

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
Dry-cured, lightly smoked ham

SOBRASADA
Majorca
Soft, spreadable chorizo

CHORIZO PICANTE
La Rioja
Smoky, mildly spicy, dry-cured sausage

CANTIMPALO CHORIZO
California
Dry-cured pork & beef sausage

FERMIN
Salamanca
Dry-cured Ibérico pork sausage

CAPOCOLLA
Canada
Dry spicy pork shoulder ham

SORIA CHORIZO
California
Dry-cured, pork sausage, smoky & garlicky

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

ETXEGARAI
Basque Country
Smoked raw sheep's milk aged 6 months

6-MONTH AGED MANCHEGO
Castilla-La Mancha
Firm, cured sheep's milk, sharp & piquant

DÉLICE DE BOURGOGNE
Burgundy
Triple cream cow's milk cheese, rich & buttery

AGED MAHÓN
Isle of Menorca
Cow's milk cheese, 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

DRUNKEN GOAT
Murcia
Semi-soft goat's milk cheese soaked in red wine

SAN SIMÓN
Galicia
Smoked cow's milk; creamy & buttery

APERITIVO BOARD 22
An assortment of Spanish aperitivo snacks to pair with your anytime drinks

Almonds, Patatas Bravas, Serrano, Fuet, Drunken Goat, Manchego, Olives, Guindilla Peppers

TAPAS

MARINATED OLIVES 5
Pickled Vegetables, Citrus, Garlic, Chili Flakes

EGGPLANT CAPONATA 5.5
Sweet Peppers, Basil

CHARRED CARROTS 8
Mint Crema

MEDITERRANEAN HERB HUMMUS 8.5
Pita Chips, Salsa Verde

POTATO TORTILLA 6
Chive Sour Cream

SPINACH & CHICKPEA CAZUELA 8
Cumin, Roasted Onions, Lemon

WHIPPED RICOTTA 8.5
Chili Flake, Honey

ROASTED CAULIFLOWER 9
Harissa Aioli

BROCCOLINI A LA PLANCHA 8.5
Red Chimichurri

PATATAS BRAVAS 7.5
Salsa Brava, Garlic Aioli

ASPARAGUS A LA PLANCHA 9.5
Romesco

MUSHROOMS A LA PLANCHA 9.5
Salsa Verde, Garlic

QUESO A LA PLANCHA 12.5
Caña de Oveja, Lemon Caramel

PAN CON TOMATE 5.5
Sea Salt, Olive Oil

BLISTERED SHISHITOS 7.5
Sea Salt, Lime

BOQUERONES 6
Olive Oil, Garlic, Parsley

GAMBAS AL AJILLO 9.5
Guindilla Peppers, Olive Oil, Garlic

P.E.I MUSSELS 12
White Wine, Garlic, Herbs, Grilled Bread

RED FISH A LA PLANCHA* 15.5
Salsa Verde

CRISPY CALAMARI 11.5
Piquillos, Smoked Pepper Aioli, Shishitos

SPICED BEEF EMPANADAS 7
Red Pepper Sauce

STEAK PAILLARD* 14.5
Pepper Vinaigrette, Frites

CRISPY PORK BELLY 9.5
Cherry Pepper Chimichurri

CHORIZO W/ SWEET & SOUR FIGS 9
Balsamic Reduction

TRUFFLED BIKINI 8.5
Jamón Serrano, Mahón

JAMÓN & MANCHEGO CROQUETAS 6.5
Garlic Aioli

CHICKEN THIGH A LA PLANCHA 9.5
Aji Amarillo

ALBONDIGAS 9.5
Spiced Meatballs in Jamón-Tomato Sauce

SALADS

ENSALADA MIXTA 8
Olives, Onions, Tomatoes, Apple Cider Vinaigrette

MIXED GREENS SALAD 8
Guindilla Vinaigrette, Apples, Pimentón, Almonds

LARGE PLATES

CHICKEN PIMIENTOS 23
Potatoes, Lemon, Hot Cherry Peppers

WHOLE BRANZINO 26.5
Broccolini, Crispy Potatoes

PAELLA VERDURAS half / full / double
Mushrooms, Piquillo Peppers, Spring Onions, 18 / 36 / 64

PAELLA SALVAJE* 28 / 56 / 98
NY Strip, Pork Belly, Chorizo, Fried Egg

PAELLA MARISCOS 28 / 56 / 98
Prawn, Calamari, Mussels, Clams

PARILLADA BARCELONA* 31 / 62 / 108
NY Strip, Chicken, Pork Loin, Gaucho

DESSERTS

FLAN CATALÁN 7

FLOURLESS CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

OLIVE OIL CAKE 9
Sea Salt

BASQUE BURNT CHEESECAKE 9
Luxardo Cherries

EXECUTIVE CHEF CHRIS HOPPIE | SOUS CHEFS JAKE WILKINS & DOUG HELMS

*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
2018 AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo 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
2020 Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2021 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 Menade , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2020 Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 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>	5	10	40
2020 Mestizaje Blanc , El Terrerazo, Spain	<i>Merseguera, Viognier</i>	5.75	11.5	46
2020 Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2018 Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.5	9	36
202 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2021 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2019 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2019 Marcel Couturier , Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2020 Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6	12	48

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2020 Liquid Geography , Bierzo, Spain	<i>Mencia</i>	5	10	40
2020 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2019 Los Conejos Malditos , Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

RED

		3oz	6oz	bottle
2017 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	6.25	12.5	50
2019 La Maldita , Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2020 Bodegas Lanzaga, LZ , 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
2020 Le Naturel , Navarra, Spain	<i>Garnacha</i>	4.75	9.5	38
2020 Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.5	9 (L)	50
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
2019 Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2018 Joan d'Anguera, Finca L'Argatá , Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2020 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepat Blend</i>	4.75	9.5	38
2019 Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2019 Camino de Navaherreros , Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2020 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2019 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2016 Fontes Cunha, 'Mondeco' , Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2020 Earth First, Classic , Mendoza, Argentina	<i>Malbec</i>	5	10	40
2017 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2018 Belinda , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2018 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.25	13.5	50
2017 Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2019 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2020 Domaine Vallot , Côtes-du-Rhône, France	<i>Grenache Blend</i>	6.75	13.5	54
2020 Dom. des Tournelles, 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
Equipo Navazos , 375mL	<i>Manzanilla en Rama</i>	8	32
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	11.5	46
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
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
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)

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*) Lime, Salted Honey Syrup, Cardamom Sparkling Water, Torched Bay Leaf	5
---	---

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

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

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

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

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

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

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

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

GINTONICS

Inspired by the Biodynamic calendar, featuring Boodles Gin.	14
--	----

FRUIT

Fever Tree Grapefruit, Fever Tree Elderflower, Strawberry, Lemon, Pink Peppercorn
--

LEAF

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

ROOT

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

CLASSIC BARCELONA GINTONIC

Fever Tree Indian Tonic, Grapefruit, Lime, Jasmine
--

SANGRIA

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

GUNS & ROSÉS

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

BEER

DRAFT

	7oz	14oz
OMB, Captain Jack Pilsner - NC	3.75	7.5
Lenny Boy, Citraphilia IPA - NC	4	8
Raleigh Brewing, Not Another Hazy NE IPA	4	8

BOTTLES & CANS

Clausthaler, Non-Alcoholic - Germany	5
Founders, All Day IPA - MI	6.5
Peroni, Lager - Italy	7.5
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
Allagash, Tripel Reserve - ME	10.5
Catawba, White Zombie - N	7.5
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
Fullsteam, Rocket Science IPA - 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