

# barcelona

## CHARCUTERIE & CHEESE

7 For one | 19.5 For three

### JAMÓN SERRANO

Castilla y León, ES  
15-20 Months Cured Ham. Tender,  
Salty, Sweet

### SPECK

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

### SWEET COPPA

New Jersey, US  
Aged Pork Shoulder, Spiced, Sweet,  
Tangy

### FUET

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

### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky,  
Garlicky

### FINOCCHIONA

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

### SOBRASADA

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

### AGED MANCHEGO

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

### 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

### SAN SIMÓN

Galicia, ES  
Semi-Soft, Cow's Milk, Aged 3 Months.  
Smoked, Creamy, Mild

### 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  
Herbed Citrus Oil

### IBORES

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

### DRUNKEN GOAT

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 2 Months.  
Red Wine-Soaked

### VALDEÓN

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

### CAÑA DE OVEJA

Murcia, ES  
Soft-Ripened, Sheep's Milk, Aged 21  
Days, Thick Mold Rind. Buttery, Tangy

### JAMÓN MANGALICA

Castilla y León, ES  
Aged 36-42 Months, Acorn & Pasture Fed  
Mangalica. Marbled, Tender, Nutty

### QUESO DE TRUFA

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

### LOMO IBÉRICO DE BELLOTA

Castilla y León, ES  
Aged 3 Months Ibérico Pork Loin. Mild,  
Smoky, Pimentón

### APERITIVO BOARD

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

*Patatas Bravas, Pickled Peppers, Caponata  
Drunken Goat, Manchego, Jamón Serrano,  
Chorizo Picante, Marcona Almonds*

## TAPAS

### MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

### EGGPLANT CAPONATA

Sweet Peppers, Basil

### ROASTED BEETS

Pimentón Cream, Pepitas

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

### ROASTED CARROTS

Salsa Verde

### BROCCOLINI

Almond Romesco

### BLISTERED SHISHITO PEPPERS

Sea Salt, Lemon

### COLLARD GREENS

Serrano, Breadcrumbs

### CHARRED CABBAGE

Harissa, Jicama

### PIQUILLOS RELLENOS

Drunken Goat, Sea Salt

### WILD MUSHROOM MONTADITO

Truffle Ricotta, Salsa Verde

### QUESO A LA PLANCHA

Caña de Oveja, Cherry, Pepita Dukkah

### WHIPPED SHEEP'S CHEESE

Pimentón Honey, Pepitas, Toasted Bread

### RED PEPPER HUMMUS

Moruno Spices

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### POTATO TORTILLA

Chive Sour Cream

### CAULIFLOWER

Mustard Vinaigrette, Manchego

### CRISPY CALAMARI

Shishito Peppers, Piquillos, Smoked Pepper Aioli

### BOQUERONES

Garlic, Olive Oil

### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

### STEAMED MUSSELS

Chorizo, Sofrito

### SEARED PRAWNS

Red Chimichurri

### MAHI-MAHI A LA PLANCHA

Salsa Verde

### CRISPY CHICKEN THIGH

Aji Amarillo

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### TRUFFLED BIKINI

Serrano Ham, Mahón

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

### PORK BELLY

Cherry Pepper Relish

### BACON-WRAPPED DATES

Valdeón Mousse

### IBÉRICO PORK LOIN

Celeriac Purée, Orange Hazelnut Gremolata

### PORK BELLY FIDEOS

Chorizo, Butternut squash

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

### STEAK PAILLARD\*

Crispy Potatoes, Red Pepper Vinaigrette

### SPICED BEEF EMPANADAS

Red Pepper Sauce

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

### ARUGULA & QUINOA SALAD

Pomegranate Vinaigrette, Sheep's Cheese, Pepitas,  
Butternut Squash

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

**half / full / double**

### PAELLA VERDURAS

18 / 36 / 64

Cauliflower, Fennel, Squash, Brussels Sprouts, Garlic Aioli

### PAELLA MARISCOS

28 / 56 / 98

Prawns, Mussels, Clams, Calamari

### PAELLA SALVAJE

28 / 56 / 98

Chorizo, Chicken, Pork Belly, Chickpeas, Egg

### PARILLADA BARCELONA\*

31 / 62 / 108

NY Strip, Chicken, Pork Loin, Gaucho Sausage

## DESSERTS

### FLAN CATALÁN

7

### OLIVE OIL CAKE

9

Sea Salt

### CHOCOLATE CAKE

9

Coffee Crème Anglaise, Almond Crumble

### CREPAS WITH SEASONAL FRUIT

8

Citrus Cream, Peaches, Walnuts

## 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

		3oz	6oz	bottle
NV <b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2019 <b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2020 <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

## WHITE

		3oz	6oz	bottle
2021 <b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2020 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2021 <b>La Vineyta, 'Pipa'</b> , Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2019 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2021 <b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 <b>Vinos Piñol, Raig de Raim</b> , Terra Alta, Spain	<i>Garnacha Blanca</i>	5	10	40
2020 <b>Mestizaje Blanc</b> , Bodegas Mustiguillo, El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
2020 <b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2019 <b>Callejuela</b> , Blanco De Hornillos, Jarez, Spain	<i>Palomino-Fino</i>	6.25	12.5	50
2022 <b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	42
2020 <b>Marcel Couturier</b> , Mâcon-Loché, France	<i>Chardonnay</i>	8	16	64
2021 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2019 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.5	9	36
2021 <b>Iniceri, 'Abisso'</b> , Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2021 <b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Riesling</i>	6	12	48
2020 <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>Mencía</i>	5	10	40
2021 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 <b>Lafage, 'Miraflores'</b> , Roussillon, France	<i>Mourvedre Blend</i>	6.5	13	52
2019 <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

