

# barcelona

## BRUNCH

### CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

#### JAMÓN SERRANO

Castilla Y León, ES  
15-20 Months Cured Ham. Tender, Salty, Sweet

#### SOBRASADA

California, US  
Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

#### BASQUE SALAMI

Illinois, US  
Berkshire Pork, Peppery, Fruity

#### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

#### SPECK

Alto Adige, IT  
Spice-Rubbed Ham. Smoky, Lean

#### FINOCCHIONA

Tuscany, IT  
Pork Sausage With Fennel, Red Wine Rich, Complex

#### AGED MANCHEGO

Castilla-La Mancha, ES  
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

#### IDIAZÁBAL

País Vasco, ES  
Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity

#### ROMAO

Castilla-La Mancha, ES  
Raw Sheep's Milk, Aged 9 Months. Rosemary

#### MARINATED MAHÓN

Islas Baleares, ES  
Firm, Cow's Milk, Aged 4 Months. In Herbed Citrus Oil

#### IBORES

Extremadura, ES  
Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed

#### SMOKIN' GOAT

Islas Canarias, ES  
Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild

#### DRUNKEN GOAT

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked

#### SAN SIMÓN

Galicia, ES  
Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild

#### ALISIOS

Islas Canarias, ES  
Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón

#### VALDEÓN

Castilla Y León, ES  
Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent

#### DÉLICE DE BOURGOGNE

Burgundy, FR  
Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy

#### JAMÓN MANGALICA

Castilla Y León, ES  
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

#### BRESAOLA

Lombardy, IT  
Cured, Eye Round. Soft Texture, Sweet, Tender

#### APERITIVO BOARD

An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

*Jamón Serrano, Fuet, Manchego, Drunken Goat, Marinated Olives, Patatas Bravas, Marcona Almonds, Guindilla Peppers*

