

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

JAMÓN SERRANO
Castilla Y León, ES
15-20 Months Cured Ham. Tender, Salty, Sweet

SORIA CHORIZO
California, US
Pork Sausage. Smoky, Garlic, Pimentón

FINOCCHIONA
Tuscany, IT
Pork Sausage With Fennel, Red Wine
Rich, Complex

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

CHORIZO PICANTE
La Rioja, ES
Pork Sausage, Smokey, Spicy, Pimenton

SOBRASADA
California, US
Majorcan Style Spreadable Chorizo. Rich,
Smoky, Pimentón

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

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

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

MARINATED MAHÓN
Islas Baleares, ES
Hard, Cow's Milk, Aged 1 Year,
EVOO Rubbed. Salty, Sharp

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

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

VALDEÓN
Castilla Y León, ES
Creamy Blue, Cow & Goat's Milk, Cave-Aged
2 Months. Mildly Pungent

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

JAMÓN MANGALICA 15
Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture
Fed Mangalica. Marbled, Tender, Nutty

WAGYU BRESAOLA 10.5
Lombardy, IT
Cured, Eye Round. Soft Texture,
Sweet, Tender

QUESO DE TRUFA 10.5
Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months,
Black Truffle. Savory, Piquant

APERITIVO BOARD 28
An Assortment of Spanish Aperitivo
Snacks to Pair With Your Anytime Drinks

*Marinated Olives, Patatas Bravas,
Jamón Serrano, Fuet, Aged Manchego,
Drunken Goat, Marcona Almonds, Guindilla
Peppers*

