

barcelona

CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

JAMÓN SERRANO
Segovia
Dry-cured Spanish ham

SPECK
Alto Adige, Italy
Lightly smoked, dry-cured ham

FUET
Catalonia
Dry-cured pork sausage

COPPA
Italy
Cured, aged pork shoulder

CHORIZO PICANTE
La Rioja
Smoky, mildly-spicy, dry-cured sausage

SOBRASADA
Majorca
Soft, spreadable chorizo

SORIA
United States
Dry-cured pork sausage, smoky & garlicky

FINOCCHIONA
Italy
Cured pork sausage with fennel

MARINATED MAHÓN
Balearic Islands
Semi-soft cow's milk cheese

IDIAZÁBAL
Basque Country
Smoked raw sheep's milk cheese, nutty

6-MONTH AGED MANCHEGO
Castilla-La Mancha
Firm, cured sheep's milk, sharp & piquant

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

ALISIOS
Canary Islands
Cow & goat's milk rubbed with pimentón

SAN SIMÓN
Galicia
Smoked cow's milk cheese, creamy & buttery

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

DÉLICE DE BOURGOGNE
Burgundy, France
Triple crème cow's milk, rich & buttery

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

SMOKIN' GOAT
Canary Islands
Semi-soft goat's milk cheese
Lightly smoked

GIVE THE GIFT OF BARCELONA

Buy a \$50 gift card and receive a \$10 bonus

JAMÓN MANGALICA 14
Segovia
Cured Hungarian pig

LOMO IBERICO DE BELLOTA 12
Guijuelo
Dry-cured, acorn-fed, Ibérico pig loin

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

Patatas Bravas, Pickled Peppers, Drunken Goat, Manchego, Jamón Serrano, Fuet, Caponata, Marcona Almonds

TAPAS

POTATO TORTILLA 6
Chive Sour Cream

EGGPLANT CAPONATA 5.5
Sweet Peppers, Basil

MARINATED OLIVES 5
Pickled Vegetables, Garlic, Thyme, Citrus

SPINACH & CHICKPEA CAZUELA 8
Cumin, Roasted Onions, Lemon

RED PEPPER HUMMUS 9.5
Moruno Spices

WHIPPED SHEEP'S CHEESE 8.5
Pimentón Honey, Pepitas, Toasted Bread

ROASTED CARROTS 8.5
Citrus Yogurt, Guindilla Honey

BEETS 8.5
Pimentón Cream, Pepitas

PATATAS BRAVAS 7.5
Salsa Brava, Garlic Aioli

QUESO A LA PLANCHA 10.5
Caña de Oveja, Cherry, Pepita Dukkah

CHARRED CABBAGE 8.5
Harissa, Jicama

PIQUILLOS RELLENOS 9
Creamy Drunken Goat, Sea Salt

BRUSSELS SPROUTS 9
Honey Crema, Pomegranate, Pickled Onions

BLISTERED SHISHITO PEPPERS 9
Sea Salt, Lemon

SALT COD BUÑUELOS 11.5
Chive Aioli, Lemon

MAHI A LA PLANCHA 15.5
Salsa Verde

PRAWNS 12
Red Chimichurri

GAMBAS AL AJILLO 9.5
Guindilla Peppers, Olive Oil, Garlic

CHICKEN THIGH 9
Aji Amarillo

IBÉRICO PORK LOIN 19.5
Pimentón, Butternut Squash, Hazelnut Citrus Gremolata

CHORIZO W/ SWEET & SOUR FIGS 9
Balsamic Reduction

DUCK CONFIT CALDOSO 15.5
Butternut Squash, Sage, Manchego

STEAK PAILLARD* 14.5
Pepper Vinaigrette, Crispy Potatoes

PORK FIDEOS 19
Pork Belly, Cherry Peppers, Squash

JAMÓN & MANCHEGO CROQUETAS 6.5
Garlic Aioli

SPICED BEEF EMPANADAS 7.5
Red Pepper Sauce

BACON-WRAPPED DATES 8
Valdeón Mousse

PORK BELLY 10
Cherry Pepper Relish

ALBONDIGAS 8.5
Spiced Meatballs in Jamón-Tomato Sauce

BEEF SHORT RIB 18.5
Fennel Purée, Truffle Chimichurri

SALADS

ARUGULA & QUINOA SALAD 9.5
Pomegranate Vinaigrette, Sheep's Cheese, Pepitas, Butternut Squash

ENSALADA MIXTA 8
Olives, Onions, Tomatoes, Little Gem Lettuce

LARGE PLATES

CHICKEN PIMIENTOS 23
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 25.5
Broccolini, Salsa Verde

PARILLADA BARCELONA* half / full / double 31 / 62 / 108
NY Strip, Chicken, Gaucho, Pork Loin

PAELLA SALVAJE 28 / 56 / 98
Pork Belly, Gaucho, Chicken, Chickpeas, Egg

PAELLA VERDURAS 18 / 36 / 64
Leeks, Fennel, Squash, Brussels Sprouts, Garlic Aioli

