

# barcelona

## CHARCUTERIE & CHEESE

6.75 For one | 18.50 For three

### SORIA

United States  
Dry-cured pork sausage,  
smoky & garlicky

### JAMÓN SERRANO

Segovia  
Dry-cured Spanish ham

### 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

### CAÑA DE OVEJA

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

### SAN SIMÓN

Galicia  
Smoked cow's milk cheese,  
creamy & buttery

### IBORES

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

### DRUNKEN GOAT

Murcia  
Semi-soft goat's milk cheese soaked in red wine

### ROMAO

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

### IDIAZÁBAL

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

### JAMÓN MANGALICA

Hungary  
Cured Hungarian pig 12

### APERITIVO BOARD

An assortment of Spanish aperitivo  
snacks to pair with your anytime drinks 22

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

## TAPAS

### POTATO TORTILLA

Chive Sour Cream 6

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli 7.5

### SPINACH-CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon 8

### BUTTERNUT SQUASH A LA PLANCHA

Salsa Verde, Pepitas 9

### PICKLED VEGGIES

Onions, Chili Peppers 5

### ROASTED BEETS

Pimentón Cream, Pepitas 7.5

### STEWED CANNELINI BEANS

Mojo Picon, Carrots, Chorizo 8.5

### EGGPLANT CAPONATA

Sweet Peppers, Basil 5

### CRISPY BRUSSELS

Rosemary Agrodolce, Pickled Onions 8

### ROASTED CARROTS

Spiced Maple Glaze 8.5

### HOUSEMADE RICCOTA

Almonds, Pimentón Honey 7.5

### SWEET POTATO HUMMUS

Pita, Olive Oil 9.5

### MUSHROOMS A LA PLANCHA

Fox Farm & Forage, Salsa Verde 10.5

### SPICED CAULIFLOWER

Almond Romesco, Herb Oil 8.5

### SHISHITO PEPPERS

Sea Salt, Lemon 7.5

### MARINATED OLIVES

Citrus, Garlic, Chili Flakes 5

### BRAISED COLLARD GREENS

Mangalica Broth, Guindilla Pepper 8

### GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic 9.5

### SQUID INK FIDEOS

Garlic Aioli 15

### STEAMED MUSSELS\*

Chorizo, White Wine 11

### BOQUERONES

Garlic, Olive Oil 10.5

### CRISPY CALAMARI

Smoked Pepper Aioli 12.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli 6.5

### SPICED BEEF EMPANADAS

Red Pepper Sauce 7.5

### TRUFFLED BIKINI

Serrano Ham, Mahón 8.5

### PRAWNS A LA PLANCHA

Red Chimichurri 12

### BACON-WRAPPED DATES

Valdeón Mousse 8

### CRISPY CHICKEN THIGH

Aji Amarillo 8.5

### SMOKED PORK BELLY

Sweet Mojo Picon 9.5

### LECHON

Red Chimichurri, Pickled Onions 9.5

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce 8.5

### SMOKED PORK PÂTÉ

Pickled Relish 9.5

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction 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 21

### WHOLE ROASTED BRANZINO

Squash, Salsa Verde 25.5

### PAELLA VERDURAS

Brussels, Mushrooms, Onion, Garlic Aioli 16 / 32 / 64

### PAELLA MARISCOS

Shrimp, Mussels, Calamari 24.5 / 49 / 98

### PARILLADA BARCELONA\*

Steak, Chicken, Pork Loin, Gaucho Sausage 27 / 54 / 108

### PAELLA SALVAJE

Pork, Chorizo, Chickpeas 24.5 / 49 / 98

## DESSERTS

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble 8

### OLIVE OIL CAKE

Sea Salt 8

### FLAN CATALÁN

6.5

### CREPAS WITH SEASONAL FRUIT

Citrus Cream, Pears, Walnuts 7.5

### 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

NV BarCava, Brut, Penedès, Spain  
 2015 Gramona, Gran Cuvée, Brut, Penedès, Spain  
 2019 Caves São João, Brut Rosé, Bairrada, Portugal

	3 oz	6oz	bottle
<i>Xarel-lo Blend</i>	4.75	9.5	38
<i>Xarel-lo Blend</i>	6.5	13	52
<i>Baga Blend</i>	6.25	12.5	50

## WHITE

2019 Mila, Rías Baixas, Spain  
 2019 Menade, Rueda, Spain  
 2019 Rezabal, Getariako Txakolina, Spain  
 2018 Azul y Garanza, Navarra, Spain  
 2019 Pinord, Diorama, Penedès, Spain  
 2018 La Vineyta, 'Pipa', Emporda, Spain  
 2019 Vinos Piñol, Raig de Raim, Terra Alta, Spain  
 2017 Celler del Roure, Cullerot, Valencia, Spain  
 2017 Bodegas Marañones, Picarana, Sierra de Gredos, Spain  
 2018 Asnella, Vinho Verde, Portugal  
 2018 Capítulo 7, Mendoza, Argentina  
 2019 Aylin, San Antonio, Chile  
 2019 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay  
 2017 1752 Gran Tradicion, Cerro Chapeu, Uruguay  
 2014 Chéreau-Carré, Comte Leloup, Muscadet, France  
 2016 Marcel Couturier, Mâcon-Loché, France  
 2018 Iniceri, 'Abisso,' Sicily, Italy  
 2020 Leitz, Feinherb, Rheingau, Germany

