

barcelona

CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

SORIA

United States
Dry-cured pork sausage,
smoky & garlicky

SOBRASADA

Majorca
Spreadable Pork Sausage

FUET

Catalonia
Dry-cured pork sausage

CHORIZO PICANTE

La Rioja
Smokey, mildly-spicy, dry-cured
sausage

MARINATED MAHÓN

Balearic Islands
Semi-soft, cow's milk cheese

6-MONTH AGED MANCHEGO

Castilla-La Mancha
Firm, cured sheep's milk, sharp &
piquant

SAN SIMÓN

Galicia
Smoked cow's milk cheese, creamy &
buttery

ROMAO

Castilla-La Mancha
Raw sheep's milk cheese rubbed with
rosemary

IBORES

Extremadura
Semi-firm raw goat's cheese rubbed with
pimentón

IDIAZÁBAL

Basque Country
Smoked raw sheep's milk cheese, nutty &
robust

VALDEÓN

Castilla-León
Cow & goat's milk blue cheese, tangy & spicy

CAÑA DE OVEJA

Murcia
Soft-ripened sheep's milk, buttery & tangy

JAMÓN MANGALICA

Hungary
Cured Hungarian pig

APERITIVO BOARD

An assortment of Spanish aperitivo
snacks to pair with your anytime drinks

*Marinated Olives, Patatas Bravas,
Pickled Peppers, Ibores,
Manchego, Serrano, Fuet,
Marcona Almonds*

14

22

TAPAS

POTATO TORTILLA

Chive Sour Cream

6

TUNA CRUDO

Lemon Garlic Aioli, Olive Oil

16.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

BOQUERONES

Garlic, Olive Oil

6

SPINACH-CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon

8

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

BUTTERNUT SQUASH A LA PLANCHA

Salsa Verde, Pepitas

9

STEAMED MUSSELS*

Chorizo, White Wine

12

ROASTED BEETS

Pimentón Cream, Pepitas

7.5

PRAWNS A LA PLANCHA

Red Chimichurri

12

EGGPLANT CAPONATA

Sweet Peppers, Basil

5.5

CRISPY CALAMARI

Smoked Pepper Aioli

11.5

MARINATED OLIVES

Citrus, Garlic, Chili Flakes

5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

CRISPY BRUSSELS

Rosemary Agrodolce, Pickled Onions

8

SPICED BEEF EMPANADAS

Red Pepper Sauce

7

HOUSEMADE RICOTTA

Almonds, Pimentón Honey

7.5

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

8.5

ROASTED CARROTS

Spiced Maple Glaze

8.5

TRUFFLED BIKINI

Serrano Ham, Mahón

8.5

SWEET POTATO HUMMUS

Pita, Olive Oil

9.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

BROCCOLINI A LA PLANCHA

Garlic Oil, Chili Peppers

8.5

PORK FIDEOS

Chorizo, Cherry Peppers, Garlic Aioli

15

WILD MUSHROOM MELOSO

Truffle Oil

14

BACON-WRAPPED DATES

Valdeón Mousse

8

SPICED CAULIFLOWER

Almond Romesco, Herb Oil

8.5

DUCK BREAST

Pomegranate Glaze

16.5

MUSHROOMS A LA PLANCHA

Fox Farm & Forage, Salsa Verde

10.5

STEAK PAILLARD

Pepper Vinaigrette, Crispy Potatoes

14.5

CRISPY CHICKEN THIGH

Aji Amarillo

8.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8

PEAR & ARUGULA SALAD

Lemon Vinaigrette, Almonds

9.5

QUINOA SALAD

Butternut Squash, Raisins, Kale

8.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

WHOLE ROASTED BRANZINO

Broccolini, Salsa Verde

25.5

PAELLA VERDURAS

Brussels, Mushrooms, Onion, Garlic Aioli

half / full / double
18 / 37 / 64

PAELLA MARISCOS

Shrimp, Mussels, Calamari, Clams

28 / 56 / 98

PAELLA SALVAJE

Pork, Chorizo, Chickpeas, Egg

28 / 56 / 98

PARILLADA BARCELONA*

Steak, Chicken, Pork Loin, Gaucho Sausage

31 / 62 / 108

DESSERTS

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

OLIVE OIL CAKE

Sea Salt

9

FLAN CATALÁN

7

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Pears, Walnuts

8

BASQUE BURNT CHEESECAKE

Luxardo Cherries

9

CHEF HANNAH REIS

*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
2015 Gramona, Gran Cuvée, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	6.5	13	52
2019 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

WHITE

2019 Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2019 Menade , Rueda, Spain	<i>Verdejo</i>	5.5	11	44
2019 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2018 Azul y Garanza , Navarra, Spain	<i>Viura</i>	3.75	7.5 (L)	42
2019 Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2018 La Vineyta, 'Pipa' , Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2019 Vinos Piñol, Raig de Raim , Terra Alta, Spain	<i>Garnacha Blanca</i>	5	10	40
2017 Celler del Roure, Cullerot , Valencia, Spain	<i>Malvasia Blend</i>	5.75	11.5	46
2017 Bodegas Marañones, Picarana , Sierra de Gredos, Spain	<i>Albillo</i>	6.75	13.5	54
2018 Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2018 Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.5	9	36
2019 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2019 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2017 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2014 Château-Carré, Comte Leloup , Muscadet, France	<i>Melon de Bourgogne</i>	6.25	12.5	50
2016 Marcel Couturier , Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2018 Iniceri, 'Abisso' , Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6	12	48

ROSÉ

2019 Liquid Geography , Bierzo, Spain	<i>Mencía</i>	5	10	40
2020 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2020 Lafage, 'Miraflores' , Roussillon, France	<i>Mourvedre Blend</i>	6.5	13	52

