

barcelona

BRUNCH

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	DÉLICE DE BOURGOGNE Burgundy, FR Triple Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	BRESAOLA 10.5 Lombardy, IT Cured, Eye Round, Soft Texture, Sweet, Tender
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón	MARINATED MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. In Herb Citrus Oil	LOMO IBÉRICO DE BELLOTA 12 Castilla y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	VALDEÓN Castilla y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	QUESO DE TRUFA 10.5 Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant
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	SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild	APERITIVO BOARD 26 An Assortment Of Spanish Aperitivo Snacks To Pair With Your Anytime Drinks <i>Patatas Bravas, Drunken Goat, Manchego, Olives, Jamón Serrano, Fuet, Marcona Almonds</i>
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	IBORES Extremadura, ES Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed	ROMAO Castilla-La Mancha, ES Semi-Firm, Raw Sheep's Milk, Aged 9 Months. Rosemary Coated, Buttery	
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón			

TAPAS

OLIVE OIL PANCAKES 8 Quince Butter	ASPARAGUS A LA PLANCHA 9 Sunflower Seed Romesco	ENSALADA MIXTA 9 Olives, Onions, Tomatoes, Little Gem Lettuce
SERRANO BENEDICT 8.5 Pan Tomato, Hollandaise	SPINACH & CHICKPEA CAZUELA 8.5 Cumin, Roasted Onions, Lemon	ENDIVE SALAD 8.5 Walnuts, Valdeón, Smoked Honey Vinaigrette
VEGETABLE BENEDICT 7.5 Spinach, Hollandaise	LEMON-ARTICHOKE HUMMUS 9.5 Tahini, Olive Oil	LARGE PLATES
CHORIZO HASH 15.5 Fried Egg, Hollandaise	PATATAS BRAVAS 8 Salsa Brava, Garlic Aioli	PORK BELLY FIDEOS 18.5 Leeks, Cherry Peppers
SMOKED SALMON 14.5 Labneh, Pickled Vegetables	POTATO TORTILLA 7 Chive Sour Cream	CHICKEN PIMIENTOS 23 Potatoes, Lemon, Hot Cherry Peppers
STEAK & EGG* 14.5 Red Chimichurri	SALT COD BUÑUELOS 11.5 Chive Aioli	WHOLE ROASTED BRANZINO 26.5 Asparagus, Salsa Verde, Lemon
MERGUEZ 11.5 Fried Egg, Roasted Peppers, Onions	SCALLOPS 18.5 Carrot Purée	half / full / double
TORRIJAS 7.5 Crema Catalana, Strawberries	PULPO GALLEGO 15.5 Confit Potatoes, Red Onions	PAELLA VERDURAS 18 / 36 / 64 Leeks, Fennel, Radish, Asparagus, Olives, Garlic Aioli
EGGPLANT CAPONATA 5.5 Sweet Peppers, Basil	BOQUERONES 6 Garlic, Olive Oil	PAELLA MARISCOS 28 / 56 / 98 Shrimp, Calamari, Mussels
HOUSE MARINATED OLIVES 5 Garlic, Thyme, Citrus, Giardiniera	CHICKEN THIGH 9.5 Aji Amarillo	PAELLA SALVAJE 28 / 56 / 98 Pork Belly, Chorizo, Chicken, Chickpeas, Olives, Egg
ESTRELLADOS 12.5 Mangalica, Fried Egg, Garlic Aioli	BONE MARROW 15.5 Serrano and Onion Jam	PARILLADA BARCELONA* 31 / 62 / 108 Steak, Chicken, Pork Loin, Gaucho Sausage
PIQUILLOS RELLENOS 9 Drunken Goat, Sea Salt	WAGYU CARPACCIO* 17.5 Idiazábal, Harissa Aioli	DESSERTS
ROASTED RADISH 9 Salsa Verde	ALBONDIGAS 9.5 Spiced Meatballs in Jamón-Tomato Sauce	FLAN CATALÁN 7
CRISPY ARTICHOKE 9.5 Lemon Aioli	PORK BELLY 10.5 Red Pepper Agrodolce	CHOCOLATE CAKE 9 Coffee Crème Anglaise, Almond Crumble
HARICOT VERTS 8.5 Garlic-Tomatoes, Toasted Pine Nuts	JAMÓN & MANCHEGO CROQUETAS 7 Garlic Aioli	OLIVE OIL CAKE 9 Sea Salt
SUGAR SNAP PEAS 8.5 Sofrito, Chili, Lemon	LAMB CHOP* 18.5 Green Goddess	CREPAS WITH SEASONAL FRUIT 8 Citrus Cream, Strawberries, Mint
WHIPPED SHEEP'S CHEESE 8.5 Pimentón Honey, Pepitas		

