

barcelona

CHARCUTERIE & CHEESE

7 For one | 19.5 For three

JAMÓN SERRANO

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

FINOCCHIONA

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

CHORIZO PICANTE

La Rioja, ES
Pork Sausage. Smoky, Spicy, Pimentón

SPECK

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

SOBRASADA

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

AGED MANCHEGO

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

SAN SIMÓN

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

ROMAO

Castilla-La Mancha
Raw sheep's milk cheese rubbed with rosemary

IBORES

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

MARINATED MAHÓN

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

VALDEÓN

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

DRUNKEN GOAT

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

ALISIOS

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

DÉLICE DE BOURGOGNE

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

SMOKIN' GOAT

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

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

Patatas Bravas, Drunken Goat, Manchego, Olives, Jamón Serrano, Fuet, Guindilla Pepper

TAPAS

EGGPLANT CAPONATA

Sweet Peppers, Basil

PAN CON TOMATE

Olive Oil, Sea Salt

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

LEMON-ARTICHOKE HUMMUS

Tahini, Lavash

CHAMPIÑONES

Fox and Forage Mushroom, Sherry, Thyme

SUMMER PEACH MONTADITO

Lemon Ricotta, Mint, Basil

CHARRED SQUASH

Chili Oil

CORN ZUCCHINI BUNUELOS

Dill Crema

ASPARAGUS A LA PLANCHA

Sunflower Seed Romesco

POTATO TORTILLA

Chive Sour Cream

SUGAR SNAP PEAS

Sofrito

BURRATA

Green Onion Pesto, Chili Oil

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

ROASTED RADISH

Salsa Verde, Lemon

BOQUERONES

Green Olives, Piquillo Peppers

5.5

6.5

8.5

9.5

11

10.5

8

8.5

9

7

8.5

12

8

9

7

GAMBAS AL AJILLO

Guindilla Peppers, La Boella Olive Oil, Garlic

MAHI A LA PLANCHA

Pipirrana

TUNA CRUDO

Cucumber, Lime, Jalapeños

PRAWNS

Red Chimichurri

MUSSELS*

Sobrasada Butter, Sofrito

SCALLOPS

Carrot-Lime Purée

CHICKEN THIGH

Aji Amarillo

STEAK PAILLARD

Pepper Vinaigrette, Crispy Potatoes

WAGYU CARPACCIO*

Idiazábal, Harissa Aioli

BONE MARROW

Serrano and Onion Jam

SPICED BEEF EMPANADAS

Red Pepper Sauce

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

PORK BELLY

Red Pepper Agrodolce

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

LAMB CHOP*

Green Goddess

9.5

15.5

15.5

10

14

18.5

9.5

14.5

17.5

15.5

8

9.5

10.5

7

18.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

TOMATO & SERRANO

Manchego, Parsley Vinaigrette

WATERMELON SALAD

Red Onions, Cucumbers, Lime Vinaigrette

LARGE PLATES

PORK BELLY FIDEOS

Leeks, Cherry Peppers

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

half / full / double

PAELLA MARISCOS

Shrimp, P.E.I. Mussels, Clams, Calamari, Salmorreta

PAELLA VERDURAS

Leeks, Asparagus, Radish, Corn, Olives, Garlic Aioli

PAELLA SALVAJE

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

PARILLADA BARCELONA*

Steak, Chicken, Pork Loin, Gaucho

DESSERTS

FLAN CATALÁN

Coffee Crème Anglaise, Almond Crumble

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

OLIVE OIL CAKE

Sea Salt

BASQUE BURNT CHEESECAKE

Luxardo Cherries

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Strawberries, Walnuts

14

10.5

26

9

10.5

8.5

18.5

23

28 / 56 / 98

18 / 36 / 64

28 / 56 / 98

31 / 62 / 108

7

9

9

9

8

EXECUTIVE CHEF COREY O'SHEA | EXECUTIVE SOUS DAVID ELLIS | SOUS CHEF THOMAS PARESO

*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	<i>Xarel-lo Blend</i>	5	10	40
2021 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50
2021 AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52

