

# BARCELONA

## CHARCUTERIE & CHEESE

6.75 for one

18.50 for three

### JAMÓN SERRANO

Segovia  
Dry-cured Spanish ham

### SORIA

United States  
Dry-cured Pork Sausage and Pimentón

### FUET

Catalonia  
Dry-Cured Pork Sausage

### SOBRASADA

Majorca  
Spreadable Pork Sausage

### CHORIZO PICANTE

La Rioja  
Smokey, Spicy Dry-cured sausage

### IDIAZABAL

Navarra  
Raw, Smoked Sheep's Milk

### 6-MONTH MANCHEGO

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

### MARINATED MAHÓN

Minorca  
Semi-soft, Cow's Milk Cheese

### IBORES

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

### SAN SIMON

Galicia  
Pasteurized Cow's milk cheese,  
Semi-soft, smokey flavour

### CABRA ROMAO

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

### VALDEÓN

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

### DRUNKEN GOAT

Murcia  
Semi-soft Goat's milk soaked in  
red wine

### JAMÓN MANGALICA 12.00

Segovia  
Cured Hungarian pig

### APERITIVO BOARD 18.00

Marinated Olives, Patatas Bravas,  
Pickled Peppers and Chef's Selection  
of Two Cheeses and Meats

## 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

## TAPAS

**POTATO TORTILLA** 6.00  
Chive Sour Cream

**CAULIFLOWER CATALAN** 8.50  
Raisins, Pine Nuts

**CARROTS & SWEET POTATOES** 8.00  
Duck Fat, Spiced Maple Glaze

**EGGPLANT CAPONATA** 5.00  
Sweet Peppers, Basil

**BUTTERNUT SQUASH** 8.50  
Brown Butter, Pepitas, Sage

**MUSHROOMS A LA PLANCHA** 10.50  
Fox Farm & Forage  
Salsa Verde

**CRISPY BRUSSEL SPROUTS** 8.50  
Pimentón, Pickled Red Onion

**HOUSE MADE RICOTTA CHEESE** 7.50  
Pimentón Honey, Almonds

**CAULILINI A LA PLANCHA** 8.50  
Garlic Oil, Chili Peppers

**SPINACH-CHICKPEA CAZUELA** 8.00  
Cumin, Roasted Garlic

**PATATAS BRAVAS** 7.50  
Salsa Brava, Garlic Aioli

**MARINATED OLIVES** 5.00  
Citrus, Chili Flake

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

**SQUID INK FIDEOS** 15.50  
Saffron Aioli

**MONTADITO DE BOQUERONES** 7.50  
Mojo Verde, Piquillo Pepper

**PULPO A LA PLANCHA** 11.00  
Potato Confit, Spicy Romesco

**CRISPY CALAMARI** 10.50  
Smoked Pepper Aioli

**STEAMED MUSSELS\*** 11.00  
White Wine, Chorizo, Garlic

**TROUT A LA PLANCHA** 11.50  
Salsa Verde

**SPICED BEEF EMPANADAS** 7.00  
Red Pepper Sauce

**HANGER STEAK\*** 11.50  
Truffle Vinaigrette

**JAMÓN & MANCHEGO CROQUETAS** 6.50  
Garlic Aioli

**CHORIZO W/ SWEET & SOUR FIGS** 8.50  
Balsamic Reduction

**BACON-WRAPPED DATES** 8.00  
Valdeón Mousse

**WILD BOAR CALDOSO** 13.50  
Idiazabal, Smoked Carrots

**ALBONDIGAS** 9.50  
Spiced Meatballs in Ham-Tomato Sauce

**TRUFFLED BIKINI** 8.50  
Jamón Serrano, San Simon

**FOIE GRASS TERRINE** 12.50  
Iberico Ham, Red Wine Caramel

## SALADS

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

**KALE & APPLE SALAD** 8.50  
Valdeón, Hazelnut, Sherry Vinaigrette

**SPINACH SALAD** 7.00  
Fennel, Citrus Vinaigrette, Spiced Pepita

**ROASTED BEET SALAD** 7.50  
Ricotta Cheese, Marcona Almond

## LARGE PLATES

**CHICKEN PIMIENTOS** 21.00  
Potatoes, Lemon, Hot Cherry Peppers

**WHOLE ROASTED BRANZINO** 25.50  
Broccolini, Salsa Verde

**half / full / double**

**PAELLA VERDURAS** 16.00 / 32.00 / 64.00  
Brussels, Mushroom, Butternut Squash

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

**PAELLA SALVAJE** 24.50 / 49.00 / 98.00  
Wild Boar, Chorizo, Chickpeas, Fried Egg