EXECUTIVE CHEF COREY O'SHEA | SOUS CHEF 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

		3oz	6oz	bottle
NV BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	5	10	40
2021 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50
2019 AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52

WHITE

		3oz	6oz	bottle
2022 Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2021 Menade , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2022 Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2022 La Vineyta, 'Pipa' , Empordà, Spain	<i>Malvasia</i>	5.75	11.5	46
2022 Orto Vins, Les Argiles Blanc , Montsant, Spain	<i>Macabeo, Garnacha Blanca</i>	7	14	56
2022 Le Naturel, Blanco , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2022 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.25	10.5	42
2021 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	7	13	52
2020 Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 Bodegas Alvear, 3 Miradas	<i>Pedro Ximenez</i>	6.25	12.5	50
2022 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2021 Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6	12	48
2021 L'alpage , Mont-Sur Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

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

RED

		3oz	6oz	bottle
2018 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	7	14	52
2020 Bardos, Romántica , Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2021 Glup Glup , Carinera, Spain	<i>Garnacha</i>	4.5	9	36
2021 Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.5	9	(L) 50
2017 Alberto Orte , A Portela	<i>Mencia</i>	6.5	13	52
2020 Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	4.75	9.5	38
2020 Pedro Gonzalez, Mittelbrunn , Castilla y León, Spain	<i>Prieto Picudo</i>	4.5	9	36
2019 Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2020 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepas Blend</i>	4.75	9.5	38
2020 Peninsula Viticultores , Vino de Montaña	<i>Garnacha, Pinuela, Refute</i>	6.5	13	52
2022 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2020 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2020 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2019 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2021 Garage Wine Company, Revival , Maule Valley, Chile	<i>Pais</i>	5.75	11.5	46
2022 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2019 Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2018 Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.25	10.5	40
2021 Chateau du Mourre du Tendre , Cuvee Paul, Cotes du Rhone	<i>Grenache Blend</i>	7	14	56
2020 Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<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 , 1L	<i>Manzanilla</i>	8.5	93
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6	48
Almacenista , Lustau, 500mL	<i>Manzanilla Pasada</i>	14	84
Península , Lustau, 750mL	<i>Palo Cortado</i>	9	72
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	11	44

SWEET

		3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	15	60
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	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 Naturel Blanco / Vino de Montaña / Cuvee Paul 18
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

ACID TRIP Asnella / L'Alpage / Belinda 15
High. Acid. Wines.

BIO-CURIOUS Diorama / Pedro González Mittelbrunn / Biográfico 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

COCKTAILS

MIMOSA 11
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

TYGRA 13
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber

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 three of Spain's most iconic regions 15

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
Weldon Mills Vodka, Peach Nectar, Lemon, Grapefruit Bitters

BEER

DRAFT caña doble
R & D Brewing, Riviera Lager – NC 3.75 7.5
Tobacco Wood, 565 Amber Ale – NC 4.25 8.5
Raleigh Brewing, Not Another Hazy NE IPA 4.25 8.5
Trophy Brewing, Trophy Wife Session IPA - NC 4.25 8.5

BOTTLES & CANS

Peroni, Lager - Italy 8.5
Tobacco Wood Brewing, Rocket Surgery Kolsch (16oz) - NC 11
Estrella Damm, Daura Gluten-Free Lager - Spain 8.5
Trophy Brewing, Trophy Husband Wit (16 oz) - NC 10
Lynnwood Brewing Concern, Blonde Moment, NC 9.5
Lynnwood Brewing Concern, Bill & Ted Excellent Amber, NC 9.5
Jade IPA, Foothills Brewing – NC 8.5
Blackberry Farm Brewery, Belgian Ale – TN 9
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
Pomarina Brut Sidra (750mL) – Spain 42