

B A R C E L O N A

CHARCUTERIE & CHEESE

6.75 for one
18.50 for three

JAMÓN SERRANO
Segovia
Dry-cured Spanish ham

SORIA
United States
Dry-cured Pork Sausage and Pimentón

FUET
Catalonia
Dry-Cured Pork Sausage

SOBRASADA
Majorca
Spreadable Pork Sausage

6-MONTH MANCHEGO
La Mancha
Firm, cured Sheep's Milk, sharp & piquant

MARINATED MAHÓN
Minorca
Semi-soft, Cow's Milk Cheese

IBORES
Extremadura, Spain
Unpasteurized Goat's Milk
Semi-firm, tangy and sharp finish

SAN SIMON
Galicia
Pasteurized Cow's milk cheese,
Semi-soft, smokey flavour

IDIAZABAL
Navarra
Raw, Smoked Sheep's Milk

CABRA ROMAO
Castilla-La Mancha
Raw Sheep's Milk Cheese
Rubbed with Rosemary

VALDEÓN
Castile y León
Cow & Goat's Milk blue cheese,
tangy & spicy

LOMO IBÉRICO 12.00
Salamanca
Dry-cured Ibérico Pig

APERITIVO BOARD 18.00
Marinated Olives, Patatas Bravas,
Pickled Peppers and Chef's Selection
of Two Cheeses and Meats

EXECUTIVE CHEF
WALTER SILVA
SOUS CHEF
CORY OWEN

*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

POTATO TORTILLA 6.00
Chive Sour Cream

EGGPLANT CAPONATA 5.00
Sweet Peppers, Basil

CARROTS & SWEET POTATOES 7.50
Duck Fat, Spiced Maple Glaze

CAULIFLOWER CATALAN 7.50
Golden Raisins, Almonds

CRISPY BRUSSEL SPROUTS 7.50
Sherry Glaze, Pepitas

MUSHROOMS A LA PLANCHA 10.50
Fox Farm & Forage
Salsa Verde

SPINACH-CHICKPEA CAZUELA 8.00
Cumin, Lemon

MARINATED OLIVES 5.00
Citrus, Chili Flake

WHIPPED SHEEPS CHEESE 9.00
Pimentón Honey, Almonds

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

GAMBAS AL AJILLO* 9.50
Guindilla Pepper, Olive Oil, Garlic

PULPO A LA PLANCHA 11.00
Potato Confit, Spicy Romesco

CRISPY CALAMARI 10.50
Smoked Pepper Aioli

BOQUERONES 6.00
Parsley, Garlic

STRIPED BASS PLANCHA 11.50
Salsa Verde

ALBONDIGAS 9.50
Spiced Meatballs in Ham-Tomato Sauce

SPICED BEEF EMPANADAS 7.00
Red Pepper Sauce

HANGER STEAK* 11.50
Truffle Vinaigrette

JAMÓN & MANCHEGO CROQUETAS 6.50
Garlic Aioli

CHORIZO W/ SWEET & SOUR FIGS 8.50
Balsamic Reduction

BACON-WRAPPED DATES 8.00
Valdeón Mousse

LOMO IBERICO COCA 12.00
Manchego, Kale

CALDOSO 12.50
Wild Boar, Smoked Carrots



Thank you for joining us as we gradually reopen for dining service. We'd love to hear your feedback, scan this code to leave us a digital comment card

BRUNCH

(Available Saturday and Sunday 11am-3pm)

TORRIJAS 6.50
Crema Catalana, Valencia Orange

OLIVE OIL PANCAKES 7.00
Quince Butter

STEAK & EGG 12.00
Chimichurri

WILD MUSHROOM MONTADITO 8.50
Ricotta, Fried Egg

SERRANO BENEDICT 7.50
Pan Tomate, Hollandaise

CHORIZO HASH 8.50
Peppers, Onions, Hollandaise

ESTRELLADOS 11.50
Lomo Ibérico, Fried Egg, Hollandaise

FRITTATA 8.50
Peppers, Onions, Mushrooms, Sheeps Cheese

GAMBAS & GRITS 9.00
Chorizo Gravy

SALADS

ENSALADA MIXTA 8.00
Olives, Onions, Tomatoes, Little Gem Lettuce

ROASTED BEET SALAD 7.50
Ricotta Cheese, Spiced Pepita

KALE SALAD 7.50
Boquerones Dressing, Manchego, Crumbled Rustic

LARGE PLATES

CHICKEN PIMIENTOS 21.00
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 25.50
Brussels, Salsa Verde

PAELLA VERDURAS 16.00 / 32.00 / 64.00
Brussels, Mushroom, Butternut Squash

PAELLA MARISCOS 24.50 / 49.00 / 98.00
Prawns, Mussels, Squid, Clams

PAELLA SALVAJE 24.50 / 49.00 / 98.00
Pork, Chorizo, Chickpeas, Fried Egg

PARILLADA* 27.00 / 54.00 / 108.00
Steak, Chicken, Pork, Sausage

DESSERTS

FLAN CATALÁN 6.50

CREPAS SALGUERO 7.50
Dulce de Leche Cream, Hazelnuts

BASQUE BURNT CHEESECAKE 8.00
Luxardo Cherries

OLIVE OIL CAKE 8.00
Sea Salt

CHOCOLATE CAKE 8.00
Crème Anglaise, Almond Crumble

WINES

SPARKLING

NV BarCava, Brut, Penedès, Spain	8.5	34
2018 Caves São João, Rosé, Bruto, Bairrada, Portugal	12.5	50

