

# barcelona

## CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

### JAMÓN SERRANO

Segovia  
Dry-cured Spanish ham

### SPECK

Aldo Adige, Italy  
Dry-cured, lightly smoked ham

### SOBRASADA

Majorca  
Soft, spreadable chorizo

### FUET

Catalonia  
Dry-cured pork sausage

### CHORIZO PICANTE

La Rioja  
Smoky, mildly spicy, dry-cured sausage

### SOPRESSATA

United States  
Dry-cured pork sausage

### CANTIMPALO CHORIZO

U.S.A  
Dry-cured pork & beef sausage

### CAPOCOLLA

Canada  
Dry spicy pork shoulder ham

### SORIA CHORIZO

United States  
Dry-cured, pork sausage, smoky & garlicky

### DRUNKEN GOAT

Murcia  
Semi-soft goat's milk

### ETXEGARAI

Basque Country  
Smoked raw sheep's milk aged 6 months

### SAN SIMÓN

Galicia  
Smoked cow's milk; creamy & buttery

### 6-MONTH AGED MANCHEGO

Castilla-La Mancha  
Firm, cured sheep's milk, sharp & piquant

### AGED MAHÓN

Isle of Menorca  
Cow's milk, mild & nutty

### CABRA ROMERO

Murcia  
Semi-soft goat's milk cheese coated with rosemary

### IBORES

Extremadura  
Semi-firm raw goat's cheese rubbed with pimentón

### VALDEÓN

Castilla-León  
Cow & goat's milk blue cheese, tangy & spicy

### APERITIVO BOARD

22

An assortment of Spanish aperitivo snacks to pair with your anytime drinks

*Almonds, Patatas Bravas, Serrano, Soria, Etxegarai, Manchego, Olives, Guindilla Peppers*

## TAPAS

### MARINATED OLIVES

Pickled Vegetables, Citrus, Garlic, Chili Flakes

5

### EGGPLANT CAPONATA

Sweet Peppers, Basil

5.5

### ROASTED BEET HUMMUS

Pita Chips

8.5

### CHARRED CARROTS

Mint Crema

8

### POTATO TORTILLA

Chive Sour Cream

6

### WHIPPED RICOTTA

Chili Flake, Honey

8.5

### ROASTED CAULIFLOWER

Harissa Aioli

9

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8

### BROCCOLINI A LA PLANCHA

Red Chimichurri

8.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

### ASPARAGUS A LA PLANCHA

Romesco

9.5

### BLISTERED SHISHITO PEPPERS

Sea Salt, Lime

7.5

### CREAMED LEEKS

Spiced Bread Crumbs

9.5

### MUSHROOMS A LA PLANCHA

Salsa Verde, Garlic

8.5

### QUESO A LA PLANCHA

Caña de Oveja, Lemon Caramel

12.5

### PAN CON TOMATE

Sea Salt, Olive Oil

4.5

### BOQUERONES

Olive Oil, Garlic, Parsley

6

### BLACK BASS CRUDO\*

Chive Oil, Pickled Fresno, Shallots

14.5

### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

### P.E.I MUSSELS

White Wine, Garlic, Herbs, Grilled Bread

12

### MAHI MAHI A LA PLANCHA\*

Salsa Verde

15.5

### CRISPY CALAMARI

Piquillos, Smoked Pepper Aioli, Shishitos

11.5

### SPICED BEEF EMPANADAS

Red Pepper Sauce

7

### STEAK PAILLARD\*

Pepper Vinaigrette, Frites

14.5

### CRISPY PORK BELLY

Cherry Pepper Chimichurri

9.5

### TRUFFLED BIKINI

Jamón Serrano, Mahón

8.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

### CHICKEN THIGH A LA PLANCHA

Aji Amarillo

9.5

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Apple Cider Vinaigrette

8

### MIXED GREENS SALAD

Guindilla Vinaigrette, Apples, Pimentón, Almonds

8

### BURRATA

Red Wine Poached Pears

12

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

### STEAK FRITES

Papas Fritas, Red Chimichurri

28.5

### WHOLE BRANZINO

Broccolini, Crispy Potatoes

26.5

### PAELLA VERDURAS

Mushrooms, Piquillo Peppers, Spring Onions, Asparagus

half / full / double

18 / 36 / 64

### PAELLA SALVAJE\*

NY Strip, Pork Belly, Chorizo, Fried Egg

28 / 56 / 98

### PAELLA MARISCOS

Prawn, Calamari, Mussels, Clams

28 / 56 / 98

### PARILLADA BARCELONA\*

NY Strip, Chicken, Pork Loin, Gaucho Sausage

31 / 62 / 108

## DESSERTS

### BASQUE BURNT CHEESECAKE

Luxardo Cherries

9

### FLAN CATALÁN

7

### FLOURLESS CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

### OLIVE OIL CAKE

Sea Salt

9

## EXECUTIVE CHEF CHRIS HOPPIE | SOUS CHEFS ANTHONY HAYWARD & JAKE WILKINS

\*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>	4.75	9.5	38
2015 Gramona, Gran Cuvée, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	6.5	13	52
2019 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

## WHITE

		3oz	6oz	bottle
2019 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2019 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2018 Menade, Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2020 Mestizaje Blanc, El Terrerazo, Spain	<i>Merseguera, Viognier</i>	5.75	11.5	46
2019 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2018 La Vineyta, 'Pipa', Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2019 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>		10	40
2019 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2017 Bodegas Marañones, Picarana, Sierra de Gredos, Spain	<i>Albillo</i>	6.75	13.5	54
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5	10	40
2018 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.5	9	36
2018 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2018 Iniceri, 'Abisso,' Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2016 Marcel Couturier, Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2020 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	6	12	48
2014 Chéreau-Carré, Comte Leloup, Muscadet, France	<i>Melon de Bourgogne</i>	6.25	12.5	50