## RED

		3oz	6oz	bottle
2018 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2021 <b>La Maldita</b> , Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2020 <b>Bardos, Romántica</b> , Ribera del Duero, Spain	<i>Tempranillo</i>	5.75	11.5	46
2021 <b>Le Naturel</b> , Navarra, Spain	<i>Garnacha</i>	4.75	9.5	38
2020 <b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.5	9 (L)	50
2020 <b>César Marquez Pérez, Parajes</b> , Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2019 <b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2018 <b>Belinda</b> , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2020 <b>Raul Perez, Ultra St. Jacques</b> , Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2020 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Trepal Blend</i>	4.75	9.5	38
2018 <b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40
2020 <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Monastrell</i>	4.75	9.5	38
2018 <b>Península Viticultores</b> , Vino de Montaña	<i>Garnacha, Pinuela, Refute</i>	6.50	13	52
2019 <b>La Fanfarria</b> , Asturias, Spain	<i>Mencía, Albarín Negro</i>	6.5	13	52
2018 <b>Joan d'Anguera, Finca L'Argatá</b> , Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2021 <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2016 <b>Fontes Cunha, 'Mondeco'</b> , Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2020 <b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2017 <b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2020 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2018 <b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2021 <b>Domaine Vallot</b> , Côtes-du-Rhône, France	<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
2019 <b>Marques de Tomares</b> , Rioja, Spain	<i>Tempranillo, Mazuelo</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> , 375mL	<i>Manzanilla</i>	8.5	34
<b>Equipo Navazos</b> , 375mL	<i>Manzanilla en Rama</i>	8	32
<b>Almacenista</b> , Lustau, 500mL	<i>Manzanilla Pasada</i>	14	84
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	6	48
<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>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	15	60

## 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)

**BIO-CURIOUS** Diorama / Abisso / Biográfico 17  
Many of our wines use Biodynamic farming practices, here are three incredible examples

**GRENADE (ON THE ROCKS)** Le Naturel Vino de Montaña / Finca L'Argatá 18  
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone



## COCKTAILS

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

**FLOR DE SAL** (Low ABV) 12  
La Cigarrera Manzanilla, Alma de Trabanco Cider  
Apertif, Luxardo Marashino, Lemon, Lime, Black Lava Salt  
**Porrón for the Table** 48

**SUMMER STREET SLING** 12  
Chamomile Infused 360 Vodka  
Grapefruit, Lemon, Peychaud's

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

**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

**SMOKED SHERRY MANHATTAN** 16  
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,  
Lustau Amontillado, Angostura, Luxardo Cherry

**BOURBON SPICE RACK** 12.5  
Four Roses Bourbon, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

**LAIRD'S LANE** 15  
Monkey Shoulder Scotch, Cappelletti,  
Pasubio Vino Amaro, Orange, Angostura Bitters

## GINTONICS

Inspired by the Biodynamic calendar, featuring  
Citadel Gin 14.5

**FRUIT**  
Fever Tree Grapefruit, Fever Tree Indian Tonic,  
Strawberry, Lemon, Pink Peppercorns

**FLOWER**  
Fever Tree Elderflower, Rosebud, Lime, Cucumber

**LEAF**  
Fever Tree Indian Tonic, Juniper Berries, Lemon, Bay Leaves

**ROOT**  
Fever Tree Indian Tonic, Q Ginger Beer, Cardamom,  
Ginger, Lime

**CLASSIC BARCELONA GINTONIC**  
Fever Tree Indian Tonic, Grapefruit, Lime, Jasmine

## 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** 7oz 14oz  
Red Oak, Amber Lager- NC 4.25 8.5  
Crank Arm, Long Steady Distance IPA - NC 4.25 8.5  
Raleigh Brewing, Not Another N.E. IPA - NC 4.25 8

**BOTTLES & CANS**  
Estrella Galicia, Lager - Spain 7.5  
Peroni, Lager - Italy 8  
Jade IPA, Foothills Brewing - NC 8.5  
Red Oak, Hummingbird Helles Lager- NC 8  
Estrella Damm, Daura Gluten-Free Lager - Spain 8.5  
Westbrook Brewing, Gose - SC 9.5  
Crank Arm Brewing, Whitewall (16 oz)- NC 9  
Allagash, Tripel Reserve - ME 10.5  
Fullsteam, Rocket Science IPA - NC 8  
The Duck-Rabbit, Brown Ale - NC 7.5  
Hitachino, Nest White - Japan 14  
Avery Brewing, Island Rascal Belgain White, CO 8.5  
Founders, All Day IPA - MI 6.5  
Blackberry Farm Brewery, Belgain Ale - TN 9  
Left Hand, Milk Stout - CO 8  
Triple C, Baby Maker Double IPA (16 oz) - NC 12  
Heineken 0.0 (NO ABV) - Netherlands 5

**CIDERS**  
Windy Hill, Ginger Gold Cider (750mL) - SC 29  
Isastegi, Sagardo Natural Cider (750mL) - Spain 28  
Pomarina Brut Sidra (750mL) - Spain 42  
Bull City, Off Main Cider (12oz) 8