WHITE

		3oz	6oz	bottle
2022 Menade , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2022 Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2022 Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2022 Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2022 La Vineyta, 'Pipa' , Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2022 Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2020 Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.25	12.5	50
2020 Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.5	9	36
2023 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.25	10.5	42
2023 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2022 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	7	13	52
2022 Iniceri , Abisso	<i>Catarratto</i>	5.5	11	44
2022 Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6	12	48
2021 L'Alpage , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52
2022 Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.25	10.50	42

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2022 Liquid Geography , Bierzo, Spain	<i>Mencia</i>	5	10	40
2022 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
2021 Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

RED

		3oz	6oz	bottle
2018 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2020 Marqués de Tomares, Crianza , Rioja Spain	<i>Tempranillo</i>	6	12	48
2021 Pedro González Mittelbrunn , Castilla y León, Spain	<i>Prieto Picudo</i>	4.5	9	36
2020 Bardos, Viñedos de Altura , Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2022 Glup Glup , Carinera, Spain	<i>Garnacha</i>	4.5	9	36
2016 Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencia</i>	6.5	13	52
2020 Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2020 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepas Blend</i>	4.75	9.5	38
2022 Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	4.75	9.5	38
2021 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2020 Belinda , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2020 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2020 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2020 Península, Vino de Montaña , Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2019 Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2022 Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2022 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2022 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2018 Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.25	10.5	42
2021 Chateau du Moure du Tendre , Cuvee Paul, Cotes du Rhone	<i>Grenache Blend</i>	7	14	56
2021 Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

		3oz	bottle
Jarana , Lustau, 750mL	<i>Fino</i>	5.5	44
Tradicion , Bodegas Tradicion, 750mL	<i>Fino</i>	10	80
La Cigarrera , 1L	<i>Manzanilla</i>	8.5	93
Almacenista , Lustau, 500mL	<i>Manzanilla Pasada</i>	14	84
Península , Lustau, 750mL	<i>Palo Cortado</i>	9	72
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	11	44

SWEET

		3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	15	60
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36

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)

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

GRENA CHE (ON THE ROCKS) Le Naturel Blanco / Vino de Montaña / Cuvee Paul 18
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

COCKTAILS

BEES & BAYS (No ABV) 6
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

TYGRA 13
Cachaça, Quevedo White Port, Ginger Beer,
Lime, Angostura Bitters, Cucumber

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

ALEBRIJES 13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup,
Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder

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

Pica Pica
12.5
360 Vodka, Cappelletti Aperitivo, Orange
Lemon, Aquafaba, Jalapeno

TEA TIME (No ABV)
7
Blue Flower Earl Grey Tea, Blueberry Shrub,
Salted Honey Syrup, Lemon, Aquafaba, Mint

GINTONICS

Inspired by three of Spain's most iconic regions 15

CATALAN
Citadelle Gin, Fever Tree Mediterranean Tonic,
Grapefruit, Lime, Rosemary

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

GALICIAN
Citadelle Gin, Fever Tree Indian Tonic,
Lemon, Green Apple, Mint

SANGRIA

RED OR WHITE SANGRIA glass pitcher
Rioja Wine, Elderflower, Citrus Infused Dark Rum, 9.5 34
Guava Nectar

GUNS & ROSÉS glass carafe
São João Brut Rosé, Lillet Rosé, 12.5 50
Weldon Mills Vodka, Peach Nectar, Lemon, Grapefruit Bitters

BEER

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

BOTTLES & CANS
Peroni, Lager - Italy 8.5
Tobacco Wood Brewing, Rocket Surgery Kolsch (16oz) - NC 11
Trophy Brewing, Trophy Husband Wit (16 oz) - NC 10
Lynnwood Brewing Concern, Blonde Moment, NC 9.5
Lynnwood Brewing Concern, Bill & Ted Excellent Amber, NC 9.5
Jade IPA, Foothills Brewing – NC 8.5
Blackberry Farm Brewery, Belgian Ale – TN 9
Fullsteam, Rocket Science IPA – NC 8.5
Fullsteam, Paycheck Pilsner – NC 8.5
Allagash, Tripel Reserve – ME 10.5
The Duck-Rabbit, Brown Ale – NC 7.5
Hitachino, Nest White - Japan 14

CIDERS
Pomarina Brut Sidra (750mL) – Spain 42