

barcelona

CHARCUTERIE & CHEESE

7 For one | 19.5 For three

CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	ROMAO Castillia-La Mancha Raw sheep’s milk cheese rubbed with rosemary	SAN SIMÓN Galicia, ES Semi-Soft, Cow’s Milk, Aged 3 Months. Smoked, Creamy, Mild	JAMÓN MANGALICA Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	14
FUET Catalonia, ES Pork Sausage. Rich, Garlic, Black Pepper	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow’s Milk, Mold Rind. Mushroomy, Smooth, Tangy	SMOKIN’ GOAT Islas Canarias, ES Semi-Soft, Goat’s Milk, Aged 15 Days. Smoked, Creamy, Mild	BRESAOLA Lombardy, IT Cured, Eye Round, Soft Texture, Sweet, Tender	10.5
FINOCCHIONA Tuscany, IT Pork Sausage with Fennel, Red Wine. Rich, Complex	MARINATED MAHÓN Islas Baleares, ES Firm, Cow’s Milk, Aged 4 Months. In Herbed Citrus Oil	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep’s Milk, Aged 6 Months. Smoked, Sharp, Fruity	LOMO IBÉRICO DE BELLOTA Castilla y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón	12
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	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	QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep’s Milk, Cured 4 Months, Black Truffle. Savory, Piquant	10.5
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat’s Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón	CAÑA DE OVEJA Murcia, ES Soft-Ripened, Sheep’s Milk, Aged 21 Days, Thick Mold Rind. Buttery, Tangy	APERITIVO BOARD An Assortment Of Spanish Aperitivo Snacks To Pair With Your Anytime Drinks	26
<i>Patatas Bravas, Pickled Vegetables, Caponata, Drunken Goat, Manchego, Speck, Fuet, Marcona Almonds</i>				

TAPAS

HOUSE MARINATED OLIVES Garlic, Thyme, Citrus, Giardiniera	5	SALT COD BUÑUELOS Chive Aioli, Lemon	11.5
SPINACH & CHICKPEA CAZUELA Cumin, Roasted Onions, Lemon	8.5	MAHI-MAHI A LA PLANCHA Puttanesca	15.5
BROCCOLINI Walnut Romesco	9	SCALLOPS Carrot Purée, Lime	18.5
CRISPY ARTICHOKEs Lemon Aioli	9.5	CRISPY CALAMARI Shishito Peppers, Piquillos, Smoked Pepper Aioli	11.5
CHAMPIÑONES Scallion Confitido, Sherry	11	STEAMED MUSSELS Sobrasada, White Wine	14
BURRATA Green Onion Pesto, Chili Oil	12	GAMBAS AL AJILLO Guindilla Peppers, Olive Oil, Garlic	9.5
PIQUILLOS RELLENOS Creamy Drunken Goat, Sea Salt	9	POLLO PINTXO Yogurt Marinade, Dill Aioli, Red Chimichurri	11
ROASTED RADISH Salsa Verde, Boquerones	9	ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	9.5
WHIPPED SHEEP’S CHEESE Pimentón Honey, Sunflower Seeds, Toasted Bread	8.5	STEAK PAILLARD Pepper Vinaigrette, Crispy Potatoes	14.5
BUTTERNUT SQUASH MONTADITO Pimentón Honey, Ricotta, Pepitas	14	SPICED BEEF EMPANADAS Red Pepper Sauce	8
BRUSSELS SPROUTS Honey Crema, Pomegranate, Pickled Onions	9	BEEF CARPACCIO* Manchego, Harissa Aioli	17.5
EGGPLANT CAPONATA Sweet Peppers, Basil	5.5	CHORIZO W/ SWEET & SOUR FIGS Balsamic Reduction	9
BLISTERED SHISHITO PEPPERS Sea Salt, Lemon	9	BONE MARROW Serrano and Onion Jam, Toasted Bread	15.5
QUESO A LA PLANCHA Caña de Oveja, Cherry, Pepita Dukkah	12.5	LECHON Braised Pork Shoulder, Toasted Hazelnut Gremolata	10.5
LEMON HUMMUS Artichoke, Tahini, Olive Oil	9.5	BACON-WRAPPED DATES Valdeón Mousse	8
POTATO TORTILLA Chive Sour Cream	7	PORK BELLY Red Pepper Agrodolce	10.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7

SALADS

ENSALADA MIXTA Olives, Onions, Tomatoes, Little Gem Lettuce	9
TOMATO & SPECK Manchego, Parsley Vinaigrette	10.5

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
PORK BELLY FIDEOS Cherry Peppers, Butternut Squash, Garlic Aioli	18.5
PAELLA MARISCOS Shrimp, Clams, Calamari, P.E.I. Mussels, Salmorreta	half / full / double 28 / 56 / 98
PAELLA VERDURAS Sweet Potatoes, Fennel, Okra, Garlic Aioli	18 / 36 / 64
PAELLA SALVAJE Chicken, Chorizo, Pork Belly, Chickpeas, Egg	28 / 56 / 98
PARILLADA BARCELONA* NY Strip, Chicken, Pork Loin, Gaucho	31 / 62 / 108

