

barcelona

CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

SOBRASADA

Majorca
Spreadable Pork Sausage

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

VALDEÓN

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

SAN SIMÓN

Galicia
Smoked cow's milk cheese, creamy & buttery

IBORES

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

CAÑA DE OVEJA

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

DRUNKEN GOAT

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

IDIAZÁBAL

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

6-MONTH AGED MANCHEGO

Castilla-La Mancha
Firm, cured sheep's milk, sharp & piquant

JAMÓN MANGALICA

Hungary
Cured Hungarian pig

APERITIVO BOARD

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

Marinated Olives, Patatas Bravas, Pickled Peppers, Ibores, Idiazábal, Serrano, Fuet, Marcona Almonds

14

22

TAPAS

POTATO TORTILLA

Chive Sour Cream

6

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8

ROASTED SWEET POTATOES

Cranberry Gremolata

8.5

ROASTED BEETS

Pimentón Cream, Pepitas

8.5

EGGPLANT CAPONATA

Sweet Peppers, Basil

5.5

MARINATED OLIVES

Pickled Vegetables, Garlic, Thyme, Citrus

5

CRISPY BRUSSELS SPROUTS

Rosemary Agrodolce, Pickled Onions

8

WHIPPED SHEEP'S CHEESE

Fennel Honey, Cracked Black Pepper, Toasted Bread

8.5

ROASTED CARROTS

Spiced Maple Glaze

8.5

SWEET POTATO HUMMUS

Pita, Olive Oil

9.5

BROCCOLINI A LA PLANCHA

Garlic Oil, Chili Peppers

8.5

CONFIT PIQUILLO PEPPERS

Olive Oil, Garlic, Thyme

7.5

WILD MUSHROOM MELOSO

Truffle Oil

10

MUSHROOMS A LA PLANCHA

Fox Farm & Forage
Salsa Verde

10.5

CAULIFLOWER AU GRATIN

Manchego Valdeón Cream, Bread Crumbs

8.5

BOQUERONES

Garlic, Olive Oil

6

TUNA CRUDO

Spiced Olive Oil, Guindilla Peppers

16.5

PULPO A LA PLANCHA

White Bean Purée, Cherry Pepper Chimichurri

15.5

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

STEAMED MUSSELS*

Chorizo, White Wine

12

SQUID FIDEOS

Garlic Aioli

16.5

CRISPY CALAMARI

Shishito Peppers, Piquillos, Smoked Pepper Aioli

11.5

FISH A LA PLANCHA

Salsa Verde

15.5

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

8.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

7

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

TRUFFLED BIKINI

Serrano Ham, Mahón

8.5

STEAK PAILLARD

Pepper Vinaigrette, Crispy Potatoes

14.5

CRISPY CHICKEN THIGH

Aji Amarillo

9

BACON-WRAPPED DATES

Valdeón Mousse

8

LECHON

Red Chimichurri, Pickled Onions

9.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8

PEAR & ARUGULA SALAD

Lemon Vinaigrette, Almonds

9.5

QUINOA SALAD

Sweet Potato, Raisins, Mixed Greens

8.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

WHOLE ROASTED BRANZINO

Broccolini, Salsa Verde

25.5

PAELLA VERDURAS half / full / double
18 / 36 / 64

Carrots, Fennel, Red Onions, Garlic Aioli

PAELLA MARISCOS

Shrimp, Mussels, Calamari, Clams

28 / 56 / 98

PAELLA SALVAJE

Pork, Chorizo, Chickpeas, Egg

28 / 56 / 98

PARILLADA BARCELONA*

Steak, Chicken, Pork Lion, Chorizo Sausage

31 / 62 / 108

DESSERTS

FLAN CATALÁN

7

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Pears, Walnuts

8

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

OLIVE OIL CAKE

Sea Salt

9

BASQUE BURNT CHEESECAKE

Luxardo Cherries

9

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	<i>Xarel-lo Blend</i>	4.75	9.5	38
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

2019 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2019 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 Menade, Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2020 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
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

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

2014 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.25	12.5	50
2018 La Maldita, Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2019 Bodegas Lanzaga, LZ, Rioja Spain	<i>Tempranillo</i>	6.25	12.5	50
2018 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	5.75	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 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
2018 Joan d'Anguera, Finca L'Argatá, Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2019 Sotabosc, Montsant, Spain	<i>Garnacha, Cariñena</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
2018 Los Conejos Malditos, Toledo, Spain	<i>Tempranillo</i>	4.5	9	36
2016 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2019 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
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
2017 Quietto, 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
2015 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2015 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40
2018 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	6	12	48

SHERRY

DRY

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
Carlos VII, Alvear, 375mL	<i>Amontillado</i>	11.5	46
Península, Lustau, 750mL	<i>Palo Cortado</i>	9	72
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	11	44
Marques de Poley, Toro Albalá, 500mL	<i>Oloroso</i>	8.5	51

SWEET

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
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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
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Many of our wines use Biodynamic farming practices, here are three incredible examples

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

COCKTAILS

BEEES & BAYS (No ABV*) Lime, Salted Honey Syrup, Cardamom Sparkling Water, Torched Bay Leaf	5
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SUMMER STREET SLING Chamomile Infused 360 Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud's	10
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RICHMOND GIMLET Boodles Gin, Lime, Mint	12
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TYGRA Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	13
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	11
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder	13.5
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	12.5
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SMOKED SHERRY MANHATTAN Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry *Smoked and Stirred Tableside	16
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LAIRD'S LANE Monkey Shoulder Scotch, Cappelletti, Pasubio Vino Amaro, Orange, Angostura Bitters	15
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GINTONICS

Inspired by the Biodynamic calendar, featuring Citadelle Gin and prepared tableside.	14
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LEAF Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves	
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FLOWER Fever Tree Elderflower, Rosebud, Lime, Cucumber	
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ROOT Fever Tree Mediterranean, Q Ginger Beer, Cardamom, Ginger, Lime	
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CLASSIC BARCELONA GINTONIC Fever Tree Mediterranean, Grapefruit, Lime, Jasmine	
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SANGRIA

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

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

BEER

DRAFT	7oz	14oz
Fullsteam, Paycheck Pilsner - NC	3.75	7.5
Catawba, White Zombie - NC	3.75	7.5
Crank Arm, Long Steady Distance IPA - NC	4.25	8.5
D9, Brown Sugar Brown Cow - NC	4.25	8.5

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
Crank Arm Brewing, Whitewall (16 oz) - NC	9
Blackberry Farm Brewery, Classic - TN	9
Hitachino, Nest White - Japan	14
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
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