MIMOSAS

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

ROSES

2019 Mencía, Liquid Geography, Bierzo, Spain	10	40
2019 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina	9	36

WHITES

LIGHT | CITRUS | CRISP

2019 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain	12.5	50
2018 Viura, Azul y Garanza, Navarra, Spain	7.5	42
2018 Xarel-lo, Pinord, Diorama, Penedès, Spain	9.5	38
2018 Malvasia, La Vineyta, 'Pipa', Emporda, Spain	10	40
2018 Pedro Ximénez, Capitulo 7, Mendoza, Argentina		36
2018 Riesling, Leitz, Feinherb, Rheingau, Germany	12	48

MEDIUM | FRUITY | MINERAL

2019 Garnacha Blanca, Vinos Piñol, Raig de Raim, Terra Alta, Spain		40
2017 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain	11.5	46
2018 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, France	12.5	50
2018 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	11	44

FULL | RIPE | SPICE

2016 Godello, El Castro de Valtuille, Bierzo, Spain		52
2017 Albillo, Marañones, Picarana, Sierra de Gredos, Spain	13.5	54
2018 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay	9.5	38
2018 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay	12.5	50
2016 Chardonnay, Marcel Coutier, Mâcon-Loché, Burgundy, France	14.5	58

REDS

LIGHT | BERRIES | ELEGANT

2017 Tempranillo, Bodegas Lanzaga, LZ, Rioja Spain	12.5	50
2018 Garnacha, Le Naturel, Navarra, Spain	9.5	38
2017 Mencía, César Marquez Pérez, Parajes, Bierzo, Spain	13.5	54
2018 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain		50
2016 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain		50
2018 Trepas Blend, Negre de Folls, Conca de Barberá, Spain	9.5	38
2018 Bonarda/Pedro Ximénez, Belinda, Mendoza, Argentina	9	36
2018 Grenache Blend, Domaine Vallot, Côtes-du-Rhône, France	12	48

MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	12.5	50
2018 Tempranillo, Los Conejos Malditos, Toledo, Spain	9	36
2015 Tintilla, Vara y Pulgar, Cadíz, Spain	13	52
2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal	7	28
2018 Malbec, Earth First, Mendoza, Argentina	10	40

FULL | RIPE | BOLD

2016 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	10.5	42
2015 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain		48
2017 Garnacha, Proyecto Garnachas, Fosca, Priorat, Spain	11.5	46
2018 Tempranillo/Graciano, Uva de Vida, Biográfico, Toledo, Spain	13.5	54
2016 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain		54
2015 Syrah, Polkura, Colchagua, Chile	13	52
2016 Cabernet Franc Blend, Quieto, Mendoza, Argentina	12.5	50

SANGRIA & COCKTAILS

SANGRIA, RED OR WHITE 7.5/glass 30/Pitcher
Rioja Wine, Elderflower, Citrus-Infused Dark Rum, Guava Nectar

GUNS & ROSÉS 12/glass 48/Carafe
São João Brut Rosé, Lillet Rosé, Social House Vodka, Peach Nectar, Lemon, Grapefruit Bitters

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

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

EL MESTIZO 11
Libélula Joven 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

OTOÑO 12
Raynal VSOP Brandy, Amaro Nonino
Boiled Cider, Aquafaba, Lemon

BEERS

DRAFT

Fullsteam, Paycheck Pilsner - NC	7oz	14 oz	3.75	7.5
Catawba, White Zombie - NC			3.75	7.5
Crank Arm Brewing, Rickshaw 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
St. Pauli Girl, Non-Alcoholic - Germany		5
Estrella Damm, Daura Gluten-Free Lager - Spain		8
Estrella Galicia, Lager - Spain		7.5

WHEAT | FRUIT | SAISON

Avery, Liliko'i Kepolo, Passion Fruit Witbier - CO		8.5
Crank Arm Brewing, Whitewall (16 oz) - NC		9
Hitachino, Nest White - Japan		14

HOPPY | FLORAL | BITTER

Founders, All Day IPA - MI		6.5
Fullsteam, Rocket Science IPA - NC		7.5
Lenny Boy, Citraphilia IPA (16 oz) - NC		10
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
The Duck-Rabbit, Brown Ale - NC		7.5

SOURS | CIDERS

Hi-Wire Brewing, Rotating Session Sour Series - NC		7.5
Red Clay Ciderworks, Queen City (16 oz) - NC		10
Isastegi, Sagardo Natural Cider (750mL) - Spain		28
Pomarina Brut Sidra (750mL) - Spain		42
Windy Hill, Ginger Gold Cider (750mL) - SC		29
Westbrook Brewing, Gose - SC		9.5

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

