

BARCELONA

CHARCUTERIE & CHEESE

6.75 for one
18.50 for three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

SORIA CHORIZO

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

FUET

Catalonia
Dry-cured pork sausage

SPECK

Italy
Dry-cured, lightly smoked ham

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

6-MONTH MANCHEGO

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

IBORES

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

AGED MAHÓN

Isle of Menorca
Cow's milk, mild & nutty

SAN SIMÓN

Galicia
Smoked cow's milk; creamy & buttery

DRUNKEN GOAT

Murcia
Semi-soft goat's milk

VALDEÓN

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

LOMO IBÉRICO

12.00

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

APERITIVO BOARD

22.00

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

Marinated Olives, Patatas Bravas, Guindilla Peppers, Serrano, Fuet, Drunken Goat, Manchego, 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

5.00

Citrus, Garlic, Chili Flakes

EGGPLANT CAPONATA

5.00

Sweet Peppers, Basil

CRISPY ARTICHOKE

7.00

Lemon Garlic Aioli

PAN TOMATE

4.50

Olive Oil, Sea Salt

CHARRED CARROTS

8.00

Mint Crema

SPINACH-CHICKPEA CAZUELA

7.50

Cumin, Roasted Onion, Lemon

HUMMUS

7.50

Roasted Red Pepper, Almonds

ACORN SQUASH

8.00

Sage, Maple Brown Butter, Pepitas

WHIPPED RICOTTA

8.50

Truffle Honey, Pimentón

OKRA

8.00

Lime Sherry Vinaigrette

MUSHROOMS A LA PLANCHA

8.50

Salsa Verde, Garlic

POTATO TORTILLA

6.00

Chive Sour Cream

PATATAS BRAVAS

7.50

Salsa Brava, Garlic Aioli

GAMBAS AL AJILLO

9.50

Guindilla Pepper, Olive Oil, Garlic

MUSSELS

11.00

White Wine, Garlic, Herbs, Grilled Bread

BOQUERONES

6.00

Olive Oil, Garlic, Parsley

FLUKE A LA PLANCHA*

13.50

Salsa Verde

JAMÓN & MANCHEGO CROQUETAS

6.50

Garlic Aioli

CHORIZO W/ SWEET & SOUR FIGS

8.50

Balsamic Reduction

SPICED BEEF EMPANADAS

7.00

Red Pepper Sauce

STEAK PAILLARD*

14.50

Pepper Vinaigrette, Frites

CHICKEN THIGH A LA PLANCHA

8.50

Aji Amarillo

TRUFFLED BIKINI

8.50

Soria, Serrano, Mahón

ALBONDIGAS

9.50

Spiced Meatballs in Jamón-Tomato Sauce

PORK BELLY

8.50

Mojo Dulce

ROASTED BONE MARROW

14.00

Apple Jam

BRUNCH

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

BRUNCH FIDEOS*

14.50

Pork Belly, Egg, Garlic Aioli

LOMO ESTRELLADOS*

10.50

Hand-Cut Fries, Egg, Okra, Garlic Aioli

SERRANO BENEDICT*

7.50

Tomato, Hollandaise

OLIVE OIL PANCAKES

7.00

Butter

DOUBLE CUT BACON

7.50

Spicy Maple

TORRIJAS

6.50

Red Wine Poached Pears, Crema Catalana

SPINACH OMELETTE

8.50

Truffle Oil, Manchego

MUSHROOM AND SPINACH BENEDICT*

7.50

Hollandaise

SALADS

ENSALADA MIXTA

8.00

Olives, Onions, Tomatoes, Apple Cider Vinaigrette

CUCUMBER CARPACCIO

7.00

Miticrema, Chili Oil

CHICORY SALAD

8.00

Guindilla, Honey Mustard, Apple, Pimentón, Almonds

BURRATA

12.00

Red Wine Spiced Pears

LARGE PLATES

CHICKEN PIMIENTOS

21.00

Potatoes, Lemon, Hot Cherry Peppers

WHOLE BRANZINO

25.50

Acorn Squash, Crispy Potatoes

PAELLA VERDURAS

half / full / double

Mushrooms, Chickpeas, Piquillos

PAELLA SALVAJE*

24.50 / 49.00 / 98.00

NY Strip, Pork Belly, Chorizo, Fried Egg

PAELLA MARISCOS

24.50 / 49.00 / 98.00

Prawns, Calamari, Mussels

PARILLADA BARCELONA*

27.00 / 54.00 / 108.00

NY Strip, Chicken, Pork Loin, Gaucho

DESSERTS

FLAN CATALÁN

6.50

OLIVE OIL CAKE

8.00

Sea Salt

BASQUE BURNT CHEESECAKE

8.00

Apple Compote

FLOURLESS CHOCOLATE CAKE

8.00

Coffee Crème Anglaise, Almond Crumble

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
2019 Sauvignon Blanc, Aylín, San Antonio, Chile	10.5	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
2019 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay	9.5	38
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 Garnacha, La Maldita, Rioja, Spain	8.5	34
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
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
2020 Malbec, Earth First, Mendoza, Argentina	10	40

FULL | RIPE | BOLD

2016 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain	12	48
2018 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain	13.5	54
2017 Cabernet Sauvignon, Peñalolen, Maipo, Chile	12.5	50
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

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

GUNS & ROSÉS

São João Brut Rosé, Lustau Rosé, Social House Vodka,	12/glass	48/carafe
Peach Nectar, Lemon, Grapefruit Bitters		

SUMMER STREET SLING

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

BEEES & BAYS (No ABV*)

Lime, Salted Honey Syrup, Cardamom		5
Sparkling Water, Torched Bay Leaf		

GINTONIC

Choice of: Fruit, Flower, Root, Leaf, or Classic		14
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RICHMOND GIMLET

Boodle's Gin, Lime, Mint		12
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DOS PENÍNSULAS

Libelula Tequila, Lustau Palo Cortado		11
Lemon, Agave, Nutmeg		

WHISKEY ROOT

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

BOURBON SPICE RACK

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

SMOKED SHERRY MANHATTAN

Hudson Bourbon, Gonzalez Byass Pedro Ximenez,		16
Lustau Amontillado, Angostura, Luxardo Cherry		

BEERS

DRAFT

Sycamore, Southern Girl Blonde – NC	7oz	14 oz
D9, Brown Sugar Brown Cow – NC	4	8
	4.25	8.5

BOTTLES & CANS

LAGER | PILSNER | LIGHT

Carolina Brewery, Sky Blue Kölsch – NC		7
Clausthaler, Non-Alcoholic – Germany		5

WHEAT | FRUIT | SAISON

Blackberry Farm, Classic Saison- TN		9
Catawba, White Zombie – NC		7.5

HOPPY | FLORAL | BITTER

Founders, All Day IPA – MI		6.5
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

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