TAPAS

EGGPLANT CAPONATA 6.5
Bell Peppers, Balsamic, Basil

MARINATED OLIVES & GIARDINIERA 6
Thyme, Lemon Zest

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

CHAMPIÑONES 11
Fox Farm & Forage
Sherry, Thyme

PIQUILLOS RELLENOS 9
Drunken Goat, Sea Salt

ROASTED BEETS 8.5
Salsa Verde

HARICOT VERTS ** 9
Garlic-Tomatoes, Pine Nuts

CORN ZUCCHINI BUÑUELOS 8.5
Dill, Lemon

BABY CARROTS 9.5
Mojo Verde

BURRATA 12.5
Spring Onion Pesto, Blistered Tomato

PEACH MONTADITO 10.5
Lemon Ricotta, Mint, Basil

ASPARAGUS A LA PLANCHA 11.5
Charred Lemon

WHIPPED SHEEP'S CHEESE 8.5
Pimentón Honey, Sunflower Seeds

SWEET PEA HUMMUS 7.5
Tahini, Lavash

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

POTATO TORTILLA 7.5
Chive Sour Cream

BOQUERONES 7
Green Olives, Piquillo Peppers

SWORDFISH A LA PLANCHA 15.5
Pipirrana

MUSSELS 13.5
Sobrasada, Sofrito, Lemon

GAMBAS AL AJILLO 10.5
Guindilla Pepper, Scallions, Garlic

PRAWNS 10
Red Chimichurri

PULPO GALLEGO 15.5
Confit Potatoes, Red Onions

CHICKEN THIGH 10.5
Aji Amarillo

WAGYU CARPACCIO* 17.5
Idiazábal, Harissa Aioli

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

STEAK PAILLARD 14.5
Pepper Vinaigrette, Crispy Potatoes

BONE MARROW 15.5
Serrano, Onion Jam

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

CHORIZO W/ SWEET & SOUR FIGS 10.5
Sherry Vinegar, Garlic

BACON WRAPPED DATES 8
Valdeon Mousse

SALADS

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Little Gem Lettuce

ARUGULA & QUINOA 9.5
Smoked Honey, Golden Beets

WATERMELON SALAD 8.5
Red Onions, Cucumbers, Lime

LARGE PLATES

CHICKEN & CHORIZO FIDEOS 16.5
Mushrooms, Cherry Peppers

WHOLE ROASTED BRANZINO 28.5
Asparagus, Salsa Verde, Potatoes, Lemon

CHICKEN PIMIENTOS 24.5
Potatoes, Lemon, Hot Cherry Peppers

PAELLA VERDURAS 18 / 36
Okra, Radish, Corn, Asparagus, Olives, Garlic Aioli

PAELLA SALVAJE 28 / 56
Chicken, Chorizo, Chickpeas, Olives, Egg

PAELLA MARISCOS 29 / 58
Shrimp, Mussels, Clams, Calamari, Salmorreta

PARRILLADA BARCELONA* 33 / 66
Steak, Chicken, Pork Loin, Gaucho

DESSERTS

FLAN CATALÁN 8

CHOCOLATE CAKE** 9
Coffee Crème Anglaise, Almond Crumble

CREPAS WITH SEASONAL FRUIT** 8.5
Citrus Cream, Strawberries, Walnuts

OLIVE OIL CAKE 10
Sea Salt

EXECUTIVE CHEF DAVID ELLIS

*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.
Items marked with ** are related to tree nuts. Please inform your server if a person in your party has a food allergy

WINES BY THE GLASS

SPARKLING

NV	BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2021	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	7	14	56
NV	Tierra Limpia, Brut Rosé Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

2024	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2024	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2023	Menade , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2023	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2023	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2023	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.5	11	44
2023	La Vineyta, ‘Pipa’ , Emporda, Spain	<i>Malvasia</i>	6	12	48
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.5	13	52
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2023	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2024	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2024	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	4.75	9.5	38

ROSÉ & SKIN CONTACT

2024	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	3oz	6oz	bottle
2024	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2023	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5.5	11	44

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6	12	48
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2023	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2024	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	53
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2023	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	5	10	40
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	6	12	48
2022	Filipe Ferreira , Douro, Portugal	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2021	Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48
2021	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2023	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2020	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 375mL	<i>Manzanilla</i>	5.5	44
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	8.5	34
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	6	48
Almacenista , Lustau, 500mL	<i>Manzanilla Pasada</i>	14	56
Península , Lustau, 750mL	<i>Palo Cortado</i>	14	84
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	9	72
		13	52

SWEET

Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	9	36
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	9	72
Toro Albala , 1999, 375mL	<i>Pedro Ximénez</i>	16	64
		20	80

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)	13.5
BIO-CURIOUS Diorama / Abisso / Biografico Many of our wines use Biodynamic farming practices, here are three incredible examples	16
ACID TRIP Asnella / B.R.O.T. / Baga Nova High. Acid. Wines.	16
NEW WORLD, OLD SCHOOL Cerro Chapeu Chardonnay / Saurus Rosé / Revival País Blurring the lines between the old and new worlds. South American wines with a classic, traditional style.	14.5

COCKTAILS

BEEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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GIN & JUS** Citadelle Gin, Lime, Green Grape, Pink Peppercorn, Ginger	12
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PICA PICA 360 Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	13.5
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SIDE HUSTLE Raynal VSOP Brandy, Bénédictine, Pineapple, Lemon, Barcava	13
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	14
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IPANEMA P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	14
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LAIRD’S LANE Monkey Shoulder Scotch, Cappelletti, Pasubio Vino Amaro, Orange, Angostura Bitters	15
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GINTONICS

Inspired by three of Spain’s most iconic regions.	15
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CATALAN Citadelle Gin, Fevertree Mediterramean Tonic, Grapefruit, Lime, Rosemary	
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GALICIAN Citadelle Gin, Fevertree Indian Tonic, Lemon, Green Apple, Mint	
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VALENCIAN Citadelle Gin, Fevertree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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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	caña	doble
Raleigh Brewing, Not Another Hazy NE IPA —	4.25	8.5
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

BOTTLES & CANS

Peroni, Lager—Italy	8.5
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Heineken 0.0, Alcohol Free—Holland	6.5
Estrella Galicia, Lager—Spain	8.5
Fullsteam, Paycheck Pilsner—NC	8.5
Tobacco Wood, Rocket Surgery Kolsch (16 oz)—NC	11
Lynnwood Brewing Concern, Blonde Moment—NC	9.5
Fullsteam, Rocket Science IPA—NC	8.5
Jade IPA, Foothills Brewing—NC	8.5
R & D Brewing, Passionfruit Gose—NC	8.5
Lynnwood Brewing, Bill & Ted’s Excellent Amber—NC	9.5
Allagash, Tripel—ME	10.5
Bull City, Off Main Cider—NC	8
Isastegi, Sagardo Natural Cider—Spain (750mL)	28