

BARCELONA

CHARCUTERIE & CHEESE

6.75 for one
18.50 for three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

SPECK

Italy
Dry-cured, lightly smoked ham

SORIA CHORIZO

United States
Dry-cured, pork sausage, smoky & garlicky

FUET

Catalonia
Dry-cured pork sausage

CHORIZO PICANTE

La Rioja
Smoky, mildly spicy, dry-cured sausage

SOBRASADA

Majorca
Soft, spreadable chorizo

6-MONTH MANCHEGO

La Mancha
Firm, cured sheep's milk, sharp & piquant

CABRA ROMERO

Jumilla
Semi-soft goat's milk with rosemary

ETXEGARAI

Basque Country
Smoked raw sheep's milk aged 6 months

IBORES

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

AGED MAHÓN

Isle of Menorca
Cow's milk, mild & nutty

SAN SIMÓN

Galicia
Smoked cow's milk; creamy & buttery

LOMO IBÉRICO 12.00
Sierra de Francia
Dry-Cured, acorn-fed Ibérico
pork loin

APERITIVO BOARD 22.00
An assortment of Spanish
aperitivo snacks to pair with
your anytime drinks

*Marinated Olives, Patatas Bravas, Guindilla
Peppers, Fuet, Serrano, Mahon, Etxegari,
Almonds*

EXECUTIVE CHEF
TODD VILLANI
SOUS CHEF
NOAH FRESE

*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

TAPAS

MARINATED OLIVES 5.00
Citrus, Garlic, Chili Flakes

SPINACH-CHICKPEA CAZUELA 7.50
Cumin, Roasted Onion, Lemon

CRISPY ARTICHOKE 7.00
Lemon Garlic Aioli

GRILLED ZUCCHINI 8.50
Salsa Verde

EGGPLANT CAPONATA 5.00
Sweet Peppers, Basil

CHARRED & CHILLED CARROTS 7.00
Almond Mint Pesto

HUMMUS 7.50
Piquillo Peppers, Almonds, Lavash

POTATO TORTILLA 6.00
Chive Sour Cream

WHIPPED SHEEP'S CHEESE 8.50
Truffle Honey, Pimentón

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

SALMON TARTAR 12.00
Espillette Crème Frache

GAMBAS AL AJILLO 9.50
Guindilla Pepper, Olive Oil, Garlic

MONKFISH A LA PLANCHA* 13.50
Salsa Verde

PULPO A LA PLANCHA 11.00
Squid Ink Sofrito

BOQUERONES 6.00
Olive Oil, Garlic, Parsley

CHICKEN LIVER MOUSSE 9.50
Pickled Red Onion, Toasted Bread

JAMÓN & MANCHEGO CROQUETAS 6.50
Garlic Aioli

CHORIZO W/ SWEET & SOUR FIGS 8.50
Balsamic Reduction

PORK BELLY 9.50
Mojo Dulce

STEAK PAILLARD* 14.50
Pepper Vinaigrette, Frites

CHICKEN THIGH A LA PLANCHA 8.50
Aji Amarillo

ALBONDIGAS 9.50
Spiced Meatballs in Ham-Tomato Sauce

TRUFFLED BIKINI 8.50
Jamón Serrano, Mahón

SPICED BEEF EMPANADAS 7.00
Red Pepper Sauce

ROASTED BONE MARROW 14.00
Apple Jam, Brown Sugar

BRUNCH

(Available Saturday and Sunday only 12pm-3pm)

BRUNCH FIDEOS * 14.50
Pork Belly, Egg, Garlic Aioli

LOMO ESTRELLADOS* 10.50
Hand-Cut Fries, Egg, Garlic Aioli

SERRANO BENEDICT* 7.50
Tomato, Hollandaise

OLIVE OIL PANCAKES 7.00
Butter

DOUBLE CUT BACON 7.50
Spicy Maple

TORRIJAS 6.50
Peaches, Crema Catalana

WILD MUSHROOM OMELETTE 8.50
Truffle Oil, Manchego

MUSHROOM AND SPINACH BENEDICT* 7.50
Hollandaise

SALADS

ENSALADA MIXTA 8.00
Olives, Onions, Tomatoes, Apple Cider Vinaigrette

SUMMER CORN SALAD 7.50
Peppers, Red Onions, Lemon Thyme Vinaigrette

BURRATA 12.00
Champagne Poached Pears, Honey

LARGE PLATES

CHICKEN PIMIENTOS 21.00
Potatoes, Lemon, Hot Cherry Peppers

WHOLE BRANZINO 25.50
Brussell Sprouts, Crispy Potatoes

PAELLA VERDURAS **half / full / double**
16.00 / 32.00 / 64.00
Piquillo Peppers, Asparagus, Green Beans

PAELLA SALVAJE* 24.50 / 49.00 / 98.00
NY Strip, Pork Belly, Chorizo, Fried Egg

PAELLA MARISCOS 24.50 / 49.00 / 98.00
Shrimp, Clams, Calamari, Mussels

PARILLADA BARCELONA* 27.00 / 54.00 / 108.00
NY Strip, Chicken, Pork Loin, Chorizo

DESSERTS

FLAN CATALÁN 6.50

FLOURLESS CHOCOLATE CAKE 8.00
Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE 8.00
Berry Compote

OLIVE OIL CAKE 8.00
Sea Salt

WINES

SPARKLING

	glass	bottle
NV BarCava, Brut, Penedès, Spain	8.5	34
2016 Gramona, Gran Cuvée, Brut, Penedès, Spain	13	52