	3 oz	6oz	bottle
<i>Albariño</i>	6	12	48
<i>Verdejo</i>	5.5	11	44
<i>Hondarribi Zuri</i>	6.25	12.5	50
<i>Viura</i>	3.75	7.5 (L)	42
<i>Xarel-lo</i>	4.75	9.5	38
<i>Malvasia</i>	5.75	11.5	46
<i>Garnacha Blanca</i>	5	10	40
<i>Malvasia Blend</i>	5.75	11.5	46
<i>Albillo</i>	6.75	13.5	54
<i>Arinto, Loureiro</i>	5	10	40
<i>Pedro Ximénez</i>	4.5	9	36
<i>Sauvignon Blanc</i>	5	10	40
<i>Chardonnay</i>	4.75	9.5	38
<i>Petit Manseng Blend</i>	6.25	12.5	50
<i>Melon de Bourgogne</i>	6.25	12.5	50
<i>Chardonnay</i>	7.25	14.5	58
<i>Catarratto</i>	5.5	11	44
<i>Riesling</i>	6	12	48

## ROSÉ

2019 Liquid Geography, Bierzo, Spain  
 2020 Familia Schroeder, Saurus, Patagonia, Argentina  
 2020 Lafage, 'Miraflores', Roussillon, France

	3oz	6oz	bottle
<i>Mencia</i>	5	10	40
<i>Pinot Noir</i>	4.5	9	36
<i>Mourvedre Blend</i>	6.5	13	52

## RED

2014 Nucerro, Reserva, Rioja, Spain  
 2019 Bodegas Lanzaga, LZ, Rioja Spain  
 2018 Bardos, Romántica, Ribera del Duero, Spain  
 2018 Le Naturel, Navarra, Spain  
 2018 César Marquez Pérez, Parajes, Bierzo, Spain  
 2018 La Fanfarria, Asturias, Spain  
 2016 Vins de Pedra, Negre de Folls, Conca de Barberá  
 2016 Primitivo Quiles, Cono 4, Alicante, Spain  
 2018 Camino de Navaherreros, Sierra de Gredos, Spain  
 2018 Los Conejos Malditos, Toledo, Spain  
 2018 Uva de Vida, Biográfico, Toledo, Spain  
 2018 Bodegas Ponce, La Casilla, Manchuela, Spain  
 2015 Vara y Pulgar, Cadiz, Spain  
 2015 Fontes Cunha, 'Mondeco,' Dão, Portugal  
 2018 Earth First, Classic, Mendoza, Argentina  
 2018 Belinda, Mendoza, Argentina - served chilled  
 2017 Quieto, Gran Corte, Mendoza, Argentina  
 2016 Peñalolen, Maipo, Chile  
 2015 Polkura, Colchagua, Chile  
 2018 Casas del Bosque, Casablanca, Chile  
 2015 Alto de la Ballena, Maldonado, Uruguay  
 2018 Domaine Vallot, Côtes-du-Rhône, France

	3oz	6oz	bottle
<i>Tempranillo</i>	6.25	12.5	50
<i>Tempranillo</i>	6.25	12.5	50
<i>Tempranillo</i>	5.75	11.5	46
<i>Garnacha</i>	4.75	9.5	38
<i>Mencia</i>	6.75	13.5	54
<i>Mencia, Albarín Negro</i>	6.25	12.5	50
<i>Trepát Blend</i>	4.75	9.5	38
<i>Monastrell</i>	4.25	8.5	34
<i>Garnacha</i>	6.25	12.5	50
<i>Tempranillo</i>	4.5	9	36
<i>Tempranillo, Graciano</i>	6.75	13.5	54
<i>Bobal</i>	6.75	13.5	54
<i>Tintilla</i>	6.5	13	52
<i>Touriga National Blend</i>	3.5	7	28
<i>Malbec</i>	5	10	40
<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
<i>Cabernet Franc, Malbec</i>	6.5	13	52
<i>Cabernet Sauvignon</i>	6.75	13.5	54
<i>Syrah</i>	6.5	13	52
<i>Pinot Noir</i>	6.75	14	56
<i>Cabernet Franc Blend</i>	5	10	40
<i>Grenache Blend</i>	6	12	48

# SHERRY

## DRY

Jarana, Lustau, 750mL  
 Tradicion, Bodegas Tradicion, 750mL  
 Equipo Navazos, 375mL  
 Almacenista, Lustau, 500mL  
 Los Arcos, Lustau, 750mL  
 Carlos VII, Alvear, 375mL  
 Península, Lustau, 750mL  
 Marques de Poley, Toro Albala, 500mL

	3oz	bottle
<i>Fino</i>	5.5	44
<i>Fino</i>	10	80
<i>Manzanilla en Rama</i>	8	32
<i>Manzanilla Pasada</i>	14	84
<i>Amontillado</i>	6	48
<i>Amontillado</i>	11.5	46
<i>Palo Cortado</i>	9	72
<i>Oloroso</i>	8.5	51

## SWEET

East India Solera, Lustau, 750mL  
 Nectar, Gonzalez Byass, 375mL  
 Toro Albala, 1994, 375mL  
 Solera 1927, Alvear, 375mL

	3oz	bottle
<i>Oloroso Dulce</i>	9	72
<i>Pedro Ximénez</i>	9	36
<i>Pedro Ximénez</i>	18	72
<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.

# 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

**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 9 30  
 Rioja Wine, Elderflower, Citrus Infused Dark Rum,  
 Guava Nectar

**GUNS & ROSÉS** glass carafe 12 48  
 São João Brut Rosé, Lillet Rosé,  
 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  
 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  
 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