

barcelona

CHARCUTERIE & CHEESE

7 For one | 19.5 For three

CHORIZO PICANTE

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

FUET

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

FINOCCHIONA

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

JAMÓN SERRANO

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

SPECK

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

SOBRASADA

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

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

DRUNKEN GOAT

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

SAN SIMÓN

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

SMOKIN' GOAT

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

IDIAZÁBAL

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

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

AGED MANCHEGO

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

JAMÓN MANGALICA

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

BRESAOLA

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

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 Vegetables, Olives, Idiazabal, Manchego, Jamón Serrano, Fuet, Marcona Almonds

TAPAS

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

PIQUILLOS RELLENOS

Creamy Drunken Goat, Sea Salt

BROCCOLINI

Sunflower Romesco

CHAMPIÑONES

Scallion Confitido, Sherry

HARICOT VERTS

Garlic-Tomatoes, Toasted Pine Nuts

BUTTERNUT SQUASH MONTADITO

Pimentón Honey, Ricotta, Pepitas

BURRATA

Green Onion Pesto, Chili Oil

ROASTED RADISH

Salsa Verde, Boquerones

COLLARD GREENS

Serrano, Breadcrumbs

CHARRED SQUASH

Garlic, Lemon, Chili Oil

QUESO A LA PLANCHA

Caña de Oveja, Cherry, Pepita Dukkah

WHIPPED SHEEP'S CHEESE

Pimentón Honey, Sunflower Seeds, Toasted Bread

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

CRISPY CALAMARI

Shishito Peppers, Piquillos, Smoked Pepper Aioli

TUNA CRUDO*

Cucumbers, Lime, Jalapeños

BOQUERONES

Garlic, Olive Oil

PRAWNS A LA PLANCHA

Red Chimichurri

MAHI-MAHI A LA PLANCHA

Salsa Verde

PULPO GALLEGO

Confit Sweet Potatoes, Red Onions

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

CHICKEN THIGH

Aji Amarillo

STEAK PAILLARD

Pepper Vinaigrette, Crispy Potatoes

SPICED BEEF EMPANADAS

Red Pepper Sauce

BEFF CARPACCIO*

Idiazabal, Harissa Aioli

BONE MARROW

Serrano and Onion Jam, Toasted Bread

BACON-WRAPPED DATES

Valdeón Mousse

TRUFFLED BIKINI

Serrano Ham, Mahón

PORK BELLY

Red Pepper Agrodolce

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

TOMATO & SERRANO

Manchego, Parsley Vinaigrette

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

LAMB FIDEOS

Mushrooms, Sweet Potatoes, Garlic Aioli

PAELLA MARISCOS

Shrimp, Clams, Calamari, P.E.I. Mussels, Salmorreta

PAELLA VERDURAS

Butternut Squash, Fennel, Okra, Garlic Aioli

PAELLA SALVAJE

Chicken, Chorizo, Pork Belly, Chickpeas, Egg

PARILLADA BARCELONA*

NY Strip, Chicken, Pork Loin, Pork Belly

DESSERTS

FLAN CATALÁN

half / full / double
28 / 56 / 98

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Spiced Apples, Walnuts

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

OLIVE OIL CAKE

Sea Salt

ARROZ CON LECHE

Cinnamon

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

NV BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2021 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

WHITE

2021 Menade, Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2022 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
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 Le Naturel, Blanco, Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2020 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.5	9	36
2022 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	42
2021 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2019 Callejuela, Blanco De Hornillos, Jarez, Spain	<i>Palomino-Fino</i>	6.25	12.5	50
2021 Iniceri, 'Abisso,' Sicily, Italy	<i>Catarratto</i>	5.5	11	44
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

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

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 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
2021 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
2020 Pedro Gonzalez, Mittelbrunn, Castilla y León, Spain	<i>Prieto Picudo</i>	4.5	9	36
2019 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2019 Sotabosc, Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2019 Coster dels Olivers, Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepas Blend</i>	4.75	9.5	38
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>	6.5	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
2018 Fontes Cunha, 'Mondoco,' Dão, Portugal	<i>Touriga Nacional Blend</i>	3.5	7	28
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
2019 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2020 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2018 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40
2021 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	7	14	56

SHERRY

DRY

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
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

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)

GRENADE (ON THE ROCKS) Le Naturel Blanco / I Vino de Montaña / Domaine Vallot 18
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

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

ACID TRIP L'alpage / Asnella / 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
Aperitif, Luxardo Maraschino, Lemon, Lime, Black Lava Salt
Porron for the Table 48

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

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 & Dragon fruit Powder

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

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

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
Bedlam Vodka, Peach Nectar, Lemon, Grapefruit Bitters

BEER

DRAFT caña doble
Tobacco Wood Brewing, Pineapple Pale Ale- NC 4.25 8.5
Raleigh Brewing, Not Another N.E. IPA - NC 4.25 8.5
Trophy Brewing, Trophy Wife Session IPA - NC 4.25 8.5

BOTTLES & CANS
Left Hand Brewing, Milk Stout - CO 8
Westbrook Brewing, Gose - SC 9.5
Peroni, Lager - Italy 8.5
Tobacco Wood Brewing, Rocket Surgery Kolsch (16oz) - NC 11
Estrella Galicia, Lager - Spain 7.5
Estrella Damm, Daura Gluten-Free Lager - Spain 8.5
Trophy Brewing, Trophy Husband Wit (16 oz) - NC 10
Fullsteam, Paycheck Pilsner - NC 8.5
Lynnwood Brewing Concern, Blonde Moment, NC 8.5
Lynnwood Brewing Concern, Bill & Ted Excellent Amber, NC 9.5
Jade IPA, Foothills Brewing - NC 8.5
Blackberry Farm Brewery, Belgian Ale - TN 9
Fullsteam, Rocket Science IPA - NC 8.5
Triple C, Baby Maker Double IPA (16 oz) - NC 12.5
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
Isastegi, Sagardo Natural Cider (750mL) - Spain 28
Pomarina Brut Sidra (750mL) - Spain 42