## ROSÉ

		3oz	6oz	bottle
2019 Liquid Geography, Bierzo, Spain	<i>Mencia</i>	5	10	40
2020 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2020 Lafage, 'Miraflores', Roussillon, France	<i>Mourvedre Blend</i>	6.5	13	52

## RED

		3oz	6oz	bottle
2017 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.25	12.5	50
2018 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	5.75	11.5	46
2018 Le Naturel, Navarra, Spain	<i>Garnacha</i>	4.75	9.5	38
2018 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
2018 La Fanfarria, Asturias, Spain	<i>Mencia, Albarín Negro</i>	6.25	12.5	50
2018 Joan d'Anguera, Finca L'Argatá, Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2019 Sotabosc, Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2016 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepal Blend</i>	4.75	9.5	38
2018 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2018 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2018 La Maldita, Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2019 Bodegas Ponce, La Casilla, Manchuela, Spain	<i>Bobal</i>	6.75	13.5	54
2019 Vara y Pulgar, Cádiz, Spain	<i>Tintilla</i>	6.5	13	52
2020 Azul y Garanza, Navarra, Spain	<i>Tempranillo</i>	4.5	9 (L)	50
2018 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2017 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2018 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	5	10	40
2018 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2018 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	6	12	48
2016 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.25	13.5	50
2018 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2019 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2019 Bodegas Lanzaga, LZ, Rioja Spain	<i>Tempranillo</i>	6.25	12.5	50

## SHERRY

### DRY

		3oz	bottle
Jarana, Lustau, 750mL	<i>Fino</i>	5.5	44
Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	10	80
Equipo Navazos, 375mL	<i>Manzanilla en Rama</i>	8	32
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
Marques de Poley, Toro Albala, 500mL	<i>Oloroso</i>	8.5	51

### SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
Toro Albala, 1988, 375mL	<i>Pedro Ximénez</i>	18	72
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	15	60

## WINE FLIGHTS

3 Half Glasses

**APERITIVOS** 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)

**BIO-CURIOUS** Diorama / Abisso / Biográfico 17  
Many of our wines use Biodynamic farming practices, here are three incredible examples

**GRENAche (ON THE ROCKS)** Le Naturel / Camino de Navaherreros / Finca L'Argatá 18  
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone



## COCKTAILS

**BEES & BAYS** (No ABV\*) 5  
Lime, Salted Honey Syrup, Cardamom Sparkling Water, Torched Bay Leaf

**SUMMER STREET SLING** 10  
Chamomile Infused 360 Vodka  
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

**DOS PENÍNSULAS** 11  
Libelula Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

**BOURBON SPICE RACK** 12.5  
Four Roses Bourbon, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

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

**SMOKED SHERRY MANHATTAN** 16  
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,  
Lustau Amontillado, Angostura, Luxardo Cherry

**ALEBRIJES** 13  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup,  
Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder

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

**RICHMOND GIMLET** 12  
Boodles Gin, Lime, Mint

## GINTONICS

Inspired by the Biodynamic calendar, featuring 14  
Boodles Gin.

**LEAF**  
Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves

**CLASSIC BARCELONA GINTONIC**  
Fever Tree Mediterranean, Grapefruit, Lime, Jasmine

**ROOT**  
Fever Tree Mediterranean, Q Ginger Beer, Cardamom,  
Ginger, Lime

**FLOWER**  
Fever Tree Elderflower, Rosebud, Lime, Cucumber

## SANGRIA

**WHITE OR RED SANGRIA** glass pitcher  
Rioja Wine, Elderflower, Citrus Infused 9 30  
Dark Rum, Guava Nectar

**GUNS & ROSÉS** glass carafe  
São João Brut Rosé, Lillet Rosé, 12 48  
Social House Vodka, Peach Nectar, Lemon,  
Grapefruit Bitters

## BEER

**DRAFT** 7oz 14 oz  
Sycamore, Southern Girl Blonde - NC 4 8  
Lenny Boy, Citraphilia IPA - NC 4 8

**BOTTLES & CANS**  
Clausthaler, Non-Alcoholic - Germany 5  
Avery, Liliko'i Kepolo, Passion Fruit Witbier-CO 8.5  
Carolina Brewery, Sky Blue Kölsch - NC 7  
Founders, All Day IPA - MI 6.5  
Estrella Damm, Daura Gluten-Free Lager - Spain 8  
Blackberry Farm Brewery, Classic - TN 9  
Lagunitas, Maximus IPA - CA 8  
Sycamore, Juiciness IPA (16 oz) - NC 10.5  
Fullsteam, Rocket Science IPA - NC 7.5  
Hitachino, Nest White - Japan 14  
Triple C, Baby Maker Double IPA (16 oz) - NC 12  
Catawba, White Zombie - N 7.5  
Allagash, Tripel Reserve - ME 10.5  
Kentucky Ale, Bourbon Barrel Ale - KY 12  
Legal Remedy - Vanilla Porter - SC 8.5  
Left Hand, Milk Stout - CO 8  
The Duck-Rabbit, Brown Ale - NC 7.5

**CIDERS**  
Red Clay Ciderworks, South End (16 oz) - NC 10  
Isastegi, Sagardo Natural Cider (750mL) - Spain 28  
Pomarina Brut Sidra (750mL) - Spain 42