MIMOSAS

	glass
Orange-Peach-Grapefruit	9
Guava-Lavender-Lemon	9
*mixers offered in 8oz carafe to accompany any bottle of bubbles	4

ROSES

2020 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina	9	36
2019 Mourvedre Blend, Lafage, Côtes Catalanes, France	13	52

WHITES

LIGHT | CITRUS | CRISP

2019 Albariño, Mila, Rías Baixas, Spain	12	48
2019 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain	12.5	50
2020 Viura, Azul y Garanza, Navarra, Spain	7.5	42
2020 Malvasia, La Vineyta, 'Pipa', Emporda, Spai	10	40
2018 Xarel-lo, Pinord, Diorama, Penedès, Spain	9.5	38
2020 Riesling, Leitz, Feinherb, Rheingau, Germany	12	48

MEDIUM | FRUITY | MINERAL

2019 Verdejo, Menade, Rueda, Spain	11	44
2019 Garnacha Blanca, Vinos Piñol, Raig de Raim, Terra Alta, Spain	10	40
2018 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain		46
2019 Arinto/Loureiro, Asnella, Vinho Verde, Portugal	10.5	42
2019 Sauvignon Blanc, Aylin, San Antonio, Chile	10.5	42
2014 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet, Fr	12.5	50
2018 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	11	44

FULL | RIPE | SPICE

2015 Godello, El Castro de Valtuille, Bierzo, Spain		52
2018 Albillo, Marañones, Picarana, Sierra de Gredos, Spain	13.5	54
2019 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay	9.5	38
2018 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay	12.5	50
2017 Chardonnay, Marcel Couturier, Mâcon-Loché, Burgundy, France	14.5	58

REDS

LIGHT | BERRIES | ELEGANT

2019 Garnacha, La Maldita, Rioja, Spain	8.5	34
2019 Tempranillo, Bodegas Lanzaga, LZ, Rioja Spain	12.5	50
2020 Garnacha, Le Naturel, Navarra, Spain	9.5	38
2018 Mencía, César Marquez Pérez, Parajes, Bierzo, Spain	13.5	54
2019 Mencía Blend, Dominio del Urogalla, La Fanfarria, Asturias, Spain	12.5	50
2017 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain		50
2019 Trepat Blend, Negre de Folls, Conca de Barberá, Spain	9.5	38
2019 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain	12.5	50
2018 Bonarda/Pedro Ximénez, Belinda, Mendoza, Argentina	9	36
2018 Pinot Noir, Casas del Bosque, Casablanca, Chile	13.5	54
2019 Grenache Blend, Domaine Vallot, Côtes-du-Rhône, France	12	48

MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	12.5	50
2019 Tempranillo, Los Conejos Malditos, Toledo, Spain	9	36
2016 Tintilla, Vara y Pulgar, Cadiz, Spain	13	52
2018 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal	7	28
2020 Malbec, Earth First, Mendoza, Argentina	10	40

FULL | RIPE | BOLD

2018 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	10.5	42
2016 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain		48
2018 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain		54
2018 Cabernet Franc Blend, Quieto, Mendoza, Argentina	12.5	50
2017 Cabernet Sauvignon, Peñalolen, Maipo, Chile	12.5	50
2017 Syrah, Polkura, Colchagua, Chile	13	52
2016 Cabernet Franc Blend, Alto de la Ballena, Maldonado, Uruguay	10	40

SANGRIA & COCKTAILS

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

GUNS & ROSÉS 12/glass 48/carafe
Brut Rosé, Lustau Rosé, Social House Vodka, Peach Nectar, Lemon, Grapefruit Bitters

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

BEES & BAYS (No ABV*) 5
Lime, Salted Honey Syrup, Cardamom
Sparkling Water, Torched Bay Leaf

GINTONIC 14
Choice of: Fruit, Flower, Root, Leaf, or Classic

RICHMOND GIMLET 12
Boodle's Gin, Lime, Mint

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

WHISKEY ROOT 11
Four Roses Bourbon, Byrrh Quinquina
Ginger, Basil, Lemon Juice

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

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

BEERS

DRAFT

	7oz	14 oz
OMB, Captain Jack Pilsner	3.75	7.50
Sycamore, Southern Girl Blonde - NC	4	8
Lenny Boy, Citraphilia IPA - NC	4	8
D9, Brown Sugar Brown Cow - NC	4.25	8.5

BOTTLES & CANS

LAGER | PILSNER | LIGHT

Carolina Brewery, Sky Blue Kölsch - NC		7
Clausthaler, Non-Alcoholic - Germany		5
Peroni, Lager - Italy		7.5
Estrella Damm, Daura Gluten-Free Lager - Spain		8

WHEAT | FRUIT | SAISON

Blackberry Farm, Classic Saison- TN		9
Catawba, White Zombie - NC		7.5

HOPPY | FLORAL | BITTER

Fullsteam, Rocket Science IPA - NC		7.5
Sycamore, Juiciness IPA (16 oz) - NC		10.5
Lagunitas, Maximus IPA - CA		8
Triple C, Baby Maker Double IPA (16 oz) - NC		12

DARK | SPICED | STRONG

Allagash, Tripel Reserve - ME		10.5
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

CIDERS

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



Check out our full wine list here by scanning this QR code