

BARCELONA

CHARCUTERIE & CHEESE

6.75 for one
18.50 for three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

FUET

Catalonia
Dry-Cured Pork Sausage

SORIA

United States
Dry-cured Pork Sausage and Pimentón

SOBRASADA

Majorca
Spreadable Pork Sausage

CHORIZO PICANTE

La Rioja
Smokey, Spicy Dry-cured sausage

MARINATED MAHÓN

Minorca
Semi-soft, Cow's Milk Cheese

6-MONTH MANCHEGO

La Mancha
Firm, cured Sheep's Milk, sharp & piquant

IBORES

Extremadura, Spain
Unpasteurized Goat's Milk
Semi-firm, tangy and sharp finish

IDIAZABAL

Navarra
Raw, Smoked Sheep's Milk

VALDEÓN

Castile y León
Cow & Goat's Milk blue cheese, tangy & spicy

CABRA ROMAO

Castilla-La Mancha
Raw Sheep's Milk Cheese
Rubbed with Rosemary

JAMÓN MANGALICA 12.00

Segovia
Cured Hungarian pig

APERITIVO BOARD 18.00

Marinated Olives, Patatas Bravas, Pickled Peppers, Jamón Serrano, Sobrasada, Chef's Selection of Two Cheeses

EXECUTIVE CHEF WALTER SILVA

SOUS CHEF
CORY OWEN

*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

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TAPAS

POTATO TORTILLA 6.00
Chive Sour Cream

EGGPLANT CAPONATA 5.00
Sweet Peppers, Basil

CARROTS & SWEET POTATOES 7.50
Duck Fat, Spiced Maple Glaze

MUSHROOMS A LA PLANCHA 10.50
Fox Farm & Forage
Salsa Verde

SPINACH-CHICKPEA CAZUELA 8.00
Cumin, Lemon

CRISPY BRUSSEL SPROUTS 7.50
Sherry Glaze, Pepitas

QUESO A LA PLANCHA 8.50
Red Wine Caramel, Dukkah

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

MARINATED OLIVES 5.00
Citrus, Chili Flake

BRANZINO A LA PLANCHA 12.00
Salsa Verde

STEAMED MUSSELS* 11.00
White Wine, Chorizo, Garlic

CRISPY CALAMARI 10.50
Smoked Pepper Aioli

PULPO A LA PLANCHA 11.00
Potato Confit, Spicy Romesco

GAMBAS AL AJILLO* 9.50
Guindilla Pepper, Olive Oil, Garlic

BRAISED COLLARD GREENS 7.50
Mangalica, Nora Chili

ALBONDIGAS 9.50
Spiced Meatballs in Ham-Tomato Sauce

JAMÓN & MANCHEGO CROQUETAS 6.50
Garlic Aioli

SPICED BEEF EMPANADAS 7.00
Red Pepper Sauce

HANGER STEAK* 11.50
Truffle Vinaigrette

TRUFFLED BIKINI 8.50
Jamón Serrano, San Simon

BACON-WRAPPED DATES 8.00
Valdeón Mousse

CHORIZO W/ SWEET & SOUR FIGS 8.50
Balsamic Reduction

BRAISED PORK BELLY 11.50
Pork Mushroom Jus

SALADS

ENSALADA MIXTA 8.00
Olives, Onions, Tomatoes, Little Gem Lettuce

ROASTED BEET SALAD 7.50
Whipped Sheep's Cheese, Spiced Pepita

KALE SALAD 7.50
Boquerones Dressing, Manchego, Croutons

LARGE PLATES

CHICKEN PIMENTOS 21.00
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 25.50
Crispy Brussels Sprouts, Salsa Verde

PAELLA VERDURAS **half / full / double**
16.00 / 32.00 / 64.00
Kale, Mushroom, Butternut Squash

PAELLA MARISCOS 24.50 / 49.00 / 98.00
Prawns, Mussels, Squid, Clams

PAELLA SALVAJE 24.50 / 49.00 / 98.00
Pork Belly, Wild Boar, Chickpeas, Fried Egg

PARILLADA BARCELONA* 27.00 / 54.00 / 108.00
Steak, Chicken, Pork, Sausage

DESSERTS

FLAN CATALÁN 6.50

OLIVE OIL CAKE 8.00
Sea Salt

CHOCOLATE CAKE 8.00
Crème Anglaise, Almond Crumble

CREPAS SALGUERO 7.50
Dulce de Leche Cream, Hazlenuts

BASQUE BURNT CHEESECAKE 8.00



Thank you for joining us as we gradually reopen for dining service. We'd love to hear your feedback, scan this code to leave us a digital comment card

WINES

SPARKLING

	glass	bottle
NV BarCava, Brut, Penedès, Spain	8.5	34
2015 Gramona, Gran Cuvée, Brut, Penedès, Spain		52
2018 Caves São João, Rosé, Bruto, Bairrada, Portugal	12.5	50

