

# barcelona

## CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

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| <b>JAMÓN SERRANO</b><br>Segovia<br>Dry-cured Spanish ham                           |
| <b>SORIA CHORIZO</b><br>United States<br>Dry-cured, pork sausage, smoky & garlicky |
| <b>FUET</b><br>Catalonia<br>Dry-cured pork sausage                                 |
| <b>CHORIZO PICANTE</b><br>La Rioja<br>Smoky, mildly spicy, dry-cured sausage       |

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| <b>SOBRASADA</b><br>Majorca<br>Soft, spreadable chorizo                           |
| <b>CABRA ROMERO</b><br>Jumilla<br>Semi-soft goat’s milk with rosemary             |
| <b>6-MONTH MANCHEGO</b><br>La Mancha<br>Firm, cured sheep’s milk, sharp & piquant |
| <b>ETXEGARAI</b><br>Basque Country<br>Smoked raw sheep’s milk aged 6 months       |

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| <b>SAN SIMÓN</b><br>Galicia<br>Smoked cow’s milk; creamy & buttery               |
| <b>IBORES</b><br>Extremadura<br>Semi-firm raw goat’s cheese rubbed with pimentón |
| <b>DRUNKEN GOAT</b><br>Murcia<br>Semi-soft goat’s milk                           |
| <b>VALDEÓN</b><br>Castilla-León<br>Cow & goat’s milk blue cheese, tangy & spicy  |

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| <b>LOMO IBÉRICO</b><br>Sierra de Francia<br>Dry-Cured, acorn-fed Ibérico pork loin                         | 12 |
| <b>APERITIVO BOARD</b><br>An assortment of Spanish aperitivo snacks to pair with your anytime drinks       | 22 |
| <i>Marinated Olives, Patatas Bravas, Serrano, Fuet, Drunken Goat, Manchego, Almonds, Guindilla Peppers</i> |    |

## GIVE THE GIFT OF BARCELONA

Buy a \$50 gift card and receive a \$10 bonus

## TAPAS

|   |     |
|---|-----|
| <b>INTERNATIONAL SHERRY WEEK PAIRINGS</b>   |     |
| <b>BRAISED DUCK MONTADITO</b><br>Horseradish Crema, Pickled Red Onion, paired with Lustau, 'Jarana', Fino   | 8.5 |
| <b>WHIPPED RICOTTA MONTADITO</b><br>Red Wine Poached Pears<br>paired with Lustau, 'Peninsula', Palo Cortado | 7.5 |
| <b>MARINATED OLIVES</b><br>Citrus, Garlic, Chili Flakes   | 5   |
| <b>EGGPLANT CAPONATA</b><br>Sweet Peppers, Basil  | 5   |
| <b>SWEET POTATOES</b><br>Citrus Caramel, Sheep’s Cheese, Candied Almonds                                    | 8.5 |
| <b>CRISPY ARTICHOKEs</b><br>Garlic Aioli  | 7   |
| <b>CHARRED CARROTS</b><br>Mint Crema  | 8   |
| <b>SPINACH-CHICKPEA CAZUELA</b><br>Cumin, Roasted Onion, Lemon  | 7.5 |
| <b>HUMMUS</b><br>Roasted Red Peppers, Almonds   | 7.5 |
| <b>ACORN SQUASH</b><br>Rosemary, Maple Brown Butter, Pepitas  | 8   |
| <b>WHIPPED RICOTTA</b><br>Chili Flake Honey   | 8.5 |

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| <b>OKRA</b><br>Red Chimichurri                                 | 8    |
| <b>MUSHROOMS A LA PLANCHA</b><br>Salsa Verde, Garlic           | 8.5  |
| <b>POTATO TORTILLA</b><br>Chive Sour Cream                     | 6    |
| <b>PATATAS BRAVAS</b><br>Salsa Brava, Garlic Aioli             | 7.5  |
| <b>BOQUERONES</b><br>Olive Oil, Garlic, Parsley                | 6    |
| <b>GAMBAS AL AJILLO</b><br>Guindilla Pepper, Olive Oil, Garlic | 9.5  |
| <b>MUSSELS</b><br>White Wine, Garlic, Herbs, Grilled Bread     | 11   |
| <b>ROCKFISH A LA PLANCHA*</b><br>Salsa Verde                   | 13.5 |
| <b>CHORIZO W/ SWEET &amp; SOUR FIGS</b><br>Balsamic Reduction  | 8.5  |
| <b>JAMÓN &amp; MANCHEGO CROQUETAS</b><br>Garlic Aioli          | 6.5  |
| <b>SPICED BEEF EMPANADAS</b><br>Red Pepper Sauce               | 7    |
| <b>STEAK PAILLARD*</b><br>Pepper Vinaigrette, Frites           | 14.5 |
| <b>CHICKEN THIGH A LA PLANCHA</b><br>Aji Amarillo              | 8.5  |
| <b>TRUFFLED BIKINI</b><br>Serrano, Mahón                       | 8.5  |
| <b>PORK BELLY</b><br>Mojo Dulce                                | 8.5  |
| <b>ROASTED BONE MARROW</b><br>Apple Jam                        | 14   |

