

# barcelona

## CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

**JAMÓN SERRANO**  
Segovia  
Dry-cured Spanish ham

**FUET**  
Catalonia  
Dry-cured pork sausage

**SOBRASADA**  
Majorca  
Soft, spreadable chorizo

**SPECK**  
Aldo Adige  
Dry-cured, lightly smoked ham

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

**CANTIMPALO CHORIZO**  
California  
Dry-cured pork & beef sausage

**SOPRESSATA**  
Utah  
Dry-cured pork sausage

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

**COPPA**  
New Jersey  
Dry-cured pork shoulder

**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

**SMOKING GOAT**  
Canary Islands, Spain  
Semi-soft smoked goat's milk

**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

**MAXORATA**  
Canary Islands  
Goat cheese, pimento rind

**VALDEÓN**  
Castilla-León  
Cow & goat's milk blue cheese, tangy & spicy

**LOMO IBÉRICO** 12.5  
Cordoba  
Dry-cured, acorn-fed, Ibérico pig loin  
Guojuelo

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

*Almonds, Patatas Bravas,  
Jamon Serrano, Fuet, Etxegarai,  
Drunken Goat, Olives, Guindilla Peppers*

## TAPAS

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

**EGGPLANT CAPONATA** 5.5  
Sweet Peppers, Basil

**CHARRED CARROTS** 8.5  
Mint Crema

**POTATO TORTILLA** 6  
Chive Sour Cream

**PAN CON TOMATE** 5.5  
Sea Salt, Olive Oil

**CHILLED GREEN BEANS** 8.5  
Tahini, Goat Cheese

**SPINACH & CHICKPEA CAZUELA** 8.5  
Cumin, Roasted Onions, Lemon

**PIQUILLO PEPPER HUMMUS** 8.5  
Pita Chips

**WHIPPED RICOTTA** 8.5  
Chili Flake, Honey

**PATATAS BRAVAS** 7.5  
Salsa Brava, Garlic Aioli

**ROASTED CAULIFLOWER** 9  
Harissa Aioli

**BROCCOLINI A LA PLANCHA** 9.5  
Garlic Chilli Oil

**MUSHROOMS A LA PLANCHA** 11.5  
Salsa Verde, Garlic

**ROASTED SUMMER SQUASH** 8.5  
Basil Vinaigrette

**ASPARAGUS A LA PLANCHA** 9.5  
Romesco

**TABBOULEH** 7  
Bulgur Wheat, Cucumbers, Cherry Tomatoes

**CREAMED LEEKS** 9.5  
Spiced Breadcrumbs

**BLISTERED SHISHITO PEPPERS** 7.5  
Sea Salt, Lime

**QUESO A LA PLANCHA** 12.5  
Caña de Oveja, Lemon Caramel

**GAMBAS AL AJILLO** 9.5  
Guindilla Peppers, Olive Oil, Garlic

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

**TROUT A LA PLANCHA\*** 15.5  
Salsa Verde

**CRISPY CALAMARI** 11.5  
Piquillo Peppers, Shishitos, Smoked Pepper Aioli

**CRISPY PORK BELLY** 10.5  
Piquillo Purée

**STEAK PAILLARD\*** 14.5  
Pepper Vinaigrette, Frites

**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

**CHORIZO W/ SWEET & SOUR FIGS** 9  
Balsamic Reduction

## SALADS

**ENSALADA MIXTA** 8.5  
Olives, Onions, Tomatoes, Romaine 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, Asparagus, Spring Onions

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

**PAELLA MARISCOS** 28 / 56 / 98  
Prawns, Calamari, Mussels, Clams

**PARILLADA BARCELONA\*** 31 / 62 / 108  
NY Strip, Chicken, Pork Belly, 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 | SOUS CHEF MAC WILLIAMS

\*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  
 2018 **AT Roca, Reserva, Brut Nature**, Classic Penedès, Spain  
 2019 **Caves São João, Brut Rosé**, Bairrada, Portugal

*Xarel-lo Blend* 4.75 9.5 38  
*Macabeo Blend* 6.5 13 52  
*Baga Blend* 6.25 12.5 50

### WHITE

2020 **Mila**, Rías Baixas, Spain  
 2020 **Rezabal**, Getariako Txakolina, Spain  
 2020 **Menade**, Rueda, Spain  
 2020 **Pinord, Diorama**, Penedès, Spain  
 2020 **La Vineyta, 'Pipa'**, Emporda, Spain  
 2019 **Vinos Piñol, Raig de Raim**, Terra Alta, Spain  
 2020 **Mestizaje Blanc**, El Terrerazo, Spain  
 2019 **Viña Callejuela, Blanco de Hornillos**, Jerez, Spain  
 2018 **Capítulo 7**, Mendoza, Argentina  
 2021 **Aylin**, San Antonio, Chile  
 2021 **Bodegas Cerro Chapeu**, Cerro Chapeu, Uruguay  
 2019 **1752 Gran Tradicion**, Cerro Chapeu, Uruguay  
 2019 **Marcel Couturier**, Mâcon-Loché, France  
 2020 **Iniceri, 'Abisso'**, Sicily, Italy  
 2020 **Leitz, Feinherb**, Rheingau, Germany

