

# barcelona

## CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

|                                                                                             |                                                                                                                      |                                                                                                             |                                                                                                                                                                                                                                     |
|---------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>JAMÓN SERRANO</b><br>Castilla Y León, ES<br>15-20 Months Cured Ham. Tender, Salty, Sweet | <b>AGED MANCHEGO</b><br>Castilla-La Mancha, ES<br>Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex         | <b>SMOKIN' GOAT</b><br>Islas Canarias, ES<br>Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild     | <b>JAMÓN MANGALICA</b> 15<br>Castilla Y León, ES<br>Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty                                                                                                        |
| <b>BASQUE SALAMI</b><br>Illinois, US<br>Berkshire Pork, Peppery, Fruity                     | <b>DRUNKEN GOAT</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked                          | <b>ROMAO</b><br>Castilla-La Mancha, ES<br>Raw Sheep's Milk, Aged 9 Months. Rosemary                         | <b>BRESAOLA</b> 10.5<br>Lombardy, IT<br>Cured, Eye Round. Soft Texture, Sweet, Tender                                                                                                                                               |
| <b>CHORIZO PICANTE</b><br>La Rioja, ES<br>Pork Sausage, Smoky, Spicy, Pimenton              | <b>ALISIOS</b><br>Islas Canarias, ES<br>Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón | <b>MARINATED MAHÓN</b><br>Islas Baleares, ES<br>Firm, Cow's Milk, Aged 4 Months. In Herbed Citrus Oil       | <b>WAGYU CECINA</b> 14<br>Illinois, US<br>Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky                                                                                                                      |
| <b>FINOCCHIONA</b><br>Tuscany, IT<br>Pork Sausage With Fennel, Red Wine Rich, Complex       | <b>VALDEÓN</b><br>Castilla Y León, ES<br>Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent          | <b>DÉLICE DE BOURGOGNE</b><br>Burgundy, FR<br>Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy | <b>APERITIVO BOARD</b> 28<br>An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks<br><br><i>Jamón Serrano, Fuet, Manchego, Drunken Goat, Olives, Patatas Bravas, Pistachios, Pickled Haricot &amp; Onions</i> |
| <b>SPECK</b><br>Alto Adige, IT<br>Spice-Rubbed Ham. Smoky, Lean                             | <b>IBORES</b><br>Extremadura, ES<br>Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed                       | <b>SAN SIMÓN</b><br>Galicia, ES<br>Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild               |                                                                                                                                                                                                                                     |
| <b>SORIA CHORIZO</b><br>California, US<br>Pork Sausage. Smoky, Garlic, Pimentón             |                                                                                                                      |                                                                                                             |                                                                                                                                                                                                                                     |