MIMOSA MIXERS to accompany any bottle of bubbles

	carafe
Orange-Peach-Grapefruit	4
Guava-Lavender-Lemon	4

ROSES

	glass	bottle
2019 Mencía, Liquid Geography, Bierzo, Spain	10	40
2019 Mourvedre Blend, Lafage, Côtes Catalanes, France	12.5	50
2019 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina	9	36

WHITES

LIGHT | CITRUS | CRISP

2018 Doña Blanca/Godello, Armas de Guerra, Bierzo, Spain		36
2019 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain	12.5	50
2018 Viura, Azul y Garanza, Navarra, Spain	7.5	42
2018 Riesling, Leitz, Feinherb, Rheingau, Germany	12	48

MEDIUM | FRUITY | MINERAL

2017 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain	11.5	46
2018 Arinto/Loureiro, Asnella, Vinho Verde, Portugal	10.5	42
2019 Semillon, Via Revolucionaria, 'Hulk,' Mendoza, Argentina		42
2019 Sauvignon Blanc, Aylin, San Antonio, Chile	10.5	42
2014 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet, Fr	12.5	50
2018 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	11	44

FULL | RIPE | SPICE

2016 Godello, El Castro de Valtuille, Bierzo, Spain		52
2017 Albillo, Marañones, Picarana, Sierra de Gredos, Spain	13.5	54
2018 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay	9.5	38
2018 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay	12.5	50
2016 Chardonnay, Marcel Coutier, Mâcon-Loché, Burgundy, France	14.5	58

REDS

LIGHT | BERRIES | ELEGANT

2018 Garnacha, Le Naturel, Navarra, Spain	9.5	38
2018 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain		50
2016 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain		50
2018 Trepal Blend, Negre de Folls, Conca de Barberá, Spain	9.5	38
2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain	11.5	46
2018 Bonarda/Pedro Ximénez, Belinda, Mendoza, Argentina	9	36
2015 Pinot Noir, Casas del Bosque, Casablanca, Chile	13.5	54
2018 Grenache, Anne Pichon, Sauvage Vieilles Vignes, Rhone, France		52

MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	12.5	50
2018 Tempranillo, Los Conejos Malditos, Toledo, Spain	9	36
2017 Tempranillo, Azul y Garanza, Navarra, Spain		42
2016 Mencía, Raul Perez, Ultreia St. Jacques, Bierzo, Spain		54
2015 Tintilla, Vara y Pulgar, Cadíz, Spain	13.5	52
2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal	7	28
2018 Malbec, Earth First, Mendoza, Argentina	10	40

FULL | RIPE | BOLD

2017 Garnacha, Proyecto Garnachas, Fosca, Priorat, Spain	11.5	46
2016 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain		54
2016 Cabernet Sauvignon, Peñalolen, Maipo, Chile	12.5	50
2016 Cabernet Franc Blend, Quieto, Mendoza, Argentina	12.5	50
2015 Syrah, Polkura, Colchagua, Chile	13	52
2015 Cabernet Franc Blend, Alto de la Ballena, Maldonado, Uruguay	10	40

SANGRIA & COCKTAILS

SANGRIA, RED OR WHITE 7.5/glass 30/Pitcher
Rioja Wine, Elderflower, Citrus-Infused Dark Rum, Guava Nectar

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

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

TABLESIDE GINTONIC 14
Choice of: Fruit, Leaf, Flower, Root or Classic

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

BEERS

DRAFT

	7oz	14 oz
Fullsteam, Paycheck Pilsner - NC	3.75	7.5
Catawba, White Zombie - NC	3.75	7.5
Crank Arm Brewing, Rickshaw IPA - NC	4	8
D9, Brown Sugar Brown Cow - NC	4.25	8.5

BOTTLES & CANS

LAGER | PILSNER | LIGHT

Carolina Brewery, Sky Blue Kölsch - NC		7
St. Pauli Girl, Non-Alcoholic - Germany		5
Estrella Damm, Daura Gluten-Free Lager - Spain		8
Estrella Galicia, Lager - Spain		7.5

WHEAT | FRUIT | SAISON

Avery, Liliko'i Kepolo, Passion Fruit Witbier - CO		8.5
Crank Arm Brewing, Whitewall (16 oz) - NC		9
Hitachino, Nest White - Japan		14

HOPPY | FLORAL | BITTER

Founders, All Day IPA - MI		6.5
Fullsteam, Rocket Science IPA - NC		7.5
Lenny Boy, Citraphilia IPA (16 oz) - NC		10
Triple C, Baby Maker Double IPA (16 oz) - NC		12

DARK | SPICED | STRONG

Allagash, Tripel Reserve - ME		10.5
Kentucky Ale, Bourbon Barrel Ale - KY		12
Legal Remedy - Vanilla Porter - SC		8.5
The Duck-Rabbit, Brown Ale - NC		7.5

SOURS | CIDERS

Hi-Wire Brewing, Gose - NC		7.5
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
Westbrook Brewing, Gose - SC		9.5



Check out our full wine list here
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