social House Vodka, Peach Nectar, Lemon,  
Grapefruit Bitters

# BEER

**DRAFT** 7oz 14oz  
Fullsteam, Paycheck Pilsner - NC 3.25 7.5  
Sycamore, Southern Girl Blonde - NC 4 8  
D9, Brown Sugar Brown Cow - NC 4.25 8.5

**BOTTLES & CANS**  
Clausthaler, Non-Alcoholic – Germany 5  
Carolina Brewery, Sky Blue Kölsch – NC 7  
Peroni, Lager – Italy 7.5  
Estrella Damm, Daura Gluten-Free Lager – Spain 8  
Blackberry Farm Brewery, Classic – TN 9  
Catawba, White Zombie – N 7.5  
Founders, All Day IPA – MI 6.5  
Lagunitas, Maximus IPA – CA 8  
Fullsteam, Rocket Science IPA – NC 7.5  
Sycamore, Juiciness IPA (16 oz) - NC 10.5  
Triple C, Baby Maker Double IPA (16 oz) - NC 12  
Allagash, Tripel Reserve – ME 10.5  
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, South End (16 oz)– NC 10  
Isastegi, Sagardo Natural Cider (750mL) – Spain 28  
Pomarina Brut Sidra (750mL) – Spain 42