## TAPAS

|                                                                                       |                                                                     |
|---------------------------------------------------------------------------------------|---------------------------------------------------------------------|
| <b>EGGPLANT CAPONATA</b> 6.5<br>Bell Peppers, Balsamic, Basil                         | <b>BOQUERONES</b> 7<br>Green Olives, Piquillo Peppers               |
| <b>MARINATED OLIVES &amp; GIARDINIERA</b> 6<br>Thyme, Lemon Zest                      | <b>MAHI MAHI A LA PLANCHA</b> 15.5<br>Pipirrana                     |
| <b>SPINACH &amp; CHICKPEA CAZUELA</b> 8.5<br>Lemon Zest, Cumin, Onions                | <b>MUSSELS</b> 13.5<br>Sobrasada, Sofrito, Lemon                    |
| <b>WILD MUSHROOM MONTADITO</b> 12.5<br><i>Fox Farm &amp; Forage</i><br>Lemon, Ricotta | <b>SALT COD BUÑUELOS</b> 11.5<br>Chive Aioli                        |
| <b>ROASTED RADISH</b> 9<br>Salsa Verde, Lemon                                         | <b>GAMBAS AL AJILLO</b> 10.5<br>Guindilla Pepper, Scallions, Garlic |
| <b>PAN CON TOMATE</b> 7<br>Olive Oil, Sea Salt                                        | <b>CHICKEN THIGH</b> 10.5<br>Aji Amarillo                           |
| <b>HARICOT VERTS</b> 8.5<br>Lemon, Garlic                                             | <b>LAMB KOFTA</b> 14.5<br>Greens Goddess                            |
| <b>CHARRED SQUASH</b> 8<br>Chili, Garlic, Lemon                                       | <b>WAGYU CARPACCIO*</b> 17.5<br>Idiazábal, Harissa Aioli            |
| <b>CAULIFLOWER</b> 8.5<br>Mustard Vinaigrette                                         | <b>SPICED BEEF EMPANADAS</b> 8.5<br>Red Pepper Sauce                |
| <b>STUFFED PIQUILLOS</b> 9<br>Drunken Goat, Sea Salt                                  | <b>STEAK PAILLARD</b> 14.5<br>Pepper Vinaigrette, Crispy Potatoes   |
| <b>ASPARAGUS A LA PLANCHA</b> 10.5<br>Charred Lemon Vinaigrette                       | <b>BONE MARROW</b> 15.5<br>Serrano, Onion Jam                       |
| <b>LEMON ARTICHOKE HUMMUS</b> 8.5<br>Tahini, Lavash                                   | <b>ALBONDIGAS</b> 9.5<br>Spiced Meatballs In Jamón-Tomato Sauce     |
| <b>BURRATA</b> 12.5<br>Green Onion Pesto, Blistered Tomato                            | <b>JAMÓN &amp; MANCHEGO CROQUETAS</b> 7.5<br>Garlic Aioli           |
| <b>WHIPPED SHEEP'S CHEESE</b> 8.5<br>Pimentón Honey, Sunflower Seeds                  | <b>PORK BELLY</b> 10.5<br>Red Pepper Agrodolce                      |
| <b>POTATO TORTILLA</b> 7.5<br>Chive Sour Cream                                        | <b>PORK RIBS</b> 13.5<br>Smoked Apricot Agrodolce                   |
| <b>PATATAS BRAVAS</b> 8.5<br>Salsa Brava, Garlic Aioli                                |                                                                     |

## SALADS

|                                                                     |                                            |
|---------------------------------------------------------------------|--------------------------------------------|
| <b>ENSALADA MIXTA</b> 11<br>Onions, Giardiniera, Little Gem Lettuce | <b>RADISH SALAD</b> 9<br>Dill, Goat Cheese |
|---------------------------------------------------------------------|--------------------------------------------|

## LARGE PLATES

|                                                                                   |                                                                                          |
|-----------------------------------------------------------------------------------|------------------------------------------------------------------------------------------|
| <b>PORK BELLY FIDEOS</b> 16.5<br>Mushrooms, Cherry Peppers                        | <b>CHICKEN PIMIENTOS</b> 24.5<br>Potatoes, Lemon, Hot Cherry Peppers                     |
| <b>WHOLE ROASTED BRANZINO</b> 28.5<br>Asparagus, Salsa Verde, Potatoes, Lemon     | <b>PAELLA VERDURAS</b> 18 / 36<br>Leeks, Radish, Asparagus, Pickled Onions, Garlic Aioli |
| <b>PAELLA MARISCOS</b> 29 / 58<br>Mussels, Shrimp, Clams, Calamari, Salmorreta    | <b>PAELLA SALVAJE</b> 28 / 56<br>Chicken, Pork Belly, Gaucho, Chickpeas, Olives, Egg     |
| <b>PARRILLADA BARCELONA*</b> 33 / 66<br>Steak, Chicken, Pork Loin, Gaucho Sausage |                                                                                          |

