

barcelona

BRUNCH

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	DÉLICE DE BOURGOGNE Burgundy, FR Triple Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	BRESAOLA Lombardy, IT Cured, Eye Round, Soft Texture, Sweet, Tender
JAMÓN SERRANO Castilla y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	MARINATED MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. In Herb Citrus Oil	LOMO IBÉRICO DE BELLOTA Castilla y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón	VALDEÓN Castilla y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant
SWEET COPPA New Jersey, US Aged Pork Shoulder, Spiced, Sweet, Tangy	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild	APERITIVO BOARD An assortment of Spanish aperitivo snacks to pair with your anytime drinks
FINOCCHIONA Tuscany, IT Pork Sausage With Fennel, Red Wine. Rich, Complex	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked	IBORES Extremadura, ES Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed	<i>Patatas Bravas, Pickled Peppers, Caponata, Drunken Goat, Manchego, Jamón Serrano, Fuet, Marcona Almonds</i>
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky			

TAPAS

OLIVE OIL PANCAKES Quince Butter	8	PIQUILLOS RELLENOS Creamy Drunken Goat, Sea Salt	9	ENSALADA MIXTA Olives, Onions, Tomatoes, Little Gem Lettuce	9
SERRANO BENEDICT Pan Tomato, Hollandaise	8.5	LEMON HUMMUS Artichoke, Tahini, Olive Oil	9.5	TOMATO & SERRANO Manchego, Parsley Vinaigrette	10.5
VEGETABLE BENEDICT Spinach, Pimentón Hollandaise	7.5	POTATO TORTILLA Chive Sour Cream	7		
SMOKED SALMON Labneh, Pickled Vegetables, Crostini	14.5	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8		
PORK BELLY HASH Fried Egg, Hollandaise	14.5	SALT COD BUÑUELOS Chive Aioli, Lemon	11.5	PORK BELLY FIDEOS Butternut Squash, Cherry Peppers	18.5
TORRIJAS Crema Catalana, Spiced Apples	7.5	PULPO GALLEGO Confit Potatoes, Red Onions	15.5	CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
ESTRELLADOS Mangalica, Fried Egg, Garlic Aioli	12.5	SCALLOPS Carrot Purée, Lime	18.5		half / full / double
BOCADILLOS Mahón, Bacon Jam, Lemon Thyme Butter	14	BOQUERONES Endive, Jicama Relish	6	PAELLA VERDURAS Sweet Potatoes, Fennel Okra, Garlic Aioli	18 / 36 / 64
HOUSE MARINATED OLIVES Garlic, Thyme, Citrus, Giardiniera	5	GAMBAS AL AJILLO Guindilla Peppers, Olive Oil, Garlic	9.5	PAELLA MARISCOS Shrimp, Calamari, Clams, Mussels	28 / 56 / 98
CHARRED SQUASH Garlic, Lemon, Chili Oil	8	MAHI-MAHI A LA PLANCHA Puttanesca	15.5	PAELLA SALVAJE Pork Belly, Chorizo, Chicken, Chickpeas, Egg	28 / 56 / 98
SPINACH & CHICKPEA CAZUELA Cumin, Roasted Onions, Lemon	8.5	ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	9.5	PARILLADA BARCELONA* Steak, Chicken, Pork Loin, Gaucho Sausage	31 / 62 / 108
WHIPPED SHEEP'S CHEESE Pimentón Honey, Pepitas, Toasted Bread	8.5	BACON-WRAPPED DATES Valdeón Mousse	8		
QUESO A LA PLANCHA Caña de Oveja, Cherry, Pepita Dukkah	10.5	PORK BELLY Red Pepper Agrodulce	10.5	FLAN CATALÁN	7
CHAMPIÑONES Scallion Confitido, Sherry	11	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7	CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
COLLARD GREENS Serrano, Breadcrumbs	9.5	BONE MARROW Serrano and Onion Jam, Toasted Bread	15.5	CREPAS WITH SEASONAL FRUIT Citrus Cream, Apples, Walnuts	8
BUTTERNUT SQUASH MONTADITO Pimentón Honey, Ricotta, Pepitas	14			ARROZ CON LECHE Cinnamon	7
EGGPLANT CAPONATA Sweet Peppers, Basil	5.5			OLIVE OIL CAKE Sea Salt	9

