

# barcelona

## CHARCUTERIE & CHEESE

6.75 For one | 18.50 For three

<b>FUET</b> Catalonia Dry-cured pork sausage	<b>MARINATED MAHÓN</b> Balearic Islands Semi-soft, cow's milk cheese	<b>IBORES</b> Extremadura Semi-firm raw goat's cheese rubbed with pimentón	<b>JAMÓN MANGALICA</b> Hungary Cured Hungarian pig	12
<b>JAMÓN SERRANO</b> Segovia Dry-cured Spanish ham	<b>6-MONTH AGED MANCHEGO</b> Castilla-La Mancha Firm, cured sheep's milk, sharp & piquant	<b>SAN SIMÓN</b> Galicia Smoked cow's milk cheese, creamy & buttery	<b>APERITIVO BOARD</b> An assortment of Spanish aperitivo snacks to pair with your anytime drinks	22
<b>SOBRASADA</b> Majorca Spreadable Pork Sausage	<b>CAÑA DE OVEJA</b> Murcia Soft-ripened sheep's milk, buttery & tangy	<b>ROMAO</b> Castilla-La Mancha Raw sheep's milk cheese rubbed with rosemary	<i>Marinated Olives, Patatas Bravas, Pickled Peppers, Drunken Goat, Manchego, Serrano, Fuet, Marcona Almonds</i>	
<b>SORIA</b> United States Dry-cured pork sausage, smoky & garlicky	<b>VALDEÓN</b> Castilla-León Cow & goat's milk blue cheese, tangy & spicy	<b>DRUNKEN GOAT</b> Murcia Semi-soft goat's milk cheese soaked in red wine		

## TAPAS

<b>POTATO TORTILLA</b> Chive Sour Cream	6	<b>BOQUERONES</b> Garlic, Olive Oil	10.5
<b>PATATAS BRAVAS</b> Salsa Brava, Garlic Aioli	7.5	<b>GAMBAS AL AJILLO</b> Guindilla Pepper, Olive Oil, Garlic	9.5
<b>SPINACH-CHICKPEA CAZUELA</b> Cumin, Roasted Onion, Lemon	8	<b>SQUID INK FIDEOS</b> Garlic Aioli	14
<b>BUTTERNUT SQUASH A LA PLANCHA</b> Salsa Verde, Peppitas	9	<b>STEAMED MUSSELS*</b> Chorizo, White Wine	11
<b>PICKLED VEGGIES</b> Onions, Chili Peppers	5	<b>CRISPY CALAMARI</b> Smoked Pepper Aioli	10.5
<b>ROASTED BEETS</b> Pimentón Cream, Pepitas	7.5	<b>BACON-WRAPPED DATES</b> Valdeón Mousse	8
<b>PAN CON TOMATE</b> Olive Oil, Sea Salt	4.5	<b>PULPO A LA PLANCHA*</b> Olive Tapanade	11
<b>SHISHITO PEPPERS</b> Sea Salt, Lemon	8	<b>CHORIZO W/ SWEET &amp; SOUR FIGS</b> Balsamic Reduction	8.5
<b>ROASTED CARROTS</b> Spiced Maple Glaze	8.5	<b>LECHON</b> Red Chimichurri	9.5
<b>STEWED CANNELINI BEANS</b> Mojo Picon, Carrots	8.5	<b>JAMÓN &amp; MANCHEGO CROQUETAS</b> Garlic Aioli	6.5
<b>BRAISED COLLARD GREENS</b> Mangelica Broth, Guindilla Pepper	8	<b>SPICED BEEF EMPANADAS</b> Red Pepper Sauce	11.5
<b>HOUSEMADE RICOTTA</b> Almonds, Pimentón Honey	7.5	<b>TRUFFLED BIKINI</b> Serrano Ham, Mahón	8.5
<b>SPICED CAULIFLOWER</b> Almond Romesco, Herb Oil	8.5	<b>STEAK PAILLARD</b> Pepper Vinaigrette, Crispy Potatoes	14.5
<b>SWEET POTATO HUMMUS</b> Pita, Olive Oil	9.5	<b>ALBONDIGAS</b> Spiced Meatballs in Jamón-Tomato Sauce	8.5
<b>MUSHROOMS A LA PLANCHA</b> Fox Farm & Forage, Salsa Verde	10.5	<b>SMOKED PORK BELLY</b> Sweet Mojo Picon	9.5

## SALADS

<b>ENSALADA MIXTA</b> Olives, Onions, Tomatoes, Little Gem Lettuce	8
<b>PEAR &amp; ARUGULA SALAD</b> Lemon Vinaigrette, Almonds	9.5
<b>QUINOA SALAD</b> Butternut Squash, Raisins, Kale	8.5

## LARGE PLATES

<b>CHICKEN PIMIENTOS</b> Potatoes, Lemon, Hot Cherry Peppers	21
<b>PAELLA VERDURAS</b> Squash, Mushrooms, Onion, Garlic Aioli	half / full / double 16 / 32 / 64
<b>PAELLA MARISCOS</b> Prawns, Mussels, Calamari, Clams	24.5 / 49 / 98
<b>PARILLADA BARCELONA*</b> Steak, Chicken, Pork Pintxo, Gaucho Sausage	27 / 54 / 108
<b>PAELLA SALVAJE</b> Pork, Chorizo, Chickpeas	24.5 / 49 / 98

## DESSERTS

<b>CHOCOLATE CAKE</b> Coffee Crème Anglaise, Almond Crumble	8
<b>CREPAS WITH SEASONAL FRUIT</b> Citrus Cream, Strawberries, Pistachio	7.5
<b>OLIVE OIL CAKE</b> Sea Salt	8
<b>FLAN CATALÁN</b>	6.5
<b>BASQUE BURNT CHEESECAKE</b> Luxardo Cherries	8

## CHEF CORY OWEN | SOUS 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

		3 oz	6 oz	bottle
NV BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	4.25	8.5	34
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

		3 oz	6 oz	bottle
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 Marañoses, 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 Chéreau-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

		3oz	6oz	bottle
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

		3oz	6oz	bottle
2014 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.25	12.5	50
2019 Bodegas Lanzaga, LZ, Rioja Spain	<i>Tempranillo</i>	6.25	12.5	50
2018 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	5.25	10.5	42
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>Trepát 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, Cadiz, 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>	6.25	12.5	50
2016 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.25	12.5	50
2015 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2018 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	6.75	13.5	54
2015 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40

# SHERRY

## DRY

		3oz	bottle
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

		3oz	bottle
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)

**BIO-CURIOUS** Diorama / Abisso / Biográfico 16  
Many of our wines use Biodynamic farming practices, here are three incredible examples

**GRENA CHE (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.

# 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

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

**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  
\*Smoked and Stirred Tableside

# GINTONICS

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

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

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

**FLOWER**  
Fever Tree Elderflower, Rosebud, Lime, Cucumber

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

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

# SANGRIA

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

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

# 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

**BOTTLES & CANS**  
St. Pauli Girl, Non-Alcoholic – Germany 5  
Carolina Brewery, Sky Blue Kölsch – NC 7  
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  
Hitachino, Nest White - Japan 14  
Founders, All Day IPA – MI 6.5  
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  
Isastegi, Sagardo Natural Cider (750mL) – Spain 28  
Pomarina Brut Sidra (750mL) – Spain 42  
Windy Hill, Ginger Gold Cider (750mL) – SC 29