## DESSERTS

|                                                                              |                                                                  |
|------------------------------------------------------------------------------|------------------------------------------------------------------|
| <b>FLAN CATALÁN</b> 8                                                        | <b>CHOCOLATE CAKE</b> 9<br>Coffee Crème Anglaise, Almond Crumble |
| <b>OLIVE OIL CAKE</b> 10<br>Sea Salt                                         | <b>BASQUE BURNT CHEESECAKE</b> 10<br>Berry Compote               |
| <b>CREPAS WITH SEASONAL FRUIT</b> 8.5<br>Citrus Cream, Strawberries, Walnuts |                                                                  |

## EXECUTIVE CHEF DAVID ELLIS | EXECUTIVE 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 | 3oz | 6oz | <b>bottle</b> |
| 2022 | <b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain | Xarel-lo       | 5.5 | 11  | 44            |
| NV   | <b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain              | Trepat         | 7   | 14  | 56            |
|      |                                                               |                | 6.5 | 13  | 52            |

## WHITE

|      |                                                     |                             |      |      |               |
|------|-----------------------------------------------------|-----------------------------|------|------|---------------|
| 2024 | <b>Mila</b> , Rías Baixas, Spain                    | Albariño                    | 3oz  | 6oz  | <b>bottle</b> |
| 2024 | <b>Rezabal</b> , Getariako Txakolina, Spain         | Hondarribi Zuri             | 6    | 13   | 52            |
| 2024 | <b>Menade</b> , Rueda, Spain                        | Verdejo                     | 6.5  | 13   | 52            |
| 2025 | <b>Ostatu</b> , Rioja, Spain                        | Viura, Malvasia             | 6.25 | 12.5 | 50            |
| 2024 | <b>Le Naturel</b> , Navarra, Spain                  | Garnacha Blanca             | 7.25 | 14.5 | 58            |
| 2024 | <b>La Vineyta, 'Pipa'</b> , Emporda, Spain          | Malvasia                    | 5.5  | 11   | 44            |
| 2023 | <b>Pinord, Diorama</b> , Penedès, Spain             | Xarel-lo                    | 6    | 12   | 48            |
| 2022 | <b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain     | Xarel-lo, Riesling          | 4.75 | 9.5  | 38            |
| 2023 | <b>Bico Amarelo</b> , Vinho Verde, Portugal         | Xarel-lo, Riesling          | 6.25 | 12.5 | 50            |
| 2024 | <b>Aylin</b> , San Antonio, Chile                   | Loureiro, Alvarinho, Avesso | 4.5  | 9    | 36            |
| 2024 | <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay | Sauvignon Blanc             | 6    | 12   | 48            |
| 2023 | <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay  | Chardonnay                  | 5.5  | 11   | 40            |
| 2023 | <b>Clara Sala, Sicilia Bianco</b> , Sicily, Italy   | Petit Manseng Blend         | 6.5  | 13   | 52            |
| 2024 | <b>Haus Rothenberg, Feinherb</b> , Nahe, Germany    | Grillo                      | 6.25 | 12.5 | 50            |
|      |                                                     | Riesling                    | 6.5  | 13   | 52            |

## ROSÉ & SKIN CONTACT

|      |                                                         |                    |      |      |               |
|------|---------------------------------------------------------|--------------------|------|------|---------------|
| 2023 | <b>Liquid Geography</b> , Bierzo, Spain                 | Mencía             | 3oz  | 6oz  | <b>bottle</b> |
| 2024 | <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina | Pinot Noir         | 5.5  | 11   | 44            |
| 2024 | <b>Christophe Avi</b> , Agenais, France                 | Pinot Noir         | 5    | 10   | 40            |
| 2024 | <b>No Es Pituko</b> , Curicó Valley, Chile              | Cabernet Sauvignon | 6    | 12   | 48            |
|      |                                                         | Sauvignon Blanc    | 5.75 | 11.5 | 46            |

