

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	JAMÓN IBÉRICO Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty, Creamy
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	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	BRESAOLA Lombardy, IT Cured, Eye Round. Soft Texture, Sweet, Tender
BASQUE SALAMI Illinois, US Berkshire Pork, Peppery, Fruity	MARINATED MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. In Herbed Citrus Oil	GARROTXA Catalunya, ES Semi-Firm, Goat's Milk, Aged 75 Days, Natural Mold Rind. Herbaceous, Nutty	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks <i>Jamón Serrano, Fuet, Aged Manchego, Drunken Goat, Marinated Olives, Patatas Bravas, Marcona Almonds, Guindilla Peppers</i>
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	SAN SIMÓN Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild	SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild	
FINOCCHIONA Tuscany, IT Pork Sausage With Fennel, Red Wine Rich, Complex	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	

TAPAS

MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6	BOQUERONES Green Olives, Piquillo Peppers	7
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	6.5	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	10.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	PRAWNS Red Chimichurri	12.5
CHARRED SQUASH Red Pepper, Garlic, Lemon	8	MUSSELS Sobrasada, Sofrito, Lemon	13.5
CHAMPIÑONES <i>Fox Farm & Forage</i> Sherry, Thyme	12.5	SWORDFISH A LA PLANCHA Pipirrana	15.5
HARICOT VERTS Charred Lemon	8.5	CHICKEN THIGH Aji Amarillo	10.5
STUFFED PIQUILLOS Drunken Goat, Sea Salt	9	LAMB KOFTA Green Goddess	14.5
ZUCCHINI CORN BUÑUELOS Dill, Lemon	8.5	WAGYU CARPACCIO* Idiazábal, Harissa Aioli	17.5
OKRA Heirloom Cherry Tomatoes, Cumin	9	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
CAULIFLOWER Mustard Vinaigrette	9.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
LEMON ARTICHOKE HUMMUS Tahini, Lavash	8.5	STEAK PAILLARD Crispy Potatoes, Red Pepper Vinaigrette	14.5
WHIPPED SHEEP'S CHEESE Pimentón Honey, Sunflower Seeds	9	BONE MARROW Serrano, Onions	15.5
PAN CON TOMATE Olive Oil, Sea Salt	7	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
POTATO TORTILLA Chive Sour Cream	7.5	PORK BELLY Red Pepper Agrodolce	10.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5	PORK RIBS Smoked Apricot Agrodolce	13.5
		BACON WRAPPED DATES Valdeón Mousse	8

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
WATERMELON SALAD Red Onions, Cucumbers, Lime	8.5
HEIRLOOM TOMATO SALAD Basil, Olive Oil	11

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
WHOLE ROASTED BRANZINO Okra, Salsa Verde, Potatoes, Lemon	28.5
PORK BELLY FIDEOS Mushrooms, Cherry Peppers	18.5
	HALF / FULL
PAELLA VERDURAS Squash, Okra, Corn, Cauliflower, Pickled Onions, Garlic Aioli	18 / 36
PAELLA MARISCOS Shrimp, Mussels, Calamari, Clams	29 / 58
PAELLA SALVAJE Pork Belly, Gaucho Sausage, Chicken, Chickpeas, Egg	28 / 56
PARRILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	33 / 66

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

		3oz	6oz	bottle
NV	BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	5.5	11 44
2022	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	<i>Xarel-lo</i>	7	14 56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	6.5	13 52

WHITE

		3oz	6oz	bottle
2025	Mila , Rías Baixas, Spain	<i>Albariño</i>	6.5	13 52
2024	Menade , Rueda, Spain	<i>Verdejo</i>	6.25	12.5 50
2025	Ostatu , Rioja, Spain	<i>Viura, Malvasia</i>	7.25	14.5 58
2023	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9 36
2025	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11 44
2024	La Vineyta, ‘Pipa’ , Emporda, Spain	<i>Malvasia</i>	6	12 48
2023	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5 38
2024	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5 50
2025	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14 56
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.5	13 52
2025	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12 48
2025	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11 40
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13 52
2025	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12 48
2024	Clara Sala, Sicilia Bianco , Sicily, Italy	<i>Grillo</i>	6.25	12.5 50
2024	Haus Rothenberg, Feinherb , Nahe, Germany	<i>Riesling</i>	6.5	13 52

