

BARCELONA

CHARCUTERIE & CHEESE

6.75 for one
18.50 for three

SORIA CHORIZO

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

FUET

Catalonia
Dry-cured pork sausage

SPECK

Italy
Dry-cured, lightly smoked ham

CHORIZO PICANTE

La Rioja
Smoky, mildly spicy, dry-cured sausage

SOBRASADA

Majorca
Soft, spreadable chorizo

CABRA ROMERO

Jumilla
Semi-soft goat's milk with rosemary

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

AGED MAHÓN

Isle of Menorca
Cow's milk, mild & nutty

DRUNKEN GOAT

Murcia
Semi-soft goat's milk

LOMO IBÉRICO

Sierra de Francia
Dry-Cured, acorn-fed Ibérico pork loin

12.00

APERITIVO BOARD

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

22.00

Marinated Olives, Patatas Bravas, Guindilla Peppers, Chorizo Picante, Soria Chorizo, Manchego, Drunken Goat, Almonds

CHEF NOAH FRESE

*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

TAPAS

MARINATED OLIVES

Citrus, Garlic, Chili Flakes

5.00

EGGPLANT CAPONATA

Sweet Peppers, Basil

5.00

PAN TOMATE

Olive Oil, Sea Salt

4.50

SPINACH-CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon

7.50

CHARRED CARROTS

Mint Crema

8.00

HUMMUS

Piquillo Peppers, Almonds

7.50

ACORN SQUASH

Sage, Maple Brown Butter, Pepitas

8.00

OKRA

Lime Sherry Vinaigrette

8.00

MUSHROOMS A LA PLANCHA

Salsa Verde, Garlic

8.50

QUESO A LA PLANCHA

Mojo Dulce

7.50

POTATO TORTILLA

Chive Sour Cream

6.00

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.50

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.50

MUSSELS

White Wine, Garlic, Herbs, Grilled Bread

11.00

LINE-CAUGHT MAHI MAHI A LA PLANCHA*

Salsa Verde

13.50

PULPO A LA PLANCHA

Squid Ink Sofrito

11.00

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.50

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.50

SPICED BEEF EMPANADAS

Red Pepper Sauce

7.00

STEAK PAILLARD*

Pepper Vinaigrette, Frites

14.50

CHICKEN THIGH A LA PLANCHA

Aji Amarillo

8.50

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.50

BRUNCH

(Available Saturday and Sunday only 12pm-3pm)

BRUNCH FIDEOS *

Pork Belly, Egg, Garlic Aioli

14.50

LOMO ESTRELLADOS*

Hand-Cut Fries, Egg, Okra, Garlic Aioli

10.50

SERRANO BENEDICT*

Tomato, Hollandaise

7.50

OLIVE OIL PANCAKES

Butter

7.00

DOUBLE CUT BACON

Spicy Maple

7.50

TORRIJAS

Red Wine Poached Pears, Crema Catalana

6.50

SPINACH OMELETTE

Truffle Oil, Manchego

8.50

MUSHROOM AND SPINACH BENEDICT*

Hollandaise

7.50

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Apple Cider Vinaigrette

8.00

CUCUMBER CARPACCIO

Miticrema, Chili Oil

7.00

CHICORY SALAD

Guindilla, Honey Mustard, Apple, Pimentón, Almonds

8.00

BURRATA

Red Wine Spiced Pears

12.00

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

21.00

WHOLE BRANZINO

Acorn Squash, Crispy Potatoes

25.50

PAELLA VERDURAS

Brussels Sprouts, Chickpeas, Piquillos

half / full / double
16.00 / 32.00 / 64.00

PAELLA SALVAJE*

NY Strip, Pork Belly, Chorizo, Fried Egg

24.50 / 49.00 / 98.00

PAELLA MARISCOS

Prawns, Calamari, Mussels, Clams

24.50 / 49.00 / 98.00

DUCK FIDEOS *

Duck Confit, Egg, Garlic Aioli

15.50

PARILLADA BARCELONA*

NY Strip, Chicken, Pork Loin, Chorizo

27.00 / 54.00 / 108.00

DESSERTS

FLAN CATALÁN

6.50

FLOURLESS CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

8.00

OLIVE OIL CAKE

Sea Salt

8.00

BASQUE BURNT CHEESECAKE

Pear Compote

8.00

WINES

SPARKLING

NV BarCava, Brut, Penedès, Spain	8.5	34
2016 Gramona, Gran Cuvée, Brut, Penedès, Spain	13	52
2019 Caves São João, Rosé, Bruto, Bairrada, Portugal	12.5	50

MIMOSAS

Orange-Peach-Grapefruit	9	
Guava-Lavender-Lemon	9	
*mixers offered in 8oz carafe to accompany any bottle of bubbles	4	