## RED

|      |                                                                        |                        |      |      |               |
|------|------------------------------------------------------------------------|------------------------|------|------|---------------|
| 2019 | <b>Nucerro, Reserva</b> , Rioja, Spain                                 | Tempranillo            | 3oz  | 6oz  | <b>bottle</b> |
| 2021 | <b>Marqués de Tomares, Crianza</b> , Rioja, Spain                      | Tempranillo            | 7    | 14   | 56            |
| 2021 | <b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain             | Tempranillo            | 6.5  | 13   | 52            |
| 2022 | <b>Azul y Garanza</b> , Navarra, Spain                                 | Tempranillo            | 7    | 14   | 56            |
| 2021 | <b>Alberto Orte, A Portela</b> , Valdeorras, Spain                     | Tempranillo            | 4.75 | 9.5  | 53            |
| 2024 | <b>Sotabosc</b> , Montsant, Spain                                      | Mencía                 | 6.5  | 13   | 52            |
| 2021 | <b>Coster dels Olivers</b> , Priorat, Spain                            | Garnacha, Cariñena     | 6.25 | 12.5 | 50            |
| 2024 | <b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá                | Cariñena, Garnacha     | 7.5  | 15   | 60            |
| 2021 | <b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain            | Trepat Blend           | 5.5  | 11   | 44            |
| 2023 | <b>Glup Glup</b> , Cariñena, Spain                                     | Garnacha, Piñuela      | 6.5  | 13   | 52            |
| 2022 | <b>Uva de Vida, Biográfico</b> , Toledo, Spain                         | Garnacha               | 4.5  | 9    | 36            |
| 2023 | <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain                    | Tempranillo, Graciano  | 7    | 14   | 56            |
| 2023 | <b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled | Bobal                  | 6    | 12   | 48            |
| 2022 | <b>Quieto</b> , Mendoza, Argentina                                     | Baga                   | 5.5  | 11   | (L) 62        |
| 2021 | <b>Peñalolen</b> , Maipo, Chile                                        | Cabernet Franc, Malbec | 6.5  | 13   | 52            |
| 2021 | <b>Polkura</b> , Colchagua, Chile                                      | Cabernet Sauvignon     | 7    | 14   | 56            |
| 2024 | <b>Casas del Bosque</b> , Casablanca, Chile                            | Syrah                  | 7.5  | 15   | 60            |
| 2022 | <b>Garage Wine Company, Revival</b> , Maule, Chile                     | Pinot Noir             | 7.25 | 14.5 | 58            |
| 2020 | <b>Alto de la Ballena</b> , Maldonado, Uruguay                         | País                   | 5.75 | 11.5 | 46            |
| 2021 | <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon         | Cabernet Franc Blend   | 5.5  | 11   | 44            |
|      |                                                                        | Cabernet Blend         | 6    | 12   | 48            |

# SHERRY

## DRY

|                                              |                   |     |               |
|----------------------------------------------|-------------------|-----|---------------|
| <b>Jarana</b> , Lustau, 750mL                | Fino              | 3oz | <b>bottle</b> |
| <b>La Cigarrera</b> , 375mL                  | Manzanilla        | 5.5 | 44            |
| <b>Almacenista</b> , Lustau, 500mL           | Manzanilla Pasada | 8.5 | 34            |
| <b>Los Arcos</b> , Lustau, 750mL             | Amontillado       | 14  | 84            |
| <b>Carlos VII</b> , Alvear, 375mL            | Amontillado       | 6   | 48            |
| <b>East India Solera</b> , Lustau, 750mL     | Oloroso Dulce     | 14  | 56            |
| <b>Península</b> , Lustau, 750mL             | Palo Cortado      | 9   | 72            |
| <b>15 Años</b> , El Maestro Sierra, 375mL    | Palo Cortado      | 9   | 72            |
| <b>Marques de Poley</b> , Toro Albala, 500mL | Oloroso           | 13  | 52            |
|                                              | Oloroso           | 8.5 | 51            |