DESSERTS

FLAN CATALÁN	7
CREPAS WITH SEASONAL FRUIT Citrus Cream, Spiced Apples, Walnuts	8
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
OLIVE OIL CAKE Sea Salt	9
ARROZ CON LECHE Cinnamon	9

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	Xarel-lo Blend	3oz	6oz	bottle
2021 Caves São João, Brut Rosé, Bairrada, Portugal	Baga Blend	4.75	9.5	38
		6.25	12.5	50

WHITE

2021 Menade, Rueda, Spain	Verdejo	3oz	6oz	bottle
2022 Asnella, Vinho Verde, Portugal	Arinto, Loureiro	6.25	12.5	50
2022 Mila, Rías Baixas, Spain	Albariño	5	10	40
2022 La Vineyta, ‘Pipa’, Empordà, Spain	Malvasia	6	12	48
2022 Le Naturel, Blanco, Navarra, Spain	Garnacha Blanca	5.75	11.5	46
2020 Capítulo 7, Mendoza, Argentina	Pedro Ximénez	5	10	40
2022 Aylin, San Antonio, Chile	Sauvignon Blanc	4.5	9	36
2021 Rezabal, Getariako Txakolina, Spain	Hondarribi Zuri	5	10	42
2020 Pinord, Diorama, Penedès, Spain	Xarel-lo	6.25	12.5	50
2020 1752 Gran Tradicion, Cerro Chapeu, Uruguay	Petit Manseng Blend	4.75	9.5	38
2019 Callejuela, Blanco De Hornillos, Jarez, Spain	Palomino-Fino	6.25	12.5	50
2021 Iniceri, ‘Abisso,’ Sicily, Italy	Catarratto	5.5	11	44
2022 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	Chardonnay	4.75	9.5	38
2021 Leitz, Feinherb, Rheingau, Germany	Riesling	6	12	48
2021 L’alpage, Mont-Sur Rolle, Switzerland	Chasselas	6.5	13	52

ROSÉ & SKIN CONTACT

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

RED

2018 Nucerro, Reserva, Rioja, Spain	Tempranillo	3oz	6oz	bottle
2020 Bardos, Romántica, Ribera del Duero, Spain	Tempranillo	6.5	13	52
2021 Glup Glup, Carinera, Spain	Garnacha	6	12	48
2021 Azul y Garanza, Navarra, Spain	Tempranillo	4.5	9	36
2021 César Marquez Pérez, Parajes, Bierzo, Spain	Tempranillo	4.5	9	(L) 50
2020 Pedro Gonzalez, Mittelbrunn, Castilla y León, Spain	Mencía	6.75	13.5	54
2019 Belinda, Mendoza, Argentina - served chilled	Prieto Picudo	4.5	9	36
2019 Sotabosc, Montsant, Spain	Bonarda, Pedro Ximénez	4.5	9	36
2019 Coster dels Olivers, Priorat, Spain	Garnacha, Cariñena	6.25	12.5	50
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	Cariñena, Garnacha	7.5	15	60
2020 Primitivo Quiles, Cono 4, Alicante, Spain	Trepat Blend	4.75	9.5	38
2020 Peninsula Viticultores, Vino de Montaña	Monastrell	4.75	9.5	38
2022 Bodegas Ponce, Clos Lojen, Manchuela, Spain	Garnacha, Pinuela, Refute	6.5	13	52
2020 Uva de Vida, Biográfico, Toledo, Spain	Bobal	5.5	11	44
2020 Quieto, Gran Corte, Mendoza, Argentina	Tempranillo, Graciano	6.75	13.5	54
2019 Peñalolen, Maipo, Chile	Cabernet Franc, Malbec	6.5	13	52
2019 Polkura, Colchagua, Chile	Cabernet Sauvignon	6.75	13.5	54
2020 Casas del Bosque, Casablanca, Chile	Syrah	6.5	13	52
2018 Alto de la Ballena, Maldonado, Uruguay	Pinot Noir	7	14	56
2021 Domaine Vallot, Côtes-du-Rhône, France	Cabernet Franc Blend	5	10	40
	Grenache Blend	7	14	56

SHERRY

DRY

Jarana, Lustau, 750mL	Fino	3oz	bottle
Tradicion, Bodegas Tradicion, 750mL	Fino	5.5	44
La Cigarrera, 375mL	Manzanilla	10	80
Los Arcos, Lustau, 750mL	Amontillado	8.5	34
Almacenista, Lustau, 500mL	Manzanilla Pasada	6	48
Península, Lustau, 750mL	Palo Cortado	14	84
15 Años, El Maestro Sierra, 375mL	Oloroso	9	72
		11	44

SWEET

East India Solera, Lustau, 750mL	Oloroso Dulce	3oz	bottle
Solera 1927, Alvear, 375mL	Pedro Ximénez	9	72
Nectar, Gonzalez Byass, 375mL	Pedro Ximénez	15	60
		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 Nature 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	
Porrón 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
Bañez 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
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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
R & D Brewing, Riviera Lager – NC	3.75	7.5
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
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