## SALADS

|  |      |
|--|------|
| <b>ENSALADA MIXTA</b><br>Olives, Onions, Tomatoes, Apple Cider Vinaigrette     | 8    |
| <b>BABY KALE SALAD</b><br>Guindillas, Honey Mustard, Apples, Pimentón, Almonds | 8    |
| <b>BURRATA</b><br>Red Wine Poached Pears                                       | 12   |
| <b>CHICKEN PIMIENTOS</b><br>Potatoes, Lemon, Hot Cherry Peppers                | 21   |
| <b>WHOLE BRANZINO</b><br>Acorn Squash, Crispy Potatoes                         | 25.5 |

## LARGE PLATES

|   |                                      |
|---|--------------------------------------|
| <b>PAELLA VERDURAS</b><br>Mushrooms, Chickpeas, Roasted Red Peppers | half / full / double<br>16 / 32 / 64 |
| <b>PAELLA SALVAJE*</b><br>NY Strip, Pork Belly, Chorizo, Fried Egg  | 24.5 / 49 / 98                       |
| <b>PAELLA MARISCOS</b><br>Prawn, Calamari, Mussels, Clams           | 24.5 / 49 / 98                       |
| <b>PARILLADA BARCELONA*</b><br>NY Strip, Chicken, Pork Loin, Gaucho | 27 / 54 / 108                        |

## DESSERTS

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| <b>FLAN CATALÁN</b><br>Sea Salt  | 6.5 |
| <b>OLIVE OIL CAKE</b><br>Sea Salt  | 8   |
| <b>BASQUE BURNT CHEESECAKE</b><br>Apple Compote                          | 8   |
| <b>FLOURLESS CHOCOLATE CAKE</b><br>Coffee Crème Anglaise, Almond Crumble | 8   |

## 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

# WINES BY THE GLASS

## SPARKLING

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

## WHITE

|   |                     | 3oz  | 6oz     | bottle |
|---|---------------------|------|---------|--------|
| 2019 Mila, Rías Baixas, Spain                             | Albariño            | 6    | 12      | 48     |
| 2019 Rezabal, Getariako Txakolina, Spain                  | Hondarribi Zuri     | 6.25 | 12.5    | 50     |
| 2018 Menade, Rueda, Spain                                 | Verdejo             | 5.5  | 11      | 44     |
| 2018 Azul y Garanza, Navarra, Spain                       | Viura               | 3.75 | 7.5 (L) | 42     |
| 2019 Pinord, Diorama, Penedès, Spain                      | Xarel-lo            | 4.75 | 9.5     | 38     |
| 2018 La Vineyta, ‘Pipa’, Emporda, Spain                   | Malvasia            | 5.75 | 11.5    | 46     |
| 2019 Vinos Piñol, Raig de Raim, Terra Alta, Spain         | Garnacha Blanca     | 5    | 10      | 40     |
| 2017 Celler del Roure, Cullerrot, Valencia, Spain         | Malvasia Blend      | 5.75 | 11.5    | 46     |
| 2017 Bodegas Marañones, Picarana, Sierra de Gredos, Spain | Albillo             | 6.75 | 13.5    | 54     |
| 2018 Asnella, Vinho Verde, Portugal                       | Arinto, Loureiro    | 5    | 10      | 40     |
| 2018 Capítulo 7, Mendoza, Argentina                       | Pedro Ximénez       | 4.5  | 9       | 36     |
| 2019 Aylin, San Antonio, Chile                            | Sauvignon Blanc     | 5    | 10      | 40     |
| 2018 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay          | Chardonnay          | 4.75 | 9.5     | 38     |
| 2017 1752 Gran Tradicion, Cerro Chapeu, Uruguay           | Petit Manseng Blend | 6.25 | 12.5    | 50     |
| 2014 Chéreau-Carré, Comte Leloup, Muscadet, France        | Melon de Bourgogne  | 6.25 | 12.5    | 50     |
| 2018 Iniceri, ‘Abisso,’ Sicily, Italy                     | Catarratto          | 5.5  | 11      | 44     |
| 2020 Leitz, Feinherb, Rheingau, Germany                   | Riesling            | 6    | 12      | 48     |