## SWEET

|                                          |               |     |               |
|------------------------------------------|---------------|-----|---------------|
| <b>Bodegas Gómez Nevado</b> , 750mL      | Abocado       | 3oz | <b>bottle</b> |
| <b>East India Solera</b> , Lustau, 750mL | Oloroso Dulce | 10  | 80            |
| <b>Nectar</b> , Gonzalez Byass, 375mL    | Oloroso Dulce | 9   | 72            |
| <b>Solera 1927</b> , Alvear, 375mL       | Pedro Ximénez | 9   | 36            |
| <b>Toro Albala</b> , 1999, 375mL         | Pedro Ximénez | 16  | 64            |
|                                          | Pedro Ximénez | 20  | 80            |

# WINE FLIGHTS

3 Half Glasses

**SHERRY SPECTRUM** La Cigarrera / Los Arcos / 15 Años  
A progression of dry style sherries, from bright and saline to rich and oxidative.

## TRUST FALL

Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.

**HELLO, OLD FRIEND** BarCava / 1752 Gran Tradicion / Quieto Gran Corte

Some relationships are worth celebrating. Wines and people who helped shape our list.

# COCKTAILS

## BEES & BAYS (No ABV)

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

## TEA TIME (No ABV)

Blue Flower Earl Grey Tea, Blueberry Shrub,  
Salted Honey Syrup, Lemon, Aquafaba, Mint

## PICA PICA

360 Vodka, Cappelletti Aperitivo, Orange,  
Lemon, Aquafaba, Jalapeño

## GIN & JUS

Paco Pepe Gin, Lime, Green Grape, Pink Peppercorn, Ginger

## ALEBRIJES

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

## SIDE HUSTLE

Raynal VSOP Brandy, Bénédictine, Pineapple, Lemon, Barcava

## BOURBON SPICE RACK

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

## IPANEMA

P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

## LAIRD'S LANE

Monkey Shoulder Scotch, Cappelletti,  
Pasubio Vino Amaro, Orange, Angostura Bitters

# GINTONICS

Inspired by three of Spain's most iconic regions.

## CATALAN

Paco Pepe Gin, Fever Tree Mediterranean Tonic,  
Grapefruit, Lime, Rosemary

## VALENCIAN

Paco Pepe Gin, Fever Tree Indian Tonic,  
Orange Blossom Water, Lemon, Orange, Thyme

## GALICIAN

Paco Pepe Gin, Fever Tree Indian Tonic,  
Lemon, Green Apple, Mint

# SANGRIA

## WHITE OR RED SANGRIA

Rioja Wine, Elderflower, Citrus Infused  
Dark Rum, Guava Nectar

**glass** **pitcher**  
11 39

## GUNS & ROSÉS

Tierra Limpia Brut Rosé, Lillet Rosé, Weldon Mills  
Vodka, Peach Nectar, Grapefruit

**glass** **carafe**  
13 52

# BEER

## DRAFT

|                                            |             |              |
|--------------------------------------------|-------------|--------------|
| Trophy Brewing, Trophy Wife Session IPA—NC | <b>caña</b> | <b>doble</b> |
| 4.25                                       | 8.5         |              |
| Tobacco Wood, 565 Amber Ale—NC             | 4.25        | 8.5          |
| R & D Brewing, Riviera Lager—NC            | 3.75        | 7.5          |
| Raleigh Brewing, Not Another Hazy NE IPA — | 4.25        | 8.5          |

## BOTTLES & CANS

|                                                   |      |
|---------------------------------------------------|------|
| Estrella Damm, Daura Gluten-Free Lager—Spain      | 8.5  |
| Tobacco Wood, Rocket Surgery Kolsch (16 oz)—NC    | 11   |
| Peroni, Lager—Italy                               | 8.5  |
| Estrella Galicia, Lager—Spain                     | 8.5  |
| Fullsteam, Paycheck Pilsner—NC                    | 8.5  |
| Lynnwood Brewing Concern, Blonde Moment—NC        | 9.5  |
| Foothills, Jade IPA—NC                            | 8.5  |
| Athletic Brewing, Upside Dawn, Non- Alcoholic—CT  | 7    |
| 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   |
| Trabanco, Cosecha Propria Cider—Spain (750mL)     | 19   |