ROSES

2019 Mencía, Liquid Geography, Bierzo, Spain	10	40
2020 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina	9	36
2019 Mourvedre Blend, Lafage, Côtes Catalanes, France	13	52

WHITES

LIGHT | CITRUS | CRISP

2019 Albariño, Mila, Rías Baixas, Spain	12	48
2019 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain	12.5	50
2020 Viura, Azul y Garanza, Navarra, Spain	7.5	42
2020 Malvasia, La Vineyta, 'Pipa', Emporda, Spain	10	40
2018 Xarel-lo, Pinord, Diorama, Penedès, Spain	9.5	38
2020 Riesling, Leitz, Feinherb, Rheingau, Germany	12	48

MEDIUM | FRUITY | MINERAL

2019 Verdejo, Menade, Rueda, Spain	11	44
2019 Garnacha Blanca, Vinos Piñol, Raig de Raim, Terra Alta, Spain	10	40
2018 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain	11.5	46
2019 Arinto/Loureiro, Asnella, Vinho Verde, Portugal	10.5	42
2018 Pedro Ximénez, Capitulo 7, Mendoza, Argentina	9	36
2014 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet, Fr	12.5	50
2018 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	11	44

FULL | RIPE | SPICE

2015 Godello, El Castro de Valtuille, Bierzo, Spain		52
2018 Albillo, Marañones, Picarana, Sierra de Gredos, Spain	13.5	54
2018 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay	12.5	50
2017 Chardonnay, Marcel Couturier, Mâcon-Loché, Burgundy, France	14.5	58

REDS

LIGHT | BERRIES | ELEGANT

2019 Tempranillo, Bodegas Lanzaga, LZ, Rioja Spain	12.5	50
2020 Garnacha, Le Naturel, Navarra, Spain	9.5	38
2018 Mencía, César Marquez Pérez, Parajes, Bierzo, Spain	13.5	54
2019 Mencía Blend, Dominio del Urogalla, La Fanfarria, Asturias, Spain	12.5	50
2017 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain		50
2019 Trepát Blend, Negre de Folls, Conca de Barberá, Spain	9.5	38
2016 Monastrell Primitivo Quiles, Cono 4, Alicante, Spain	8.5	34
2019 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain	12.5	50
2018 Bonarda/Pedro Ximénez, Belinda, Mendoza, Argentina	9	36
2018 Pinot Noir, Casas del Bosque, Casablanca, Chile	13.5	54
2019 Grenache Blend, Domaine Vallot, Côtes-du-Rhône, France	12	48

MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	12.5	50
2019 Tempranillo, Los Conejos Malditos, Toledo, Spain	9	36
2018 Tempranillo, Graciano, Uva de Vida, Biográfico, Toledo, Spain	13.5	54
2016 Tintilla, Vara y Pulgar, Cadíz, Spain	13	52
2018 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal	7	28
2020 Malbec, Earth First, Mendoza, Argentina	10	40

FULL | RIPE | BOLD

2018 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	10.5	42
2016 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain	12	48
2018 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain	13.5	54
2018 Cabernet Franc Blend, Quieto, Mendoza, Argentina	12.5	50
2017 Syrah, Polkura, Colchagua, Chile	13	52
2016 Cabernet Franc Blend, Alto de la Ballena, Maldonado, Uruguay	10	40

SANGRIA & COCKTAILS

WHITE OR RED SANGRIA	9/glass	30/pitcher
Rioja Wine, Elderflower, Citrus-Infused		
Dark Rum, Guava Nectar		

GUNS & ROSÉS	12/glass	48/carafe
Brut Rosé, Lustau Rosé, Social House Vodka,		
Peach Nectar, Lemon, Grapefruit Bitters		

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

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

GINTONIC		14
Choice of: Fruit, Flower, Root, Leaf, or Classic		

RICHMOND GIMLET		12
Boodle's Gin, Lime, Mint		

DOS PENÍNSULAS		11
Libelula 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		

BEERS

DRAFT

Lenny Boy, Citraphilia IPA – NC	7oz	14 oz
D9, Brown Sugar Brown Cow - NC	4	8
	4.25	8.5

BOTTLES & CANS

LAGER | PILSNER | LIGHT

Clausthaler, Non-Alcoholic – Germany		5
Peroni, Lager – Italy		7.5
Estrella Damm, Daura Gluten-Free Lager – Spain		8

WHEAT | FRUIT | SAISON

Blackberry Farm, Classic Saison- TN		9
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HOPPY | FLORAL | BITTER

Founders, All Day IPA – MI		6.5
Fullsteam, Rocket Science IPA – NC		7.5
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

CIDERS

Red Clay Ciderworks, South End (16 oz)– NC		10
Isastegi, Sagardo Natural Cider (750mL) – Spain		28
Pomarina Brut Sidra (750mL) – Spain		42



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