

barcelona

BRUNCH

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

FUET
Catalunya, ES
Pork Sausage. Rich, Garlic, Black Pepper

SPECK
Alto Adige, IT
Spice-Rubbed Ham. Smoky, Lean

CHORIZO PICANTE
La Rioja, ES
Pork Sausage. Smoky, Spicy, Pimentón

FINOCCHIONA
Tuscany, IT
Pork Sausage With Fennel, Red Wine.
Rich, Complex

SORIA CHORIZO
California, US
Pimentón Pork Sausage. Smoky, Garlicky

SOBRASADA
California, US
Majorcan Style Spreadable Chorizo. Rich,
Smoky, Pimentón

IDIAZÁBAL
País Vasco, ES
Semi-Firm, Raw Sheep's Milk, Aged 6
Months. Smoked, Sharp, Fruity

ALISIOS
Islas Canarias, ES
Semi-Soft, Cow & Goat's Milk, Aged 3
Months. Toasted, Creamy, Sweet
Pimentón

AGED MANCHEGO
Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months.
Buttery, Nutty, Complex

IBORES
Extremadura, ES
Semi-Firm, Raw Goat's Milk, Aged 2
Months. Pimentón Rubbed

DÉLICE DE BOURGOGNE
Burgundy, FR
Triple Crème, Cow's Milk, Mold Rind.
Mushroomy, Smooth, Tangy

MARINATED MAHÓN
Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months. In
Herb Citrus Oil

VALDEÓN
Castilla y León, ES
Creamy Blue, Cow & Goat's Milk, Cave-
Aged 2 Months. Mildly Pungent

SMOKIN' GOAT
Islas Canarias, ES
Semi-Soft, Goat's Milk, Aged 15 Days.
Smoked, Creamy, Mild

BRESAOLA 10.5
Lombardy, IT
Cured, Eye Round, Soft Texture, Sweet,
Tender

LOMO IBÉRICO DE BELLOTA 12
Castilla y León, ES
Aged 3 Months Ibérico Pork Loin. Mild,
Smoky, Pimentón

QUESO DE TRUFA 10.5
Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months,
Black Truffle. Savory, Piquant

APERITIVO BOARD 26
An Assortment Of Spanish Aperitivo
Snacks To Pair With Your Anytime Drinks

*Patatas Bravas, Idiazabal, Manchego,
Olives, Jamón Serrano, Fuet,
Marcona Almonds*

TAPAS

OLIVE OIL PANCAKES 8
Quince Butter

SERRANO BENEDICT 8.5
Pan Tomato, Hollandaise

VEGETABLE BENEDICT 7.5
Spinach, Hollandaise

CHORIZO HASH 15.5
Fried Egg, Hollandaise

STEAK & EGG* 14.5
Red Chimichurri

MERGUEZ 11.5
Fried Egg, Roasted Peppers, Onions

TORRIJAS 7.5
Crema Catalana, Strawberries

EGGPLANT CAPONATA 5.5
Sweet Peppers, Basil

HOUSE MARINATED OLIVES 5
Garlic, Thyme, Citrus, Giardiniera

GAMBAS & GRITS 11
Chorizo Gravy

ESTRELLADOS 12.5
Mangalica, Fried Egg, Garlic Aioli

PIQUILLOS RELLENOS 9
Drunken Goat, Sea Salt

ROASTED RADISH 9
Salsa Verde

CRISPY ARTICHOKE 9.5
Lemon Aioli

HARICOT VERTS 8.5
Garlic-Tomatoes, Toasted Pine Nuts

WHIPPED SHEEP'S CHEESE 8.5
Pimentón Honey, Pepitas

SPINACH & CHICKPEA CAZUELA 8.5
Cumin, Roasted Onions, Lemon

LEMON-ARTICHOKE HUMMUS 9.5
Tahini, Olive Oil

QUESO A LA PLANCHA 9.5
Caña de Oveja, Cherry, Pepita Dukkah

PATATAS BRAVAS 8
Salsa Brava, Garlic Aioli

POTATO TORTILLA 7
Chive Sour Cream

MUSSELS 14
Sobrasada, White Wine

BOQUERONES 6
Garlic, Olive Oil

CHICKEN THIGH 9.5
Aji Amarillo

BONE MARROW 15.5
Serrano and Onion Jam

SPICED BEEF EMPANADAS 8
Red Pepper Sauce

WAGYU CARPACCIO* 17.5
Idiazabal, Harissa Aioli

ALBONDIGAS 9.5
Spiced Meatballs in Jamón-Tomato Sauce

TRUFFLED BIKINI 9
Serrano Ham, Mahón

PORK BELLY 10.5
Red Pepper Agrodolce

JAMÓN & MANCHEGO CROQUETAS 7
Garlic Aioli

LAMB CHOP* 18.5
Green Goddess

SALADS

ENSALADA MIXTA 9
Olives, Onions, Tomatoes, Little Gem Lettuce

ENDIVE SALAD 8.5
Walnuts, Valdeón, Smoked Honey Vinaigrette

LARGE PLATES

PORK BELLY FIDEOS 18.5
Leeks, Cherry Peppers

CHICKEN PIMIENTOS 23
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 26.5
Asparagus, Potatoes, Salsa Verde, Lemon

half / full / double

PAELLA VERDURAS 18 / 36 / 64
Leeks, Fennel, Corn, Radish, Asparagus, Olives, Garlic Aioli

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

PAELLA SALVAJE 28 / 56 / 98
Pork Belly, Chorizo, Chicken, Chickpeas, Olives, Egg

PARILLADA BARCELONA* 31 / 62 / 108
Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN 7

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

OLIVE OIL CAKE 9
Sea Salt

CREPAS WITH SEASONAL FRUIT 8
Citrus Cream, Strawberries, Mint

BASQUE BURNT CHEESECAKE 9
Luxardo Cherries

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>Trepal 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