EXECUTIVE CHEF COREY O'SHEA | SOUS CHEFS TRACY WILDRICK & 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. Please inform your server if a person in your party has a food allergy

WINES BY THE GLASS

SPARKLING

NV BarCava, Brut, Penedès, Spain	Xarel-lo Blend	3oz	6oz	bottle
2021 Caves São João, Brut Rosé, Bairrada, Portugal	Baga Blend	4.75	9.5	38
		6.25	12.5	50

WHITE

2021 Menade, Rueda, Spain	Verdejo	3oz	6oz	bottle
2022 Asnella, Vinho Verde, Portugal	Arinto, Loureiro	6.25	12.5	50
2022 Mila, Rías Baixas, Spain	Albariño	5.25	10.5	42
2022 La Vineyta, ‘Pipa’, Empordà, Spain	Malvasia	6	12	48
2022 Le Naturel, Blanco, Navarra, Spain	Garnacha Blanca	5.75	11.5	46
2020 Capítulo 7, Mendoza, Argentina	Pedro Ximénez	5	10	40
2022 Aylin, San Antonio, Chile	Sauvignon Blanc	4.5	9	36
2020 Pinord, Diorama, Penedès, Spain	Xarel-lo	5.25	10.5	42
2020 1752 Gran Tradicion, Cerro Chapeu, Uruguay	Petit Manseng Blend	4.75	9.5	38
2019 Callejuela, Blanco De Hornillos, Jarez, Spain	Palomino-Fino	6.25	12.5	50
2021 Iniceri, ‘Abisso,’ Sicily, Italy	Catarratto	6.25	12.5	50
2022 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	Chardonnay	5.5	11	44
2021 Leitz, Feinherb, Rheingau, Germany	Riesling	4.75	9.5	38
2021 L’alpage, Mont-Sur Rolle, Switzerland	Chasselas	6	12	48
		6.5	13	52

ROSÉ & SKIN CONTACT

2021 Liquid Geography, Bierzo, Spain	Mencía	3oz	6oz	bottle
2021 Familia Schroeder, Saurus, Patagonia, Argentina	Pinot Noir	5	10	40
2021 Christophe Avi, Agenais, France	Cabernet Sauvignon	4.5	9	36
2021 Los Conejos Malditos, Toledo, Spain	Malvar, Airén	5.5	11	44
		5	10	40

RED

2018 Nucerro, Reserva, Rioja, Spain	Tempranillo	3oz	6oz	bottle
2020 Bardos, Romántica, Ribera del Duero, Spain	Tempranillo	6.5	13	52
2021 Glup Glup, Carinera, Spain	Garnacha	6	12	48
2021 Azul y Garanza, Navarra, Spain	Tempranillo	4.5	9	36
2021 César Marquez Pérez, Parajes, Bierzo, Spain	Mencía	4.5	9	(L) 50
2020 Pedro Gonzalez, Mittelbrunn, Castilla y León, Spain	Prieto Picudo	6.75	13.5	54
2019 Belinda, Mendoza, Argentina - served chilled	Bonarda, Pedro Ximénez	4.5	9	36
2019 Sotabosc, Montsant, Spain	Garnacha, Cariñena	4.5	9	36
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	Trepat Blend	6.25	12.5	50
2020 Primitivo Quiles, Cono 4, Alicante, Spain	Monastrell	4.75	9.5	38
2020 Peninsula Viticultores, Vino de Montaña	Garnacha, Pinuela, Refute	4.75	9.5	38
2022 Bodegas Ponce, Clos Lojen, Manchuela, Spain	Bobal	6.5	13	52
2020 Quieto, Gran Corte, Mendoza, Argentina	Cabernet Franc, Malbec	5.5	11	44
2019 Peñalolen, Maipo, Chile	Cabernet Sauvignon	6.5	13	52
2019 Polkura, Colchagua, Chile	Syrah	6.5	13	52
2018 Alto de la Ballena, Maldonado, Uruguay	Cabernet Franc Blend	7	14	56
2021 Domaine Vallot, Côtes-du-Rhône, France	Grenache Blend	6.75	13.5	54
2020 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	Cabernet Blend	6.5	13	52
		6	12	48