## ROSÉ

|  |                 | 3oz | 6oz | bottle |
|--|-----------------|-----|-----|--------|
| 2019 Liquid Geography, Bierzo, Spain                 | Mencía          | 5   | 10  | 40     |
| 2020 Familia Schroeder, Saurus, Patagonia, Argentina | Pinot Noir      | 4.5 | 9   | 36     |
| 2020 Lafage, ‘Miraflores’, Roussillon, France        | Mourvedre Blend | 6.5 | 13  | 52     |

## RED

|  |                        | 3oz  | 6oz  | bottle |
|--|------------------------|------|------|--------|
| 2014 Nucerro, Reserva, Rioja, Spain                  | Tempranillo            | 6.25 | 12.5 | 50     |
| 2018 La Maldita, Rioja, Spain                        | Garnacha               | 4.25 | 8.5  | 34     |
| 2019 Bodegas Lanzaga, LZ, Rioja Spain                | Tempranillo            | 6.25 | 12.5 | 50     |
| 2016 Bardos, Romántica, Ribera del Duero, Spain      | Tempranillo            | 5.75 | 11.5 | 46     |
| 2018 Le Naturel, Navarra, Spain                      | Garnacha               | 4.75 | 9.5  | 38     |
| 2018 César Marquez Pérez, Parajes, Bierzo, Spain     | Mencía                 | 6.75 | 13.5 | 54     |
| 2016 Vins de Pedra, Negre de Folls, Conca de Barberá | Trepát Blend           | 4.75 | 9.5  | 38     |
| 2016 Primitivo Quiles, Cono 4, Alicante, Spain       | Monastrell             | 4.25 | 8.5  | 34     |
| 2018 Camino de Navaherreros, Sierra de Gredos, Spain | Garnacha               | 6.25 | 12.5 | 50     |
| 2018 Los Conejos Malditos, Toledo, Spain             | Tempranillo            | 4.5  | 9    | 36     |
| 2018 Uva de Vida, Biográfico, Toledo, Spain          | Tempranillo, Graciano  | 6.75 | 13.5 | 54     |
| 2018 Bodegas Ponce, La Casilla, Manchuela, Spain     | Bobal                  | 6.75 | 13.5 | 54     |
| 2015 Vara y Pulgar, Cadíz, Spain                     | Tintilla               | 6.5  | 13   | 52     |
| 2015 Fontes Cunha, ‘Mondeco,’ Dão, Portugal          | Touriga National Blend | 3.5  | 7    | 28     |
| 2018 Earth First, Classic, Mendoza, Argentina        | Malbec                 | 5    | 10   | 40     |
| 2018 Belinda, Mendoza, Argentina - served chilled    | Bonarda, Pedro Ximénez | 4.5  | 9    | 36     |
| 2017 Quieto, Gran Corte, Mendoza, Argentina          | Cabernet Franc, Malbec | 6.5  | 13   | 52     |
| 2015 Polkura, Colchagua, Chile                       | Syrah                  | 6.5  | 13   | 52     |
| 2018 Casas del Bosque, Casablanca, Chile             | Pinot Noir             | 7    | 14   | 56     |
| 2015 Alto de la Ballena, Maldonado, Uruguay          | Cabernet Franc Blend   | 5    | 10   | 40     |
| 2018 Domaine Vallot, Côtes-du-Rhône, France          | Grenache Blend         | 6    | 12   | 48     |

# SHERRY

### DRY

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

### SWEET

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

# WINE FLIGHTS

3 Half Glasses

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| <b>APERITIVOS</b> 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) |      |

