

barcelona

CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

FUET

Catalonia
Dry-cured pork sausage

SPECK

Aldo Adige, Italy
Dry-cured, lightly smoked ham

SOBRASADA

Majorca
Soft, spreadable chorizo

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

COPPA

U.S.A
Dry-cured pork shoulder

COPPA

U.S.A
Dry-cured pork shoulder

FERMIN

Salamanca
Dry-cured Ibérico pork 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, Cantimpalo Chorizo, 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, Toasted Pistachios

8.5

CHARRED CARROTS

Mint Crema

8

POTATO TORTILLA

Chive Sour Cream

6

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8

WHIPPED RICOTTA

Chili Flake, Honey

8.5

ROASTED CAULIFLOWER

Harissa Aioli

9

BROCCOLINI A LA PLANCHA

Red Chimichurri

8.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

ASPARAGUS A LA PLANCHA

Romesco

9.5

CREAMED LEEKS

Spiced Bread Crumbs

9.5

MUSHROOMS A LA PLANCHA

Salsa Verde, Garlic

9.5

QUESO A LA PLANCHA

Caña de Oveja, Lemon Caramel

12.5

PAN CON TOMATE

Sea Salt, Olive Oil

5.5

BLISTERED SHISHITO PEPPERS

Sea Salt, Lime

7.5

BOQUERONES

Olive Oil, Garlic, Parsley

6

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

SPICED BEEF EMPANADAS

Red Pepper Sauce

7

CRISPY CALAMARI

Piquillos, Smoked Pepper Aioli, Shishitos

11.5

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

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

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, Pork Belly

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	Xarel-lo Blend	4.75	9.5	38
2019 Caves São João, Brut Rosé, Bairrada, Portugal	Baga Blend	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2020 Mila, Rías Baixas, Spain	Albariño	6	12	48
2021 Rezabal, Getariako Txakolina, Spain	Hondarribi Zuri	6.25	12.5	50
2020 Menade, Rueda, Spain	Verdejo	6.25	12.5	50
2020 La Vineyta, 'Pipa', Emporda, Spain	Malvasia	5.75	11.5	46
2019 Vinos Piñol, Raig de Raim, Terra Alta, Spain	Garnacha Blanca		10	40
2020 Mestizaje Blanc, El Terrerazo, Spain	Merseguera, Viognier	5.75	11.5	46
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	Malvar, Airén	5	10	40
2018 Capítulo 7, Mendoza, Argentina	Pedro Ximénez	4.5	9	36
2021 Aylín, San Antonio, Chile	Sauvignon Blanc	5.25	10.5	42
2021 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	Chardonnay	4.75	9.5	38
2019 1752 Gran Tradicion, Cerro Chapeu, Uruguay	Petit Manseng Blend	6.25	12.5	50
2020 Iniceri, 'Abisso,' Sicily, Italy	Catarratto	5.5	11	44
2020 Leitz, Feinherb, Rheingau, Germany	Riesling	6	12	48

ROSÉ

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

RED

		3oz	6oz	bottle
2017 Nucerro, Reserva, Rioja, Spain	Tempranillo	6.25	12.5	50
2019 La Maldita, Rioja, Spain	Garnacha	4.25	8.5	34
2020 Bodegas Lanzaga, LZ, Rioja Spain	Tempranillo	6.25	12.5	50
2018 Bardos, Romántica, Ribera del Duero, Spain	Tempranillo	5.75	11.5	46
2020 Le Naturel, Navarra, Spain	Garnacha	4.75	9.5	38
2020 Azul y Garanza, Navarra, Spain	Tempranillo	4.5	9 (L)	50
2019 César Marquez Pérez, Parajes, Bierzo, Spain	Mencía	6.75	13.5	54
2018 La Fanfarria, Asturias, Spain	Mencía, Albarín Negro	6.25	12.5	50
2018 Joan d'Anguera, Finca L'Argatá, Montsant, Spain	Garnacha	8.5	17	68
2019 Sotabosc, Montsant, Spain	Garnacha, Cariñena	6.25	12.5	50
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	Trepal Blend	4.75	9.5	38
2019 Primitivo Quiles, Cono 4, Alicante, Spain	Monastrell	4.25	8.5	34
2019 Camino de Navaherreros, Sierra de Gredos, Spain	Garnacha	6.25	12.5	50
2020 Uva de Vida, Biográfico, Toledo, Spain	Tempranillo, Graciano	6.75	13.5	54
2018 Bodegas Ponce, Clos Lojen, Manchuela, Spain	Bobal	5.5	11	44
2016 Fontes Cunha, 'Mondoco,' Dão, Portugal	Touriga National Blend	3.5	7	28
2020 Earth First, Classic, Mendoza, Argentina	Malbec	5	10	40
2018 Belinda, Mendoza, Argentina - served chilled	Bonarda, Pedro Ximénez	4.5	9	36
2019 Quieto, Gran Corte, Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13	52
2018 Peñalolen, Maipo, Chile	Cabernet Sauvignon	6.25	13.5	50
2017 Polkura, Colchagua, Chile	Syrah	6.5	13	52
2019 Casas del Bosque, Casablanca, Chile	Pinot Noir	7	14	56
2020 Domaine Vallot, Côtes-du-Rhône, France	Grenache Blend	6.75	13.5	54
2020 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	Cabernet Blend	6	12	48

SHERRY

DRY

		3oz	bottle
Jarana, Lustau, 750mL	Fino	5.5	44
Tradicion, Bodegas Tradicion, 750mL	Fino	10	80
Equipo Navazos, 375mL	Manzanilla en Rama	8	32
Almacenista, Lustau, 500mL	Manzanilla Pasada	14	84
Península, Lustau, 750mL	Palo Cortado	9	72
15 Años, El Maestro Sierra, 375mL	Oloroso	11	44
Marques de Poley, Toro Albala, 500mL	Oloroso	8.5	51

SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	Oloroso Dulce	9	72
Toro Albala, 1988, 375mL	Pedro Ximénez	18	72
Solera 1927, Alvear, 375mL	Pedro Ximénez	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

BEEES & 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

RICHMOND GIMLET 12
Boodles Gin, Lime, Mint

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

DOS PENÍNSULAS 11
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

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

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

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

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

GINTONICS

Inspired by the Biodynamic calendar, featuring 14
Boodles Gin.

LEAF
Fever Tree Indian Tonic, Juniper Berries, Lemon, Bay Leaves

FLOWER
Fever Tree Elderflower, Rosebud, Lime, Cucumber

ROOT
Fever Tree Indian Tonic, Q Ginger Beer, Cardamom,
Ginger, Lime

CLASSIC BARCELONA GINTONIC
Fever Tree Indian Tonic, Grapefruit, Lime, Jasmine

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
OMB, Captain Jack Pilsner - NC 3.75 7.5
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
Sycamore, Juiciness IPA (16 oz) - NC 10.5
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