

# 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

#### BASQUE SALAMI

Illinois, US  
Berkshire Pork, Peppery, Fruity

#### SPECK

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

#### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

#### 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

#### DRUNKEN GOAT

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

#### SMOKIN' GOAT

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

#### SAN SIMÓN

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

#### IDIAZÁBAL

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

#### DRUNKEN GOAT

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

#### ROMAO

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

#### SMOKIN' GOAT

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

#### IBORES

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

#### ALISIOS

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

#### JAMÓN IBÉRICO

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

#### 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, Aged Manchego,  
Drunken Goat, Olives, Patatas Bravas,  
Marcona Almonds, Guindilla Peppers*

### TAPAS

#### SERRANO BENEDICT

Pan Tomate, 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

Membrillo Butter, Maple Syrup

8.5

#### WILD MUSHROOM MONTADITO

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

12.5

#### SMOKED SALMON

Labneh, Pickled Vegetables

14.5

#### GAMBAS & GRITS

Chorizo Gravy

11

#### STEAK & EGG\*

Red Chimichurri

15.5

#### TORRIJAS

Crema Catalana, Strawberries

8

#### SHAKSHUKA

Egg, Manchego

11.5

#### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

6.5

#### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6

#### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

#### BURRATA

Green Onion Pesto, Blistered Tomato

12.5

#### PAN CON TOMATE

Olive Oil, Sea Salt

7

#### ASPARAGUS A LA PLANCHA

Charred Lemon Vinaigrette

11.5

#### STUFFED PIQUILLOS

Drunken Goat, Sea Salt

9

#### LEMON ARTICHOKE 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

#### MAHI MAHI A LA PLANCHA

Pipirrana

15.5

#### MUSSELS

Sobrasada, Sofrito, Lemon

13.5

#### CHICKEN THIGH

Aji Amarillo

10.5

#### LAMB KOFTA

Green Goddess

14.5

#### WAGYU CARPACCIO\*

Idiazábal, Harissa Aioli

17.5

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

#### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

#### PORK BELLY

Red Pepper Agrodolce

10.5

#### BIKINI

Serrano, Mahón

9.5

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

### SALADS

#### ENSALADA MIXTA

Onions, Giardiniera, Little Gem Lettuce

11

#### BEEF SALAD

Cucumbers, Mustard

10

### LARGE PLATES

#### PORK BELLY FIDEOS

Cherry Peppers, Mushrooms

16.5

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

24.5

#### WHOLE ROASTED BRANZINO

Asparagus, Salsa Verde, Potatoes, Lemon

28.5

#### PAELLA VERDURAS

Leeks, Asparagus, Radish, Pickled Onions, Olives, Garlic Aioli

HALF / FULL

18 / 36

#### PAELLA MARISCOS

Shrimp, Mussels, Clams, Calamari, Salmorreta

29 / 58

#### PAELLA SALVAJE

Gaucha, Pork Belly, Chicken, Chickpeas, Olives, Egg

28 / 56

#### PARRILLADA BARCELONA\*

Steak, Chicken, Pork Loin, Gaucha Sausage

33 / 66

### DESSERTS

#### FLAN CATALÁN

8

#### OLIVE OIL CAKE

Sea Salt, La Boella Olive Oil

11

#### CREPAS WITH SEASONAL FRUIT

Citrus Cream, Strawberries, Walnuts

8.5

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

10

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

## WHITE

2024	<b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	6.5	13	52
2024	<b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2025	<b>Ostatu</b> , Rioja, Spain	<i>Viura, Malvasia</i>	7.25	14.5	58
2023	<b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2023	<b>La Vineyta, 'Pipa'</b> , Emporda, Spain	<i>Malvasia</i>	6	12	48
2023	<b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2022	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2023	<b>Bico Amarelo</b> , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2024	<b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2024	<b>Bodega Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	40
2023	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

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

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2020	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2021	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	<i>Tempranillo</i>	7	14	56
2022	<b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	53
2023	<b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2017	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2024	<b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2021	<b>Coster dels Olivers</b> , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2024	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2020	<b>Gota, Bergamota</b> , Dão, Portugal	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2021	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2023	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11 (L)	62
2022	<b>Quieto</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2021	<b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2021	<b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	7.5	14	60
2023	<b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7.25	14.5	58
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	<i>País</i>	5.75	11.5	46
2020	<b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44
2021	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

# SHERRY

## DRY

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

## SWEET

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

# WINE FLIGHTS

3 Half Glasses

## TRUST FALL

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

## SHERRY SPECTRUM

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

## HELLO, OLD FRIEND

BarCava / 1752 Gran Tradicion / Quieto Gran Corte  
Some relationships are worth celebrating. Wines and people who helped shape our list.



# COCKTAILS

## BLOODY MARY

360 Vodka, Housemade Bloody Mary Mix

11

## MIMOSA

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

11

## BEES & BAYS (No ABV)

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

8

## TEA TIME (No ABV)

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

9

## PICA PICA

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

12.5

## GIN & JUS

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

12

## DOS PENÍNSULAS

Libélula Joven Tequila, Lustau Palo Cortado, Lemon, Agave, Nutmeg

13

## ALEBRIJES

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

14

## BOURBON SPICE RACK

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

14

## IPANEMA

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

14

## LAIRD'S LANE

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

15

# GINTONICS

Inspired by three of Spain's most iconic regions.

15

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