

barcelona

CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

JAMÓN SERRANO
Segovia
Dry-cured Spanish ham

SOPPRESSATA
United States
Dry-cured pork sausage

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

DRUNKEN GOAT
Murcia
Semi-soft goat's milk

IBORES
Extremadura
Semi-firm raw goat's cheese rubbed with pimentón

MAXORATA
Canary Islands
Goat cheese, pimento rind

COPPA
New Jersey
Dry-cured pork shoulder

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

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

AGED MAHÓN
Isle of Menorca
Cow's milk cheese, mild & nutty

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

DÉLICE DE BOURGOGNE
Burgundy, France
Soft, creamy, buttery cow's milk

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, Capocollo, Drunken Goat, Manchego, Olives

TAPAS

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

EGGPLANT CAPONATA 5.5
Sweet Peppers, Basil

CHARRED CARROTS 8
Mint Crema

POTATO TORTILLA 6
Chive Sour Cream

SPINACH & CHICKPEA CAZUELA 8
Cumin, Roasted Onions, Lemon

MEDITERRANEAN HERB HUMMUS 8.5
Salsa Verde

WHIPPED RICOTTA 8.5
Chili Flake, Honey

ROASTED CAULIFLOWER 9
Harissa Aioli

PATATAS BRAVAS 7.5
Salsa Brava, Garlic Aioli

BROCCOLINI A LA PLANCHA 8.5
Red Chimichurri

QUESO A LA PLANCHA 12.5
Caña de Oveja, Lemon Caramel

PAN CON TOMATE 5.5
Sea Salt, Olive Oil

MUSHROOMS A LA PLANCHA 9.5
Salsa Verde, Garlic

ROASTED SUMMER SQUASH 8.5
Basil Vinaigrette

ASPARAGUS A LA PLANCHA 9.5
Romesco

TABOULEH 7
Bulgur Wheat, Cucumber, Cherry Tomato

BLISTERED SHISHITOS 7.5
Sea Salt, Lime

BOQUERONES 6
Olive Oil, Garlic, Parsley

GAMBAS AL AJILLO 9.5
Guindilla Peppers, Olive Oil, Garlic

BLACK BASS CRUDO* 14.5
Chive Oil, Pickled Fresno, Shallots

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

TRUFFLED BIKINI 8.5
Jamón Serrano, Mahón

CRISPY PORK BELLY 9.5
Piquillo Purée

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

CHORIZO W/ SWEET & SOUR FIGS 9
Balsamic Reduction

SALADS

ENSALADA MIXTA 8.5
Olives, Onions, Tomatoes, Little Gem Lettuce

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

PEACHES AND BURRATA 12
Herb Salad, Balsamic Vinaigrette

LARGE PLATES

WHOLE BRANZINO 26.5
Broccolini, Crispy Potatoes

CHICKEN PIMIENTOS 23
Potatoes, Lemon, Hot Cherry Peppers

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

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
Peach Compote

EXECUTIVE CHEF CHRIS HOPPIE | SOUS CHEF 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

NV BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2018 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	4.75	9.5	38
2019 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.5	13	52
		6.25	12.5	50

WHITE

2020 Mila, Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2020 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
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>	5.75	10	40
2020 Mestizaje Blanc, El Terrerazo, Spain	<i>Merseguera, Viognier</i>	5.75	11.5	46
2019 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2021 Aylín, San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2018 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.5	9	36
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 Inicerí, 'Abisso,' Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	6	12	48

ROSÉ & SKIN CONTACT

2020 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2020 Lafage, 'Miraflores', Roussillon, France	<i>Mourvedre Blend</i>	5	10	40
2020 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	6.5	13	52
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	4.5	9	36
		5	10	40

RED

2017 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020 Bodegas Lanzaga, LZ, Rioja Spain	<i>Tempranillo</i>	6.25	12.5	50
2018 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	6.25	12.5	50
2021 Le Naturel, Navarra, Spain	<i>Garnacha</i>	5.75	11.5	46
2020 Azul y Garanza, Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	38
2018 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Tempranillo</i>	4.5	9 (L)	50
2018 La Fanfarria, Asturias, Spain	<i>Mencía</i>	6.75	13.5	54
2018 Joan d'Anguera, Finca L'Argatá, Montsant, Spain	<i>Mencía, Albarín Negro</i>	6.25	12.5	50
2019 Sotabosc, Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2019 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Trepat Blend</i>	4.75	9.5	38
2019 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Garnacha</i>	6.25	12.5	50
2016 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Bobal</i>	5.5	11	44
2020 Earth First, Classic, Mendoza, Argentina	<i>Touriga National Blend</i>	3.5	7	28
2018 Belinda, Mendoza, Argentina - served chilled	<i>Malbec</i>	5	10	40
2017 Quieto, Gran Corte, Mendoza, Argentina	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2018 Peñalolen, Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2017 Polkura, Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.25	13.5	50
2019 Casas del Bosque, Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2015 Alto de la Ballena, Maldonado, Uruguay	<i>Pinot Noir</i>	7	14	56
2020 Domaine Vallot, Côtes-du-Rhône, France	<i>Cabernet Franc Blend</i>	5	10	40
2020 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<i>Grenache Blend</i>	6.75	13.5	54
	<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
La Cigarrera, 375mL	<i>Manzanilla</i>	8.5	34
Equipo Navazos, 375mL	<i>Manzanilla en Rama</i>	8	32
Almacenista, Lustau, 500mL	<i>Manzanilla Pasada</i>	14	84
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	6	48
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

East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar, Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	72
Toro Albala, 1988, 375mL	<i>Pedro Ximénez</i>	9	36
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	18	72
	<i>Pedro Ximénez</i>	15	60

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / 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

BEES & 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
Libelula 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, Cardamom, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

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

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

GINTONICS

Inspired by the Biodynamic calendar, featuring 14
Citadelle 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
Sao Joao Rosé, Lillet Rosé, 12 48
Bedlam Vodka, Peach Nectar, Lemon,
Grapefruit Bitters

BEER

DRAFT 7oz 14oz
OMB, Captain Jack Pilsner – NC 3.75 7.5
Sycamore, Southern Girl Blonde - NC 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
Carolina Brewery, Sky Blue Kölsch – NC 7

CIDERS

Red Clay Ciderworks, South End (16 oz)– NC 10
Isastegi, Sagardo Natural Cider (750mL) – Spain 28
Pomarina Brut Sidra (750mL) – Spain 42