RED

2019 Bodegas Lanzaga, LZ , Rioja Spain	<i>Tempranillo</i>	6.25	12.5	50
2018 Bardos, Romántica , Ribera del Duero, Spain	<i>Tempranillo</i>	5.75	11.5	46
2018 Le Naturel , Navarra, Spain	<i>Garnacha</i>	4.75	9.5	38
2018 César Marquez Pérez, Parajes , Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2018 La Fanfarria , Asturias, Spain	<i>Mencía, Albarín Negro</i>	6.25	12.5	50
2016 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepat Blend</i>	4.75	9.5	38
2016 Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2018 Camino de Navaherreros , Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2018 Los Conejos Malditos , Toledo, Spain	<i>Tempranillo</i>	4.5	9	36
2018 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2018 Bodegas Ponce, La Casilla , Manchuela, Spain	<i>Bobal</i>	6.75	13.5	54
2015 Vara y Pulgar , Cadíz, Spain	<i>Tintilla</i>	6.5	13	52
2015 Fontes Cunha, 'Mondeco' , Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2018 Earth First, Classic , Mendoza, Argentina	<i>Malbec</i>	5	10	40
2018 Belinda , Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2017 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2015 Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2015 Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40
2018 Domaine Vallot , Côtes-du-Rhône, France	<i>Grenache Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	5.5	44
Tradicion , Bodegas Tradicion, 750mL	<i>Fino</i>	10	80
Equipo Navazos , 375mL	<i>Manzanilla en Rama</i>	8	32
Almacenista , Lustau, 500mL	<i>Manzanilla Pasada</i>	14	84
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6	48
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	11.5	46
Península , Lustau, 750mL	<i>Palo Cortado</i>	9	72
Marques de Poley , Toro Albala, 500mL	<i>Oloroso</i>	8.5	51

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
Nectar, Gonzalez Byass , 375mL	<i>Pedro Ximénez</i>	9	36
Toro Albala , 1994, 375mL	<i>Pedro Ximénez</i>	18	72
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	15	60

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarera / 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 Naturel / Camino de Navaherreros / Domaine Vallot	15.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	

ACID TRIP Asnella / Comte Leloup / Belinda	15
High. Acid. Wines.	

3oz 6oz bottle

4.75	9.5	38
6.5	13	52
6.25	12.5	50

3oz 6oz bottle

6	12	48
5.5	11	44
6.25	12.5	50
3.75	7.5 (L)	42
4.75	9.5	38
5.75	11.5	46
5	10	40
5.75	11.5	46
6.75	13.5	54
5	10	40
4.5	9	36
5	10	40
4.75	9.5	38
6.25	12.5	50
6.25	12.5	50
7.25	14.5	58
5.5	11	44
6	12	48

3oz 6oz bottle

5	10	40
4.5	9	36
6.5	13	52

3oz 6oz bottle

6.25	12.5	50
5.75	11.5	46
4.75	9.5	38
6.75	13.5	54
6.25	12.5	50
4.75	9.5	38
4.25	8.5	34
6.25	12.5	50
4.5	9	36
6.75	13.5	54
6.75	13.5	54
6.5	13	52
3.5	7	28
5	10	40
4.5	9	36
6.5	13	52
6.5	13	52
5	10	40
6	12	48

COCKTAILS

BEES & BAYS (No ABV*)	5
Lime, Salted Honey Syrup, Cardamom Sparkling Water, Torched Bay Leaf	

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

RICHMOND GIMLET	12
Boodles Gin, Lime, Mint	

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

DOS PENÍNSULAS	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	

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

GINTONICS

Inspired by the Biodynamic calendar, featuring Citadelle Gin and prepared tableside.	14
---	----

FRUIT	
Fever Tree Grapefruit, Fever Tree Elderflower, Strawberry, Lemon, Pink Peppercorn	

LEAF	
Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves	

ROOT	
Fever Tree Mediterranean, Q Ginger Beer, Cardamom, Ginger, Lime	

CLASSIC BARCELONA GINTONIC	
Fever Tree Mediterranean, Grapefruit, Lime, Jasmine	

SANGRIA

RED OR WHITE SANGRIA	glass	pitcher
Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	9	30

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

BEER

DRAFT	7oz	14oz
Crank Arm, Long Steady Distance IPA - NC	4.25	8.5
D9, Brown Sugar Brown Cow - NC	4.25	8.5
Catawba, White Zombie - NC	3.75	7.5
Fullsteam, Paycheck Pilsner - NC	3.75	7.5

BOTTLES & CANS	
St. Pauli Girl, Non-Alcoholic - Germany	5
Peroni, Lager - Italy	7.5
Estrella Galicia, Lager - Spain	7.5
Estrella Damm, Daura Gluten-Free Lager - Spain	7
Avery, Liliko'i Kepolo, Passion Fruit Witbier-CO	8.5
Hi-Wire Brewing, Rotating Session Sour - NC	7.5
Westbrook Brewing, Gose - SC	9.5
Blackberry Farm Brewery, Classic - TN	9
Lenny Boy, Citraphilia IPA (16 oz) - NC	10
Triple C, Baby Maker Double IPA (16 oz) - NC	12
Allagash, Tripel Reserve - ME	10.5
Kentucky Ale, Bourbon Barrel Ale -KY	12
Legal Remedy - Vanilla Porter - SC	8.5
Left Hand, Milk Stout - CO	8
The Duck-Rabbit, Brown Ale - NC	7.5

CIDERS	
Red Clay Ciderworks, Queen City (16 oz) - NC	10
Isategi, Sagardo Natural Cider (750mL) - Spain	28
Pomarina Brut Sidra (750mL) - Spain	42
Windy Hill, Ginger Gold Cider (750mL) - SC	29