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| <b>BIO-CURIOUS</b> Diorama / Abisso / Biográfico                                       | 16 |
| Many of our wines use Biodynamic farming practices, here are three incredible examples |    |

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| <b>GRENACHE (ON THE ROCKS)</b> Le Naturel / Camino de Navaherreros / Domaine Vallot            | 15.5 |
| All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone |      |

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| <b>ACID TRIP</b> Asnella / Comte Leloup / Belinda | 15 |
| High. Acid. Wines.                                |    |



# COCKTAILS

|   |   |
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| <b>BEES &amp; BAYS</b> (No ABV*)  | 5 |
| Lime, Salted Honey Syrup, Cardamom<br>Sparkling Water, Torched Bay Leaf |   |

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| <b>SUMMER STREET SLING</b>   | 10 |
| Chamomile Infused 360 Vodka<br>Grapefruit, Lemon, Grapefruit Bitters, Peychaud’s |    |

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|-------------------------|----|
| <b>RICHMOND GIMLET</b>  | 11 |
| Boodles Gin, Lime, Mint |    |

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| <b>TYGRA</b>   | 13 |
| Cachaça, Quevedo White Port, Ginger Beer,<br>Lime, Angostura Bitters, Cucumber |    |

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| <b>DOS PENÍNSULAS</b>   | 11 |
| Libélula Joven Tequila, Lustau Palo Cortado<br>Lemon, Agave, Nutmeg |    |

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| <b>WHISKEY ROOT</b>   | 11 |
| Four Roses Bourbon, Byrrh Quinquina<br>Ginger, Basil, Lemon Juice |    |

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| <b>BOURBON SPICE RACK</b>   | 12.5 |
| Four Roses Bourbon, Cardamaro, Maple Syrup,<br>Lemon, Cardamom & Lavender Bitters |      |

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| <b>SMOKED SHERRY MANHATTAN</b>   | 16 |
| Hudson Bourbon, Gonzalez Byass Pedro Ximenez,<br>Lustau Amontillado, Angostura, Luxardo Cherry |    |

# GINTONICS

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| Inspired by the Biodynamic calendar, featuring<br>Citadelle Gin. | 14 |
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| <b>FRUIT</b>   |  |
| Fever Tree Grapefruit, Fever Tree Elderflower,<br>Strawberry, Lemon, Pink Peppercorn |  |

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| <b>LEAF</b>  |  |
| Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves |  |

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| <b>FLOWER</b>                                   |  |
| Fever Tree Elderflower, Rosebud, Lime, Cucumber |  |

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| <b>ROOT</b>  |  |
| Fever Tree Mediterranean, Q Ginger Beer, Cardamom,<br>Ginger, Lime |  |

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| <b>CLASSIC BARCELONA GINTONIC</b>                   |  |
| Fever Tree Mediterranean, Grapefruit, Lime, Jasmine |  |

# SANGRIA

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

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|--|-------|--------|
| <b>GUNS &amp; ROSÉS</b>  | glass | carafe |
| São João Brut Rosé, Lillet Rosé,<br>Social House Vodka, Peach Nectar, Lemon,<br>Grapefruit Bitters | 12    | 48     |

# BEER

|                                     |      |      |
|-------------------------------------|------|------|
| <b>DRAFT</b>                        | 7oz  | 14oz |
| OMB, Captain Jack Pilsner - NC      | 3.75 | 7.5  |
| Sycamore, Southern Girl Blonde - NC | 4    | 8    |
| Lenny Boy, Citraphilia IPA - NC     | 4    | 8    |
| D9, Brown Sugar Brown Cow - NC      | 4.25 | 8.5  |

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| <b>BOTTLES &amp; CANS</b>                      |      |
| Clausthaler, Non-Alcoholic – Germany           | 5    |
| Peroni, Lager – Italy                          | 7.5  |
| Estrella Damm, Daura Gluten-Free Lager – Spain | 8    |
| Blackberry Farm Brewery, Classic – TN          | 9    |
| Catawba, White Zombie - NC                     | 7.5  |
| 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   |
| 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  |

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|---|----|
| <b>CIDERS</b>                                   |    |
| Red Clay Ciderworks, Queen City (16 oz) – NC    | 10 |
| Isastegi, Sagardo Natural Cider (750mL) – Spain | 28 |
| Pomarina Brut Sidra (750mL) – Spain             | 42 |