

# B A R C E L O N A

## Charcuterie + Cheese

\$6.50 for one, \$17.50 for three

### Jamón Serrano

Segovia

Dry-cured Spanish ham

### Fuet

Catalonia

Dry-cured pork sausage

### Chorizo Picante

La Rioja

Dry-cured spicy pork sausage

### Soria Chorizo

United States

Dry-cured pork sausage, smoky & garlicky

### Caña de Cabra

Murcia

Soft-ripened goat cheese, creamy & mild

### Drunken Goat

Murcia

Semi-soft goat's milk cheese soaked in red wine

### 6-Month Aged Manchego

Castilla-La Mancha

Cured sheep's milk, sharp & piquant

### Alisios

Canary Islands

Cow & goat's milk rubbed with pimentón

### Aged Mahón

Balearic Islands

Cow's milk, mild & nutty

### Romao\*

Castilla-La Mancha

Raw sheep's milk rubbed with rosemary

### Valdeón

Castilla-León

Cow and goat's milk blue, tangy & spicy

### Tetilla

Galicía

Mild, buttery cow's milk, soft & creamy

### Jamón Mangalica

Hand sliced, cured Hungarian pig  
11.00

### Chorizo Iberico de Bellota

Dry-cured acorn fed Iberico Chorizo  
9.50



## Tapas

**Whipped Sheep's Cheese**  
Piperade, Grilled Bread

7.50

### Boquerones

Garlic, Parsley, Olive Oil

6.00

### Potato Tortilla

Chive Sour Cream

5.00

**Sweet Potato Hummus**  
Pimentón Oil, Lavash

6.50

### Pintxos Morunos\*

Pork Loin, Mojo Picón

8.50

### Spiced Beef Empanadas

Red Pepper Sauce

6.50

**Spicy Eggplant Caponata**  
Sweet Pepper, Basil, Parsley

4.50

### Truffled Bikini

Jamón Serrano, Tetilla

8.50

### Chorizo with Sweet & Sour Figs

Balsamic Reduction

8.50

**Sea Bass Crudo\***  
Lemon Oil, Fennel, Espelette

12.50

### Striped Bass a la Plancha\*

Salsa Verde

12.50

### Spinach-Chickpea Cazuela

Cumin, Roasted Onion, Lemon

7.50

**Crispy Rice**  
English Pea Puree, Mahón

8.00

### Bacon-Wrapped Dates

Valdeón Mousse

8.00

### Albondigas

Spiced Meatballs in Ham-Tomato Sauce

8.50

**Roasted Asparagus**  
Black Garlic Dressing

7.00

### Pulpo

Romesco, Potatoes, Herb Oil

11.50

### Jamón & Manchego Croquetas

Garlic Aioli

5.50

**Roasted Bone Marrow**  
Bacon & Onion Jam

9.50

### Broccolini

Chili Flakes, Garlic

7.00

### Gambas al Ajillo\*

Olive Oil, Guindilla Pepper

9.50

**Charred Sugarsnap Peas**  
Pimentón Almonds

7.50

### Mushrooms a la Plancha

Garlic, Scallions

8.50

### Patatas Bravas

Salsa Brava, Garlic Aioli

7.00

**Mussels\***  
Chorizo, Garlic, Cider

10.50

### Crispy Calamari\*

Chipotle Aioli

10.50

### Grilled Hanger Steak\*

Truffle Vinaigrette

11.50

## Ensaladas

### Ensalada Mixta

Olives, Onions, Tomatoes  
7.50

### Bibb Lettuce

Pink Peppercorn Vinaigrette, Mahón, Almonds  
7.00

### Roasted Beets

Valdeón, Walnuts  
7.00

## I'm a Hopin' for Raleigh

\*Wagon Wheel - Old Crow Medicine Show

### Grilled Prawns\*

Cherry Pepper Chimichurri  
12.50

### Duck Confit Fideos

Spring Onions, Oyster Mushrooms, Aioli Verde  
14.50

### Grilled NY Strip\*

Green Garlic Bagna Cauda  
11.50

## To Share

Two or more

### Paella Mariscos\*

Shrimp, Mussels, Clams, Squid, Saffron Rice  
24.50 per person

### Paella Verduras

Sugar Snap Peas, Broccolini, Piquillo Peppers  
16.00 per person

### Chicken Pimientos

Roasted Potatoes, Lemon,  
Hot Peppers  
19.50

### Whole Roasted Branzino\*

Roasted Fennel & Spring Onions  
25.50

### Parrillada\*

NY Strip, Gaucho Sausage,  
Pork Loin, Chicken  
26.50 per person

Executive Chef Jose Ochoa  
Sous Chef Rachael Newman

\*Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.