### TAPAS

#### SERRANO BENEDICT

Pan Tomato, Hollandaise

9.5

#### VEGETABLE BENEDICT

Spinach, Hollandaise

8.5

#### PORK BELLY HASH

Fried Egg, Hollandaise

12.5

#### ESTRELLADOS

Mangalica Ham, Sunny Side Up Egg

11.5

#### OLIVE OIL PANCAKES

Vermont Butter, Maple Syrup

8.5

#### WILD MUSHROOM MONTADITO

*Fox Farm & Forage Mushrooms*  
Truffle Ricotta, Mushrooms, Egg

12.5

#### SMOKED SALMON

Labneh, Pickled Vegetables

14.5

#### MERGUEZ

Fried Egg, Roasted Peppers, Onions

11.5

#### TORRIJAS

Crema Catalana, Spiced Apples

8

#### GAMBAS & GRITS

Chorizo Gravy

11

#### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

6.5

#### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6

#### CHARRED CABBAGE

Harissa, Jicama

7.5

#### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

#### ACORN SQUASH A LA PLANCHA

Pepita Romesco

9.5

#### CAULIFLOWER

Mustard Vinaigrette

8.5

#### WHIPPED SHEEP'S CHEESE

Pimentón Honey, Sunflower Seeds

8.5

#### RED PEPPER HUMMUS

Tahini, Lavash

7.5

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

#### POTATO TORTILLA

Chive Sour Cream

7.5

#### BOQUERONES

Green Olives, Piquillo Peppers

7

#### SWORDFISH A LA PLANCHA

Pisto

15.5

#### SALT COD BUÑUELOS

Chive Aioli

11.5

#### LOBSTER BISQUE

Chive Oil

13

#### PRAWNS

Red Chimichurri

10

#### MUSSELS

Sobrasada, Sofrito, Lemon

13.5

#### CHICKEN THIGH

Aji Amarillo

10.5

#### DUCK CONFIT CALDOSO

Squash, Sage, Manchego

15.5

#### BONE MARROW

Serrano, Onion Jam

15.5

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

#### BACON WRAPPED DATES

Valdeón Mousse

8

#### PORK RIBS

Smoked Apricot Agrodolce

13.5

#### CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

10.5

### SALADS

#### ENSALADA MIXTA

Onions, Giardiniera, Little Gem Lettuce

11

#### ARUGULA & QUINOA SALAD

Pomegranate, Butternut Squash

9.5

#### FENNEL & CANNELLINI

Spinach, Lemon

8.5

### LARGE PLATES

#### CHORIZO & PORK BELLY FIDEOS

Cherry Peppers, Mushrooms

16.5

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

24.5

#### WHOLE ROASTED BRANZINO

Broccolini, Salsa Verde, Potatoes, Lemon

28.5

#### PAELLA VERDURAS

Carrots, Butternut Squash, Cauliflower, Fennel, Olives, Garlic Aioli

HALF / FULL  
18 / 36

#### PAELLA MARISCOS

Shrimp, Mussels, Clams, Calamari, Salmorreta

29 / 58

#### PAELLA SALVAJE

Chorizo, Pork Belly, Chicken, Chickpeas, Olives, Egg

28 / 56

#### PARRILLADA BARCELONA\*

Steak, Chicken, Pork Loin, Gaucho Sausage

33 / 66

### DESSERTS

#### FLAN CATALÁN

8

#### BASQUE BURNT CHEESECAKE

Spiced Apples

10

#### CREPAS WITH SEASONAL FRUIT

Citrus Cream, Spiced Apples, Walnuts

8.5

#### OLIVE OIL CAKE

Sea Salt, La Boella Olive Oil

11

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

10

## EXECUTIVE CHEF DAVID ELLIS | SOUS CHEF MICHELLE COSMIANO

\*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

NV	<b>BarCava, Brut</b> , Penedès, Spain	Xarel-lo Blend	5.5	11	44
2022	<b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain	Xarel-lo	7	14	56
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain	Trepat	6.5	13	52

## WHITE

2024	<b>Mila</b> , Rías Baixas, Spain	Albariño	6	12	48
2024	<b>Menade</b> , Rueda, Spain	Verdejo	6.25	12.5	50
2023	<b>Le Naturel</b> , Navarra, Spain	Garnacha Blanca	5.5	11	44
2023	<b>Pinord, Diorama</b> , Penedès, Spain	Xarel-lo	4.75	9.5	38
2023	<b>La Vineyta, 'Pipa'</b> , Emporda, Spain	Malvasia	6	12	48
2022	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	Xarel-lo, Riesling	6.25	12.5	50
2023	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13	52
2021	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	Pedro Ximénez	6.5	13	52
2023	<b>Bico Amarelo</b> , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	4.5	9	36
2024	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	Chardonnay	5	10	40
2024	<b>Aylin</b> , San Antonio, Chile	Sauvignon Blanc	5.5	11	44
2024	<b>Rezabal</b> , Getariako Txakolina, Spain	Hondarribi Zuri	6.5	13	52
2024	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	Macabeo	7	14	56
2024	<b>Leitz, Feinherb</b> , Rheingau, Germany	Riesling	6.5	13	52
NV	<b>Leitz, Eins Zwei Zero</b> , Rheingau, Germany (Alcohol Free)	Riesling	4.75	9.5	38

## ROSÉ & SKIN CONTACT

2024	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	Pinot Noir	5	10	40
2023	<b>Liquid Geography</b> , Bierzo, Spain	Mencia	5.5	11	44
2024	<b>Christophe Avi</b> , Agenais, France	Cabernet Sauvignon	6	12	48
2024	<b>No Es Pituko</b> , Curicó Valley, Chile	Sauvignon Blanc	5.75	11.5	46

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain	Tempranillo	7	14	56
2020	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	Tempranillo	6	12	48
2021	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	Tempranillo	6.5	13	52
2023	<b>Glup Glup</b> , Cariñena, Spain	Garnacha	4.5	9	36
2021	<b>Coster dels Olivers</b> , Priorat, Spain	Cariñena, Garnacha	7.5	15	60
2024	<b>Sotabosc</b> , Montsant, Spain	Garnacha, Cariñena	6.25	12.5	50
2022	<b>Azul y Garanza</b> , Navarra, Spain	Tempranillo	4.75	9.5	53
2017	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	Mencia	6.5	13	52
2024	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	Trepat Blend	5.5	11	44
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	País	5.75	11.5	46
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	Garnacha, Piñuela	6.5	13	52
2021	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	Tempranillo, Graciano	7	14	56
2023	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	Bobal	6	12	48
2020	<b>Gota, Bergamota</b> , Dão, Portugal	Touriga Nacional Blend	6.25	12.5	50
2021	<b>Polkura</b> , Colchagua, Chile	Syrah	6.5	13	52
2021	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	Cabernet Blend	6	12	48
2021	<b>Peñalolen</b> , Maipo, Chile	Cabernet Sauvignon	6.75	13.5	54
2023	<b>Casas del Bosque</b> , Casablanca, Chile	Pinot Noir	7	14	56
2020	<b>Alto de la Ballena</b> , Maldonado, Uruguay	Cabernet Franc Blend	5.5	11	44

