

barcelona

CHARCUTERIE & CHEESE

6.75 For one | 18.50 For three

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

TAPAS

POTATO TORTILLA Chive Sour Cream	6	BOQUERONES Garlic, Olive Oil	10.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	7.5	GAMBAS AL AJILLO Guindilla Pepper, Olive Oil, Garlic	9.5
EGGPLANT CAPONATA Sweet peppers, Basil	5	SQUID INK FIDEOS Garlic Aioli	14
SPINACH-CHICKPEA CAZUELA Cumin, Roasted Onion, Lemon	8	PRAWNS A LA PLANCHA Red Chimichurri	12
BUTTERNUT SQUASH A LA PLANCHA Salsa Verde, Pepitas	9	STEAMED MUSSELS* Chorizo, White Wine	11
PICKLED VEGGIES Onions, Chili Peppers	5	CRISPY CALAMARI Smoked Pepper Aioli	10.5
ROASTED BEETS Pimentón Cream, Pepitas	7.5	BACON-WRAPPED DATES Valdeón Mousse	8
PAN CON TOMATE Olive Oil, Sea Salt	4.5	PULPO A LA PLANCHA* Olive Tapanade	11
CRISPY BRUSSELS Rosemary Agrodolce, Pickled Onions	8	CHORIZO W/ SWEET & SOUR FIGS Balsamic Reduction	8.5
ROASTED CARROTS Spiced Maple Glaze	8.5	LECHON Red Chimichurri	9.5
STEWED CANNELINI BEANS Mojo Picon, Carrots	8.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	6.5
BRAISED COLLARD GREENS Mangelica Broth, Guindilla Pepper	8	SPICED BEEF EMPANADAS Red Pepper Sauce	11.5
HOUSEMADE RICOTTA Almonds, Pimentón Honey	7.5	TRUFFLED BIKINI Serrano Ham, Mahón	8.5
SPICED CAULIFLOWER Almond Romesco, Herb Oil	8.5	STEAK PAILLARD Pepper Vinaigrette, Crispy Potatoes	14.5
SWEET POTATO HUMMUS Pita, Olive Oil	9.5	CRISPY CHICKEN THIGH Aji Amarillo	8.5
MUSHROOMS A LA PLANCHA Fox Farm & Forage, Salsa Verde	10.5	ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	8.5
		SMOKED PORK BELLY Sweet Mojo Picon	9.5

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	21
WHOLE ROASTED BRANZINO Squash, Salsa Verde	25
PAELLA VERDURAS Squash, Mushrooms, Onion, Garlic Aioli	half / full / double 16 / 32 / 64
PAELLA MARISCOS Prawns, Mussels, Calamari, Clams	24.5 / 49 / 98
PARILLADA BARCELONA* Steak, Chicken, Pork Pintxo, Gaucho Sausage	27 / 54 / 108
PAELLA SALVAJE Pork, Chorizo, Chickpeas	24.5 / 49 / 98

DESSERTS

CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	8
CREPAS WITH SEASONAL FRUIT Citrus Cream, Strawberries, Pistachio	7.5
OLIVE OIL CAKE Sea Salt	8
FLAN CATALÁN	6.5
BASQUE BURNT CHEESECAKE 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, 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>	6.25	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