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

## DESSERTS

**FLAN CATALÁN** 6.50

**BASQUE BURNT CHEESECAKE** 8.00  
Luxardo Cherries

**OLIVE OIL CAKE** 8.00  
Sea Salt

**CHOCOLATE CAKE** 8.00  
Crème Anglaise, Almond Crumble

**CREPAS SALGUERO** 7.50  
Dulce de Leche Cream, Hazelnuts



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	13	52
2018 Caves São João, Rosé, Bruto, Bairrada, Portugal	12.5	50

## MIMOSAS

	glass	bottle
Orange-Peach-Grapefruit	9	
Guava-Lavender-Lemon	9	
*mixers offered in 8oz carafe to accompany any bottle of bubbles	4	

## ROSES

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

## WHITES

### LIGHT | CITRUS | CRISP

2019 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain	12.5	50
2018 Viura, Azul y Garanza, Navarra, Spain	7.5	42
2018 Xarel-lo, Pinord, Diorama, Penedès, Spain	9.5	38
2018 Malvasia, La Vineyta, 'Pipa', Emporda, Spain	10	40
2018 Pedro Ximénez, Capítulo 7, Mendoza, Argentina		36
2018 Riesling, Leitz, Feinherb, Rheingau, Germany	12	48
2018 Albariño, Sentidíño, Rias Baixas, Spain	10	40

### MEDIUM | FRUITY | MINERAL

2018 Verdejo, Menade, Rueda, Spain	11	44
2019 Garnacha Blanca, Vinos Piñol, Raig de Raim, Terra Alta, Spain		40
2017 Malvasia Blend, Celler del Roure, Cullerrot, Valencia, Spain	11.5	46
2018 Arinto/Loureiro, Asnella, Vinho Verde, Portugal	10.5	42
2019 Sauvignon Blanc, Aylín, 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	13	52
2017 Albillo, Marañoses, 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, La Maldita, Rioja, Spain	8.5	34
2017 Tempranillo, Bodegas Lanzaga, LZ, Rioja Spain	12.5	50
2018 Garnacha, Le Naturel, Navarra, Spain	9.5	38
2017 Mencía, César Marquez Pérez, Parajes, Bierzo, Spain	13.5	54
2018 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain	12.5	50
2016 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain		50
2018 Trepát 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
2018 Pinot Noir, Casas del Bosque, Casablanca, Chile	13.5	54
2018 Grenache Blend, Domaine Vallot, Côtes-du-Rhône, France	12	48
2018 Grenache, Anne Pichon, Sauvage Vieilles Vignes, Rhone, France	13	52

### MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	12.5	50
2018 Tempranillo, Los Conejos Malditos, Toledo, Spain	9	36
2015 Tintilla, Vara y Pulgar, Cadíz, Spain	13	52
2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal	7	28
2018 Malbec, Earth First, Mendoza, Argentina	10	40

### FULL | RIPE | BOLD

2015 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain		48
2017 Garnacha, Proyecto Garnachas, Fosca, Priorat, Spain	11.5	46
2018 Tempranillo/Graciano, Uva de Vida, Biográfico, Toledo, Spain	13.5	54
2016 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain	13.5	54
2015 Syrah, Polkura, Colchagua, Chile	13	52
2016 Cabernet Franc Blend, Quieto, Mendoza, Argentina	12.5	50
2016 Cabernet Sauvignon, Peñalolen, Maipo, Chile	12.5	50
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

**EL MESTIZO** 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

**OTOÑO** 12  
Raynal VSOP Brandy, Amaro Nonino  
Boiled Cider, Aquafaba, Lemon

# 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
Left Hand, Milk Stout - CO	8
The Duck-Rabbit, Brown Ale - NC	7.5

**SOURS | CIDERS**

Hi-Wire Brewing, Rotating Session Sour Series - 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  
by scanning this QR code