SHERRY

DRY

Jarana, Lustau, 750mL	Fino	3oz	bottle
Tradicion, Bodegas Tradicion, 750mL	Fino	5.5	44
La Cigarrera, 375mL	Manzanilla	10	80
Los Arcos, Lustau, 750mL	Amontillado	8.5	34
Almacenista, Lustau, 500mL	Manzanilla Pasada	6	48
Península, Lustau, 750mL	Palo Cortado	14	84
15 Años, El Maestro Sierra, 375mL	Oloroso	9	72
		11	44

SWEET

East India Solera, Lustau, 750mL	Oloroso Dulce	3oz	bottle
Solera 1927, Alvear, 375mL	Pedro Ximénez	9	72
Nectar, Gonzalez Byass, 375mL	Pedro Ximénez	15	60
		9	36

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)	
GRENACHE (ON THE ROCKS) Le Nature Blanco / l Vino de Montaña / Domaine Vallot	18
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	
ACID TRIP L’alpage / Asnella / Belinda	15
High. Acid. Wines.	

COCKTAILS

MIMOSA	10.5
Choice of: Classic with Fresh Squeezed OJ, Orange-Peach-Grapefruit or Guava-Lavender-Lemon	

BLOODY MARY	10
360 Vodka, Housemade Bloody Mary Mix	

BEES & BAYS (No ABV)	6
Lime, Salted Honey Syrup, Cardamom, Bitters	
Sparkling Water, Torched Bay Leaf	

SUMMER STREET SLING	12
Chamomile Infused 360 Vodka	
Grapefruit, Lemon, Grapefruit Bitters, Peychaud’s	

DOS PENÍNSULAS	13
Libélula Joven 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	

GINTONICS

Inspired by the Biodynamic calendar	15
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CATALAN
Citadelle Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary

VALENCIAN
Citadelle Gin, Fever Tree Premium Tonic Water, Orange Blossom Water, Orange, Thyme

GALICIAN
Citadelle Gin, Fever Tree Premium Tonic Water, Lemon, Green Apple, Mint

SANGRIA

RED OR WHITE SANGRIA	glass	pitcher
Rioja Wine, Elderflower, Citrus Infused Dark Rum,	9.5	34
Guava Nectar		

GUNS & ROSÉS	glass	carafe
São João Brut Rosé, Lillet Rosé,	12.5	50
Bedlam Vodka, Peach Nectar, Lemon, Grapefruit Bitters		

BEER

DRAFT	caña	doble
Tobacco Wood Brewing, Pineapple Pale Ale- NC	4.25	8.5
Trophy Brewing, Trophy Wife Session IPA - NC	4.25	8.5
R&D Brewing, Riviera Mexican Lager - NC	3.75	7.5
Raleigh Brewing, Not Another N.E. IPA - NC	4.25	8.5

BOTTLES & CANS

Estrella Galicia, Lager – Spain	7.5
Left Hand Brewing, Milk Stout - CO	8
Peroni, Lager - Italy	8.5
Estrella Damm, Daura Gluten-Free Lager - Spain	8.5
Tobacco Wood Brewing, Rocket Surgery Kolsch (16oz) - NC	11
Trophy Brewing, Trophy Husband Wit (16 oz) - NC	10
Fullsteam, Paycheck Pilsner – NC	8.5
Lynnwood Brewing Concern, Blonde Moment, NC	8.5
Lynnwood Brewing Concern, Bill & Ted Excellent Amber, NC	9.5
Jade IPA, Foothills Brewing – NC	8.5
Blackberry Farm Brewery, Belgian Ale – TN	9
Fullsteam, Rocket Science IPA – NC	8.5
Triple C, Baby Maker Double IPA (16 oz) - NC	12.5
Allagash, Tripel Reserve – ME	10.5
The Duck-Rabbit, Brown Ale – NC	7.5
Hitachino, Nest White - Japan	14
Heineken 0.0 (NO ABV) – Netherlands	6.5

CIDERS	
Bull City, Off Main Cider (12oz)	8
Isastegi, Sagardo Natural Cider (750mL) – Spain	28
Pomarina Brut Sidra (750mL) – Spain	42

