

B A R C E L O N A

CHARCUTERIE & CHEESE

6.75 for one
18.50 for three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

CHORIZO PICANTE

La Rioja
Smokey, Spicy Dry-cured sausage

SORIA

United States
Dry-cured Pork Sausage and Pimentón

FUET

Catalonia
Dry-Cured Pork Sausage

SOBRASADA

Majorca
Spreadable Pork Sausage

6-MONTH MANCHEGO

La Mancha
Firm, cured Sheep's Milk, sharp & piquant

MARINATED MAHÓN

Minorca
Semi-soft, Cow's Milk Cheese

IBORES

Extremadura, Spain
Unpasteurized Goat's Milk
Semi-firm, tangy and sharp finish

SAN SIMON

Galicia
Pasteurized Cow's milk cheese,
Semi-soft, smokey flavour

IDIAZABAL

Navarra
Raw, Smoked Sheep's Milk

CABRA ROMAO

Castilla-La Mancha
Raw Sheep's Milk Cheese
Rubbed with Rosemary

VALDEÓN

Castile y León
Cow & Goat's Milk blue cheese,
tangy & spicy

LOMO IBÉRICO 12.00

Salamanca
Dry-cured Ibérico Pig

APERITIVO BOARD 18.00

Marinated Olives, Patatas Bravas,
Pickled Peppers and Chef's Selection
of Two Cheeses and Meats

EXECUTIVE CHEF WALTER SILVA SOUS CHEF CORY OWEN

*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

TAPAS

POTATO TORTILLA 6.00
Chive Sour Cream

EGGPLANT CAPONATA 5.00
Sweet Peppers, Basil

CARROTS & SWEET POTATOES 7.50
Duck Fat, Spiced Maple Glaze

CAULIFLOWER CATALAN 7.50
Golden Raisins, Almonds

MARINATED OLIVES 5.00
Citrus, Chili Flake

MUSHROOMS A LA PLANCHA 10.50
Fox Farm & Forage
Salsa Verde

SPINACH-CHICKPEA CAZUELA 8.00
Cumin, Lemon

QUESO A LA PLANCHA 8.50
Red Wine Caramel, Dukkah

HOUSE MADE RICOTTA CHEESE 7.50
Pimentón Honey, Almonds

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

GAMBAS AL AJILLO* 9.50
Guindilla Pepper, Olive Oil, Garlic

PRAWNS A LA PLANCHA* 12.00
Piquillo Relish

CRISPY CALAMARI 10.50
Smoked Pepper Aioli

BOQUERONES 6.00
Parsley, Garlic

ALBONDIGAS 9.50
Spiced Meatballs in Ham-Tomato Sauce

SPICED BEEF EMPANADAS 7.00
Red Pepper Sauce

TRUFFLED BIKINI 8.50
Jamón Serrano, San Simon

HANGER STEAK* 11.50
Truffle Vinaigrette

JAMÓN & MANCHEGO CROQUETAS 6.50
Garlic Aioli

CHORIZO W/ SWEET & SOUR FIGS 8.50
Balsamic Reduction

BACON-WRAPPED DATES 8.00
Valdeón Mousse

LOMO IBERICO COCA 13.00
Manchego, Kale

GAUCHO A LA CASTILLA 8.50
Red Chimichurri

SALADS

ENSALADA MIXTA 8.00
Olives, Onions, Tomatoes, Little Gem Lettuce

ROASTED BEET SALAD 7.50
Whipped Sheep's Cheese, Spiced Pepita

KALE SALAD 7.50
Boquerones Dressing, Manchego, Crumbled Rustico

LARGE PLATES

CHICKEN PIMIENTOS 21.00
Potatoes, Lemon, Hot Cherry Peppers

PAELLA VERDURAS **half / full / double**
16.00 / 32.00 / 64.00
Brussels, Mushroom, Butternut Squash

PAELLA MARISCOS 24.50 / 49.00 / 98.00
Prawns, Mussels, Squid, Clams

PAELLA SALVAJE 24.50 / 49.00 / 98.00
Pork, Chorizo, Chickpeas, Duck Confit
Fried Egg

PARILLADA* 27.00 / 54.00 / 108.00
Steak, Chicken, Pork, Sausage

DESSERTS

FLAN CATALÁN 6.50

CREPAS SALGUERO 7.50
Dulce de Leche Cream, Hazelnuts

BASQUE BURNT CHEESECAKE 8.00
Luxardo Cherries

OLIVE OIL CAKE 8.00
Sea Salt

CHOCOLATE CAKE 8.00
Crème Anglaise, Almond Crumble



Thank you for joining us as we gradually reopen for dining service. We'd love to hear your feedback, scan this code to leave us a digital comment card

WINES

SPARKLING

NV BarCava, Brut, Penedès, Spain	8.5	34
2018 Caves São João, Rosé, Bruto, Bairrada, Portugal	12.5	50

MIMOSAS

Orange-Peach-Grapefruit	9	
Guava-Lavender-Lemon	9	
*mixers offered in 8oz carafe to accompany any bottle of bubbles	4	

ROSES

2019 Mencía, Liquid Geography, Bierzo, Spain	10	40
2019 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina	9	36
2019 Mourvedre Blend, Lafage, Côtes Catalanes, France	12.5	50