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2023	Liquid Geography , Bierzo, Spain	<i>Mencia</i>	5.5	11 44
2025	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10 40
2025	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12 48
2025	No Es Pituko , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	5.75	11.5 46

RED

		3oz	6oz	bottle
2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	7	14 56
2021	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6.5	13 52
2023	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	7	14 56
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5 53
2021	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencia</i>	6.5	13 52
2024	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5 50
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11 44
2025	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9 36
2024	La Vinyeta, 'Juanito' , Emporda, Spain	<i>Monastrell</i>	6	12 48
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6.5	13 52
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14 56
2020	Gota, Bergamota , Dão, Portugal	<i>Touriga Nacional Blend</i>	6.25	12.5 50
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11 (L) 62
2024	Quieto , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13 52
2022	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	7	14 56
2022	Polkura , Colchagua, Chile	<i>Syrah</i>	7.5	15 60
2024	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7.25	14.5 58
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5 46
2022	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11 44
2023	Dom. des Tourelles, 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
	La Cigarrera , 375mL	<i>Manzanilla</i>	8.5 34
	Almacenista , Lustau, 500mL	<i>Manzanilla Pasada</i>	14 84
	Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6 48
	Península , Lustau, 750mL	<i>Palo Cortado</i>	9 72
	Carlos VII , Alvear, 375mL	<i>Amontillado</i>	14 56
	15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	13 52
	Marques de Poley , Toro Albala, 500mL	<i>Oloroso</i>	8.5 51

SWEET

		3oz	bottle
	Bodegas Gómez Nevado , 750mL	<i>Abocado</i>	10 80
	East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	9 72
	Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9 36
	Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	16 64
	Toro Albala , 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.	18.5
SHERRY SPECTRUM La Cigarrera / Los Arcos / 15 Años A progression of dry style sherries, from bright and saline to rich and oxidative.	14
HELLO, OLD FRIEND BarCava / 1752 Gran Tradicion / Quieto Gran Corte Some relationships are worth celebrating. Wines and people who helped shape our list.	17.5
BIO-CURIOUS Diorama / Abisso / Biografico Many of our wines use Biodynamic farming practices, here are three incredible examples	16

COCKTAILS

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
PASSENGER PRINCESS 360 Vodka, Strawberry Infused Cappelletti, Lemon, Sparkling Water, Love Potion Bitters	13.5
GIN & JUS Beefeater Gin, Lime, Green Grape, Pink Peppercorn, Ginger	12
DOS PENÍNSULAS Libélula Joven Tequila, Peninsula Palo Cortado Lemon, Agave, Nutmeg	13
ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	14
SIDE HUSTLE Raynal VSOP Brandy, Bénédictine, Pineapple, Lemon, Barcava	12.5
IPANEMA P-51 Cachaça, Cocchi Americano, Fino Jarana, Lemon	14
BOURBON SPICE RACK Henry McKenna Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	14
MR. ROGERS Fig-Infused Redemption Rye, El Bandarra Vermouth, Los Arcos Amontillado, Lemon	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	
WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass 11 pitcher 39
GUNS & ROSÉS Tierra Limpia Brut Rosé, Lillet Rosé, Weldon Mills Vodka, Peach Nectar, Grapefruit	glass 13 carafe 52
BEER	
DRAFT R & D Brewing, Riviera Lager—NC Trophy Brewing, Trophy Wife Session IPA—NC Raleigh Brewing, Not Another Hazy NE IPA — Tobacco Wood, 565 Amber Ale—NC	caña 3.75 doble 7.5 4.25 8.5 4.25 8.5 4.25 8.5
BOTTLES & CANS Athletic Brewing, Upside Dawn, Non- Alcoholic—CT Estrella Damm, Daura Gluten-Free Lager—Spain Tobacco Wood, Rocket Surgery Kolsch (16 oz)—NC Peroni, Lager—Italy Estrella Galicia, Lager—Spain Fullsteam, Paycheck Pilsner—NC Lynnwood Brewing Concern, Blonde Moment—NC Foothills, Jade IPA—NC Fullsteam, Rocket Science IPA—NC Allagash, Tripel—ME Lynnwood Brewing, Bill & Ted’s Excellent Amber—NC Bull City, Off Main Cider—NC Isastegi, Sagardo Natural Cider—Spain (750mL)	7 8.5 11 8.5 8.5 8.5 9.5 8.5 8.5 10.5 9.5 8 28