*Albariño* 6 12 48  
*Hondarribi Zuri* 6.25 12.5 50  
*Verdejo* 6.25 12.5 50  
*Xarel-lo* 4.75 9.5 38  
*Malvasia* 5.75 11.5 46  
*Garnacha Blanca* 5.75 10 40  
*Merseguera, Viognier* 5.75 11.5 46  
*Palomino* 6.25 12.5 50  
*Pedro Ximénez* 4.5 9 36  
*Sauvignon Blanc* 5 10 40  
*Chardonnay* 4.75 9.5 38  
*Petit Manseng Blend* 6.25 12.5 50  
*Chardonnay* 7.25 14.5 58  
*Catarratto* 5.5 11 44  
*Riesling* 6 12 48

### ROSÉ & SKIN CONTACT

2020 **Liquid Geography**, Bierzo, Spain  
 2020 **Familia Schroeder, Saurus**, Patagonia, Argentina  
 2020 **Lafage, 'Miraflores'**, Roussillon, France  
 2019 **Los Conejos Malditos**, Blanco Con Madre, Toledo, Spain

*Mencía* 5 10 40  
*Pinot Noir* 4.5 9 36  
*Mourvedre Blend* 6.5 13 52  
*Malvar, Airén* 5 10 40

### RED

2017 **Nucerro, Reserva**, Rioja, Spain  
 2021 **Le Naturel**, Navarra, Spain  
 2020 **Azul y Garanza**, Navarra, Spain  
 2018 **César Marquez Pérez, Parajes**, Bierzo, Spain  
 2019 **Sotabosc**, Montsant, Spain  
 2020 **Vins de Pedra, Negre de Folls**, Conca de Barberá  
 2019 **Primitivo Quiles, Cono 4**, Alicante, Spain  
 2019 **Camino de Navaherreros**, Sierra de Gredos, Spain  
 2018 **Uva de Vida, Biográfico**, Toledo, Spain  
 2019 **Bodegas Ponce, Clos Lojen**, Manchuela, Spain  
 2016 **Fontes Cunha, 'Mondeco'**, Dão, Portugal  
 2020 **Earth First, Classic**, Mendoza, Argentina  
 2018 **Belinda**, Mendoza, Argentina - *served chilled*  
 2018 **Peñalolen**, Maipo, Chile  
 2017 **Polkura**, Colchagua, Chile  
 2019 **Casas del Bosque**, Casablanca, Chile  
 2020 **Domaine Vallot**, Côtes-du-Rhône, France  
 2020 **Dom. des Tourelles, Bekaa Rouge**, Bekaa Valley, Lebanon

*Tempranillo* 6.25 12.5 50  
*Garnacha* 4.75 9.5 38  
*Tempranillo* 4.5 9 (L) 50  
*Mencía* 6.75 13.5 54  
*Garnacha, Cariñena* 6.25 12.5 50  
*Trepat Blend* 4.75 9.5 38  
*Monastrell* 4.25 8.5 34  
*Garnacha* 6.25 12.5 50  
*Tempranillo, Graciano* 6.75 13.5 54  
*Bobal* 5.5 11 44  
*Touriga National Blend* 3.5 7 28  
*Malbec* 5 10 40  
*Bonarda, Pedro Ximénez* 4.5 9 36  
*Cabernet Sauvignon* 6.25 13.5 50  
*Syrah* 6.5 13 52  
*Pinot Noir* 7 14 56  
*Grenache Blend* 6.75 13.5 54  
*Cabernet Blend* 6 12 48

## SHERRY

### DRY

**Jarana**, Lustau, 750mL  
**Tradicion**, Bodegas Tradicion, 750mL  
**La Cigarera**, 375mL  
**Almacenista**, Lustau, 500mL  
**Los Arcos**, Lustau, 750mL  
**Carlos VII**, Alvear, 375mL  
**Península**, Lustau, 750mL  
**15 Años**, El Maestro Sierra, 375mL  
**Marques de Poley**, Toro Albala, 500mL

*Fino* 5.5 44  
*Fino* 10 80  
*Manzanilla* 8.5 34  
*Manzanilla Pasada* 14 84  
*Amontillado* 6 48  
*Amontillado* 11.5 46  
*Palo Cortado* 9 72  
*Oloroso* 11 44  
*Oloroso* 8.5 51

### SWEET

**East India Solera**, Lustau, 750mL  
**Toro Albala**, 1988, 375mL  
**Solera 1927**, Alvear, 375mL

*Oloroso Dulce* 9 72  
*Pedro Ximénez* 18 72  
*Pedro Ximénez* 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)

**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, Cardamaro, Maple Syrup,  
 Lemon, Cardamom & Lavender Bitters

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

## GINTONICS

Inspired by the Biodynamic calendar, featuring 14  
 Citadelle Gin.

**FRUIT**  
 Fever Tree Grapefruit, Fever Tree Elderflower,  
 Strawberry, Lemon, Pink Peppercorn

**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  
 Sycamore, Southern Girl Blonde - NC 4 8  
 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  
 Carolina Brewery, Sky Blue Kölsch - NC 7  
 Peroni, Lager - Italy 7.5  
 Estrella Damm, Daura Gluten-Free Lager - Spain 7  
 Avery, Liliko'i Kepolo, Passion Fruit Witbier-CO 8.5  
 Blackberry Farm Brewery, Classic - TN 9  
 Catawba, White Zombie - NC 7.5  
 Hitachino, Nest White - Japan 14  
 Founders, All Day IPA - MI 6.5  
 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  
 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