

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

FINOCCHIONA

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

CHORIZO PICANTE

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

SOBRASADA

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

FUET

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

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

SAN SIMÓN

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

IDIAZÁBAL

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

CAÑA DE OVEJA

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

AGED MANCHEGO

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

ALISIOS

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

IBORES

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

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

DRUNKEN GOAT

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

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

APERITIVO BOARD

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

*Patatas Bravas, Pickled Peppers, Caponata,
Drunken Goat, Manchengo, Jamón Serrano,
Fuet, Marcona Almonds*

TAPAS

HOUSE MARINATED OLIVES 5
Garlic, Thyme, Citrus, Giardiniera

EGGPLANT CAPONATA 5.5
Sweet Peppers, Basil

QUESO A LA PLANCHA 10.5
Caña de Oveja, Cherry, Pepita Dukkah

ROASTED BEETS 8.5
Pimentón Cream, Pepitas

SPINACH & CHICKPEA CAZUELA 8.5
Cumin, Roasted Onions, Lemon

BLISTERED SHISHITO PEPPERS 9
Sea Salt, Lemon

ROASTED CARROTS 8.5
Salsa Verde

CAULIFLOWER 8.5
Mustard Vinaigrette, Manchego

ASPARAGUS A LA PLANCHA 9
Sunflower Seed Romesco

CRISPY ARTICHOKEs 9.5
Lemon Aioli

COLLARD GREENS 9.5
Serrano, Breadcrumbs

WILD MUSHROOM MONTADITO 14
Truffle Ricotta, Salsa Verde

WHIPPED SHEEP'S CHEESE 8.5
Pimentón Honey, Pepitas, Toasted Bread

RED PEPPER HUMMUS 9.5
Moruno Spices

POTATO TORTILLA 7
Chive Sour Cream

PATATAS BRAVAS 8
Salsa Brava, Garlic Aioli

BOQUERONES 6
Garlic, Olive Oil

GAMBAS AL AJILLO 9.5
Guindilla Peppers, Olive Oil, Garlic

PULPO GALLEGO 15.5
Confit Red Potatoes, Red Onions

STEAMED MUSSELS 13
Chorizo, White Wine

SCALLOPS 18.5
Carrot Purée, Lime

MAHI-MAHI A LA PLANCHA 15.5
Salsa Verde

CRISPY CHICKEN THIGH 9.5
Aji Amarillo

BACON-WRAPPED DATES 8
Valdeón Mousse

PORK BELLY 10.5
Cherry Pepper Relish

CHORIZO W/ SWEET & SOUR FIGS 9
Balsamic Reduction

ALBONDIGAS 8.5
Spiced Meatballs in Jamón-Tomato Sauce

JAMÓN & MANCHEGO CROQUETAS 7
Garlic Aioli

PORK FIDEOS 21.5
Cherry Peppers, Celeric

BEEF SHORT RIB 18.5
Fennel Purée, Truffle Chimichurri

STEAK PAILLARD 14.5
Crispy Potatoes, Red Pepper Vinaigrette

SPICED BEEF EMPANADAS 8
Red Pepper Sauce

BONE MARROW 15.5
Serrano and Onion Jam, Toasted Bread

LAMB CHUPETE 18.5
Almondito Sauce

SALADS

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

ARUGULA SALAD 9.5
Pomegranate Vinaigrette, Sheep's Cheese, Pepitas,
Butternut Squash

LARGE PLATES

CHICKEN PIMIENTOS 23
Potatoes, Lemon, Hot Cherry Peppers

PAELLA MARISCOS half / full / double
28 / 56 / 98
Prawns, Calamari, Mussels, Clams

PAELLA VERDURAS 18 / 36 / 64
Carrots, Snap Peas, Squash, Brussels Sprouts, Red Onions,
Garlic Aioli

PAELLA SALVAJE 28 / 56 / 98
Chicken, Chorizo, 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, Apples, Walnuts

BASQUE BURNT CHEESECAKE 9
Luxardo Cherries

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

WHITE

		3oz	6oz	bottle
2021 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2021 Mila, Rias Baixas, Spain	<i>Albariño</i>	6	12	48
2020 Menade, Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2021 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2021 La Vineyta, 'Pipa', Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2019 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2020 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	5	10	40
2020 Mestizaje Blanc, Bodegas Mustiguillo, El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
2020 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2019 Callejuela, Blanco De Hornillos, Jarez, Spain	<i>Palomino-Fino</i>	6.25	12.5	50
2022 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	42
2020 Marcel Couturier, Mâcon-Loché, France	<i>Chardonnay</i>	8	16	64
2021 Iniceri, 'Abisso,' Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2021 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2019 Capitulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.5	9	36
2020 L'Alpage, Mont-Sur Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52
2021 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	6	12	48

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 Lafage, 'Miraflores', Roussillon, France	<i>Mourvedre Blend</i>	6.5	13	52
2019 Los Conejos Malditos, Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

RED

		3oz	6oz	bottle
2018 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2020 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2021 Le Naturel, Navarra, Spain	<i>Garnacha</i>	5	10	40
2020 Azul y Garanza, Navarra, Spain	<i>Tempranillo</i>	4.5	9	(L) 50
2021 Glup Glup, Carinera, Spain	<i>Garnacha</i>	4.5	9	36
2020 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
2019 Sotabosc, Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2020 Raul Perez, Ultreia St. Jacques, Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepas Blend</i>	4.75	9.5	38
2018 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40
2020 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Monastrell</i>	4.75	9.5	38
2020 Peninsula Viticultores, Vino de Montaña	<i>Garnacha, Pinuela, Refute</i>	6.50	13	52
2018 Joan d'Anguera, Finca L'Argatá, Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2021 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2016 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga Nacional Blend</i>	3.5	7	28
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
2018 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2021 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	7	14	56
2017 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2020 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48
2019 Marques de Tomares, Rioja, Spain	<i>Tempranillo, Mazuelo</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, 375mL	<i>Manzanilla</i>	8.5	34
Almacenista, Lustau, 500mL	<i>Manzanilla Pasada</i>	14	84
Península, Lustau, 750mL	<i>Palo Cortado</i>	9	72

SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
Solera 1927, 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 16
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

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



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

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

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

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

GINTONICS

Inspired by the Biodynamic calendar, featuring 14.5
Citadel Gin

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
Crank Arm, Long Steady Distance IPA - NC 4.25 8.5
Raleigh Brewing, Not Another N.E. IPA - NC 4.25 8
Fullsteam, Paycheck Pilsner - NC 4 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
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