WHITES

LIGHT | CITRUS | CRISP

2018 Albariño, Sentidíño, Rías Baixas, Spain	10	40
2019 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain	12.5	50
2018 Viura, Azul y Garanza, Navarra, Spain	7.5	42
2018 Xarel-lo, Pinord, Diorama, Penedès, Spain	9.5	38
2018 Malvasia, La Vineyta, 'Pipa', Emporda, Spain	10	40
2018 Pedro Ximénez, Capitulo 7, Mendoza, Argentina		36

MEDIUM | FRUITY | MINERAL

2019 Garnacha Blanca, Vinos Piñol, Raig de Raim, Terra Alta, Spain		40
2017 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain	11.5	46
2018 Arinto/Loureiro, Asnella, Vinho Verde, Portugal	10.5	42
2019 Sauvignon Blanc, Aylín, San Antonio, Chile	10.5	42
2014 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet, France	12.5	50
2018 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	11	44

FULL | RIPE | SPICE

2016 Godello, El Castro de Valtuille, Bierzo, Spain		52
2017 Albillo, Marañones, Picarana, Sierra de Gredos, Spain	13.5	54
2018 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay	9.5	38
2018 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay	12.5	50
2016 Chardonnay, Marcel Coutier, Mâcon-Loché, Burgundy, France	14.5	58

REDS

LIGHT | BERRIES | ELEGANT

2018 Tempranillo, El Buscador, Crianza, Rioja, Spain	11	44
2017 Tempranillo, Bodegas Lanzaga, LZ, Rioja Spain	12.5	50
2018 Garnacha, Le Naturel, Navarra, Spain	9.5	38
2017 Mencía, César Marquez Pérez, Parajes, Bierzo, Spain	13.5	54
2018 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain		50
2016 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain		50
2018 Trepas Blend, Negre de Folls, Conca de Barberá, Spain	9.5	38
2018 Bonarda/Pedro Ximénez, Belinda, Mendoza, Argentina	9	36
2018 Grenache Blend, Domaine Vallot, Côtes-du-Rhône, France	12	48

MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	12.5	50
2018 Tempranillo, Los Conejos Malditos, Toledo, Spain	9	36
2015 Tintilla, Vara y Pulgar, Cadíz, Spain	13	52
2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal	7	28

FULL | RIPE | BOLD

2016 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	10.5	42
2015 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain		48
2017 Garnacha, Proyecto Garnachas, Fosca, Priorat, Spain	11.5	46
2018 Tempranillo/Graciano, Uva de Vida, Biográfico, Toledo, Spain	13.5	54
2016 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain		54
2016 Cabernet Sauvignon, Peñalolen, Maipo, Chile	12.5	50
2015 Cabernet Franc Blend, Alto de la Ballena, Maldonado, Uruguay	10	40

SANGRIA & COCKTAILS

SANGRIA, RED OR WHITE 7.5/glass 30/Pitcher
Rioja Wine, Elderflower, Citrus-Infused Dark Rum, Guava Nectar

GUNS & ROSÉS 12/glass 48/Carafe
São João Brut Rosé, Lillet Rosé, Social House Vodka, Peach Nectar, Lemon, Grapefruit Bitters

SUMMER STREET SLING 10
Chamomile Infused 360 Vodka
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

TABLESIDE GINTONIC 14
Choice of: Fruit, Leaf, Flower, Root or Classic

WHISKEY ROOT 11
Four Roses Bourbon, Byrrh Quinquina
Ginger, Basil, Lemon Juice

EL MESTIZO 11
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

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

OTOÑO 12
Raynal VSOP Brandy, Amaro Nonino
Boiled Cider, Aquafaba, Lemon

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

BEERS

DRAFT

Fullsteam, Paycheck Pilsner - NC	3.75	7.5
Catawba, White Zombie - NC	3.75	7.5
Crank Arm Brewing, Rickshaw IPA - NC	4	8
D9, Brown Sugar Brown Cow - NC	4.25	8.5

BOTTLES & CANS

LAGER | PILSNER | LIGHT

Carolina Brewery, Sky Blue Kölsch - NC		7
St. Pauli Girl, Non-Alcoholic - Germany		5
Estrella Damm, Daura Gluten-Free Lager - Spain		8
Estrella Galicia, Lager - Spain		7.5

WHEAT | FRUIT | SAISON

Avery, Liliko'i Kepolo, Passion Fruit Witbier - CO		8.5
Crank Arm Brewing, Whitewall (16 oz) - NC		9
Hitachino, Nest White - Japan		14

HOPPY | FLORAL | BITTER

Founders, All Day IPA - MI		6.5
Fullsteam, Rocket Science IPA - NC		7.5
Lenny Boy, Citraphilia IPA (16 oz) - NC		10
Triple C, Baby Maker Double IPA (16 oz) - NC		12

DARK | SPICED | STRONG

Allagash, Tripel Reserve - ME		10.5
Kentucky Ale, Bourbon Barrel Ale - KY		12
Legal Remedy - Vanilla Porter - SC		8.5
The Duck-Rabbit, Brown Ale - NC		7.5

SOURS | CIDERS

Hi-Wire Brewing, Gose - NC		7.5
Red Clay Ciderworks, Queen City (16 oz) - NC		10
Isastegi, Sagardo Natural Cider (750mL) - Spain		28
Pomarina Brut Sidra (750mL) - Spain		42
Windy Hill, Ginger Gold Cider (750mL) - SC		29
Westbrook Brewing, Gose - SC		9.5



Check out our full wine list here
by scanning this QR code