# SHERRY

## DRY

<b>Jarana</b> , Lustau, 750mL	Fino	5.5	44
<b>Los Arcos</b> , Lustau, 750mL	Amontillado	6	48
<b>Almacenista</b> , Lustau, 500mL	Manzanilla Pasada	14	84
<b>La Cigarrera</b> , 375mL	Manzanilla	8.5	34
<b>Península</b> , Lustau, 750mL	Palo Cortado	9	72
<b>Carlos VII</b> , Alvear, 375mL	Amontillado	14	56
<b>15 Años</b> , El Maestro Sierra, 375mL	Oloroso	13	52

## SWEET

<b>Nectar</b> , Gonzalez Byass, 375mL	Pedro Ximénez	9	36
<b>East India Solera</b> , Lustau, 750mL	Oloroso Dulce	9	72
<b>Solera 1927</b> , Alvear, 375mL	Pedro Ximénez	16	64
<b>Toro Albala</b> , 1999, 375mL	Pedro Ximénez	20	80

# 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)

**ACID TRIP** Bico Amarelo / B.R.O.T. / Baga Nova 16  
High. Acid. Wines.

**BIO-CURIOUS** Diorama / Clos Lojen / Biografico 16  
Many of our wines use Biodynamic farming practices, here are three incredible examples



# COCKTAILS

**BLOODY MARY** 11  
360 Vodka, Housemade Bloody Mary Mix

**MIMOSA** 11  
Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon

**BEEES & BAYS** (No ABV) 7  
Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf

**IPANEMA** 14  
P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

**TEA TIME** (No ABV) 8  
Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint

**PICA PICA** 12.5  
360 Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño

**GIN & JUS** 12  
Beefeater Gin, Lime, Green Grape, Pink Peppercorn, Ginger

**DOS PENÍNSULAS** 13  
Libélula Joven Tequila, Lustau Palo Cortado, Lemon, Agave, Nutmeg

**ALEBRIJES** 13.5  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders

**SIDE HUSTLE** 13  
Raynal VSOP Brandy, Bénédictine, Pineapple, Lemon, Barcava

**BOURBON SPICE RACK** 14  
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

**LAIRD'S LANE** 15  
Monkey Shoulder Scotch, Cappelletti, Pasubio Vino Amaro, Orange, Angostura Bitters

# GINTONICS

Inspired by three of Spain's most iconic regions. 15

**CATALAN**  
Beefeater Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary

**VALENCIAN**  
Beefeater Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme

**GALICIAN**  
Beefeater Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

# SANGRIA

**WHITE OR RED SANGRIA**  
Rioja Wine, Elderflower, Citrus Infused 11  
Dark Rum, Guava Nectar 39

**GUNS & ROSÉS** 13  
Tierra Limpia Brut Rosé, Lillet Rosé Weldon Mills 52  
Vodka, Peach Nectar, Grapefruit

# BEER

**DRAFT**  
R & D Brewing, Riviera Lager—NC 3.75 7.5  
Raleigh Brewing, Not Another Hazy NE IPA — 4.25 8.5  
Tobacco Wood, 565 Amber Ale—NC 4.25 8.5  
Trophy Brewing, Trophy Wife Session IPA—NC 4.25 8.5

## BOTTLES & CANS

Athletic Brewing, Upside Dawn, Non- Alcoholic—CT 7  
Estrella Galicia, Lager—Spain 8.5  
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5  
Tobacco Wood, Rocket Surgery Kolsch (16 oz)—NC 8.5  
Peroni, Lager—Italy 8.5  
Fullsteam, Paycheck Pilsner—NC 8.5  
Foothills, Jade IPA—NC 8.5  
Lynnwood Brewing Concern, Blonde Moment—NC 9.5  
Fullsteam, Rocket Science IPA—NC 8.5  
Allagash, Tripel—ME 10.5  
Lynnwood Brewing, Bill & Ted's Excellent Amber—NC 9.5  
Bull City, Off Main Cider—NC 8  
Isastegi, Sagardo Natural Cider—Spain (750mL) 28