PAELLA MARISCOS 28 / 56 / 98
Prawns, Mussels, Clams, Calamari

DESSERTS

FLAN CATALÁN 7

CREPAS WITH SEASONAL FRUIT 8
Citrus Cream, Caramelized Apples, Walnuts

OLIVE OIL CAKE 9
Sea Salt

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

EXECUTIVE CHEF COREY O'SHEA | SOUS CHEF TRACY WILDRICK

*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

		3oz	6oz	bottle
NV BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2019 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2019 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2020 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2018 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2020 Menade, Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2018 La Vineyta, 'Pipa', Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2020 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2019 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	5	10	40
2020 Mestizaje Blanc, Bodegas Mustiguillo, El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
2019 Callejuela, Blanco De Hornillos, Jerez, Spain	<i>Palomino-Fino</i>	6.25	12.5	50
2021 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	42
2019 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2016 Marcel Couturier, Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2019 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.5	9	36
2018 Iniceri, 'Abisso,' Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	6	12	48
2020 L'Alpage, Mont-Sur Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

		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
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

RED

		3oz	6oz	bottle
2017 Nucerro, Reserva, 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
2020 Azul y Garanza, Navarra, Spain	<i>Tempranillo</i>	4.5	9 (L)	50
2018 Joan d'Anguera, Finca L'Argatá, Montsant, Spain	<i>Garnacha</i>	8.5	17	68
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
2019 Sotabosc, Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2017 Raul Perez, Ultra St. Jacques, Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2016 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepal Blend</i>	4.75	9.5	38
2015 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40
2019 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2018 Peninsula Viticultores, Vino de Montaña	<i>Garnacha, Pinuela, Refute</i>	6.50	13	52
2018 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2018 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2015 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2018 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	5	10	40
2020 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2017 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2018 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2018 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	6.75	13.5	54
2020 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48
2019 Casa del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	7	14	56

SHERRY

DRY

		3oz	bottle
Jarana, Lustau, 750mL	<i>Fino</i>	5.5	44
Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	10	80
La Cigarrera, 375mL	<i>Manzanilla</i>	8.5	34
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
Península, Lustau, 750mL	<i>Palo Cortado</i>	9	72
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	11	44
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
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	15	60

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / 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 17
Many of our wines use Biodynamic farming practices, here are three incredible examples

ACID TRIP Asnella / L'Alpage / Belinda 15
High. Acid. Wines.

GRENADE (ON THE ROCKS) Le Naturel / Vino de Montaña / Finca L'Argatá 18
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

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, Peychaud's

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

DOS PENÍNSULAS 11
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

ALEBRIJES 13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup,
Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder

SMOKED SHERRY MANHATTAN 16
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,
Lustau Amontillado, Angostura, Luxardo Cherry

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 14
Citadel Gin

FLOWER
Fever Tree Elderflower, Rosebud, Lime, Cucumber

LEAF
Fever Tree Indian Tonic, Juniper Berries, Lemon, Bay Leaves

ROOT
Fever Tree Indian Tonic, Q Ginger Beer, Cardamom,
Ginger, Lime

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

CLASSIC BARCELONA GINTONIC
Fever Tree Indian Tonic, Grapefruit, Lime, Jasmine

SANGRIA

RED OR WHITE 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
Bedlam Vodka, Peach Nectar, Lemon, Grapefruit Bitters

BEER

DRAFT 7oz 14oz
Red Oak, Amber Lager- NC 4.25 8.5
Crank Arm, Long Steady Distance IPA - NC 4.25 8.5
Raleigh Brewing, Not Another N.E. IPA - NC 4.25 8
Fullsteam, Paycheck Pilsner - NC 3.75 8.5

BOTTLES & CANS
Estrella Galicia, Lager - Spain 7.5
Peroni, Lager - Italy 7.5
Red Oak, Hummingbird Helles Lager- NC 8
Estrella Damm, Daura Gluten-Free Lager - Spain 7
Westbrook Brewing, Gose - SC 9.5
Crank Arm Brewing, Whitewall (16 oz)- NC 9
Allagash, Tripel Reserve - ME 10.5
Fullsteam, Rocket Science IPA - NC 7.5
Hitachino, Nest White - Japan 7
Hi-Wire Brewing, Rotating Session Sour - NC 7.5
Avery Brewing, Island Rascal Belgain White, CO 8.5
Founders, All Day IPA - MI 6.5
Blackberry Farm Brewery, Classic Saison - TN 9
Left Hand, Milk Stout - CO 8
Triple C, Baby Maker Double IPA (16 oz) - NC 12
Heineken 0.0 (NO ABV) - Netherlands 5

CIDERS
Windy Hill, Ginger Gold Cider (750mL) - SC 29
Isastegi, Sagardo Natural Cider (750mL) - Spain 28
Pomarina Brut Sidra (750mL) - Spain 42
Bull City, Off Main Cider (12oz) 7
Red Clay Ciderworks, Queen City (16 oz) - NC 10