

# barcelona

## BRUNCH

### CHARCUTERIE & CHEESE

7 for one | 19.5 for three

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

### TAPAS

<b>OLIVE OIL PANCAKES</b> 8 Quince Butter	<b>LEMON-ARTICHOKE HUMMUS</b> 9.5 Tahini, Olive Oil	<b>ENSALADA MIXTA</b> 9 Olives, Onions, Tomatoes, Little Gem Lettuce
<b>SERRANO BENEDICT</b> 8.5 Pan Tomato, Hollandaise	<b>ASPARAGUS A LA PLANCHA</b> 9 Sunflower Seed Romesco	<b>WATERMELON SALAD</b> 8.5 Red Onions, Cucumbers, Lime Vinaigrette
<b>VEGETABLE BENEDICT</b> 7.5 Spinach, Hollandaise	<b>SPINACH &amp; CHICKPEA CAZUELA</b> 8.5 Cumin, Roasted Onions, Lemon	
<b>CHORIZO HASH</b> 15.5 Fried Egg, Hollandaise	<b>PATATAS BRAVAS</b> 8 Salsa Brava, Garlic Aioli	<b>LARGE PLATES</b>
<b>STEAK &amp; EGG*</b> 14.5 Red Chimichurri	<b>POTATO TORTILLA</b> 7 Chive Sour Cream	<b>PORK BELLY FIDEOS</b> 18.5 Leeks, Cherry Peppers
<b>MERGUEZ</b> 11.5 Fried Egg, Roasted Peppers, Onions	<b>SCALLOPS</b> 18.5 Carrot Purée	<b>CHICKEN PIMIENTOS</b> 23 Potatoes, Lemon, Hot Cherry Peppers
<b>SMOKED SALMON</b> 14.5 Labneh, Pickled Vegetables	<b>MUSSELS</b> 14 Sobrasada, White Wine	<b>WHOLE ROASTED BRANZINO</b> 26.5 Asparagus, Potatoes, Salsa Verde, Lemon
<b>TORRIJAS</b> 7.5 Crema Catalana, Strawberries	<b>BOQUERONES</b> 6 Garlic, Olive Oil	<b>half / full / double</b>
<b>EGGPLANT CAPONATA</b> 5.5 Sweet Peppers, Basil	<b>CHICKEN THIGH</b> 9.5 Aji Amarillo	<b>PAELLA VERDURAS</b> 18 / 36 / 64 Leeks, Fennel, Corn, Radish, Asparagus, Olives, Garlic Aioli
<b>HOUSE MARINATED OLIVES</b> 5 Garlic, Thyme, Citrus, Giardiniera	<b>BONE MARROW</b> 15.5 Serrano and Onion Jam	<b>PAELLA MARISCOS</b> 28 / 56 / 98 Prawns, Calamari, Mussels, Clams
<b>GAMBAS &amp; GRITS</b> 11 Chorizo Gravy	<b>SPICED BEEF EMPANADAS</b> 8 Red Pepper Sauce	<b>PAELLA SALVAJE</b> 28 / 56 / 98 Pork Belly, Chorizo, Chicken, Chickpeas, Olives, Egg
<b>ESTRELLADOS</b> 12.5 Mangalica, Fried Egg, Garlic Aioli	<b>ALBONDIGAS</b> 9.5 Spiced Meatballs in Jamón-Tomato Sauce	<b>PARILLADA BARCELONA*</b> 31 / 62 / 108 Steak, Chicken, Pork Loin, Gaucho Sausage
<b>SUGAR SNAP PEAS</b> 8.5 Sofrito, Chili, Lemon	<b>PORK BELLY</b> 10.5 Red Pepper Agrodolce	<b>DESSERTS</b>
<b>ROASTED RADISH</b> 9 Salsa Verde	<b>PORK RIBS</b> 13.5 Smoked Apricot	<b>FLAN CATALÁN</b> 7
<b>CRISPY ARTICHOKEs</b> 9.5 Lemon Aioli	<b>JAMÓN &amp; MANCHEGO CROQUETAS</b> 7 Garlic Aioli	<b>CHOCOLATE CAKE</b> 9 Coffee Crème Anglaise, Almond Crumble
<b>HARICOT VERTS</b> 8.5 Garlic-Tomatoes, Toasted Pine Nuts	<b>LAMB CHOP*</b> 18.5 Green Goddess	<b>OLIVE OIL CAKE</b> 9 Sea Salt
		<b>CREPAS WITH SEASONAL FRUIT</b> 8 Citrus Cream, Strawberries, Mint
		<b>BASQUE BURNT CHEESECAKE</b> 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 <b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	5	10	40
2021 <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50
2019 <b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52

### WHITE

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

### ROSÉ & SKIN CONTACT

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

### RED

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

## SHERRY

### DRY

		3oz	bottle
<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	5.5	44
<b>Tradicion</b> , Bodegas Tradicion, 750mL	<i>Fino</i>	10	80
<b>La Cigarrera</b> , 1L	<i>Manzanilla</i>	8.5	93
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	6	48
<b>Almacenista</b> , Lustau, 500mL	<i>Manzanilla Pasada</i>	14	84
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	9	72
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	11	44

### SWEET

		3oz	bottle
<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	15	60
<b>Nectar</b> , 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