

B A R C E L O N A

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

CHORIZO PICANTE

La Rioja
Smoky, Spicy Dry-cured sausage

SOBRASADA

Majorca
Spreadable Pork Sausage

IDIAZABAL

Navarra
Raw, Smoked Sheep's Milk

MARINATED MAHÓN

Minorca
Semi-soft, Cow's Milk Cheese

SAN SIMON

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

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

6-MONTH MANCHEGO

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

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

SNOW CAMP CHEESE 9.50

Climax, NC
Soft & Tangy, Cow Milk

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

ROASTED CARROTS 8.00
Duck Fat, Spiced Maple Glaze

HOUSE MADE RICOTTA CHEESE 7.50
Pimentón Honey, Almonds

GRILLED ASPARAGUS 9.00
Garlic Gremolata

SHISHITO PEPPERS 8.00
Sea Salt, Lemon

MUSHROOMS A LA PLANCHA 10.50
Fox Farm & Forage
Salsa Verde

BROCCOLINI 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

STEAMED MUSSELS* 11.00
Wild Ramp Butter, White Wine

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

MONTADITO DE BOQUERONES 10.50
Mojo Verde, Piquillo Pepper

PULPO A LA PLANCHA 11.00
Crispy Rice, Olive Tapanade

PRAWNS A LA PLANCHA 12.00
Red Chimichurri

CRISPY CALAMARI 10.50
Smoked Pepper Aioli

TROUT A LA PLANCHA 11.50
Salsa Verde

SPICED BEEF EMPANADAS 7.00
Red Pepper Sauce

JAMÓN & MANCHEGO CROQUETAS 6.50
Garlic Aioli

CHORIZO W/ SWEET & SOUR FIGS 8.50
Balsamic Reduction

BACON-WRAPPED DATES 8.00
Valdeón Mousse

SQUID FIDEOS 14.00
Black Pepper Aioli

FOIE GRAS TERRINE 12.50
Ibérico Ham, Red Wine Caramel

TRUFFLED BIKINI 8.50
Jamón Serrano, San Simon

SUCKLING PIG PORCHETTA 14.50
Black Garlic Mojo

ALBONDIGAS 9.50
Spiced Meatballs in Ham-Tomato Sauce

HANGER STEAK* 11.50
Truffle Vinaigrette

SALADS

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

KALE & APPLE SALAD 8.50
San Simon, Almonds, Sherry Vinaigrette

SPINACH SALAD 7.00
Citrus Vinaigrette, Orange Segments, Spiced Pepita

ROASTED BEET SALAD 7.50
Ricotta Cheese, Marcona Almonds

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
Asparagus, Mushroom, Broccolini, Garlic Aioli

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

PAELLA SALVAJE 24.50 / 49.00 / 98.00
Duck, Chorizo, 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, Hazelnuts

BASQUE BURNT CHEESECAKE 8.00
Luxardo Cherries



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

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

MIMOSA MIXERS to accompany any bottle of bubbles

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

ROSES

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 Albariño, Mila, Rías Baixas, Spain	12	48
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	36
2018 Riesling, Leitz, Feinherb, Rheingau, Germany	12	48

MEDIUM | FRUITY | MINERAL

2018 Verdejo, Menade, Rueda, Spain	11	44
2019 Garnacha Blanca, Vinos Piñol, Raig de Raim, Terra Alta, Spain	40	40
2017 Malvasia Blend, Celler del Roure, Cullerot, 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, 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

2016 Tempranillo, El Buscador, Crianza, Rioja, Spain	11	44
2019 Tempranillo, Bodegas Lanzaga, LZ, Rioja Spain	12.5	50
2018 Garnacha, Le Naturel, Navarra, Spain	9.5	38
2018 Mencía, César Marquez Pérez, Parajes, Bierzo, Spain	13.5	54
2017 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain	12.5	50
2016 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain	50	50
2019 Trepas Blend, Negre de Folls, Conca de Barberá, Spain	9.5	38
2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain	11.5	46
2017 Bonarda/Pedro Ximénez, Belinda, Mendoza, Argentina	9	36
2018 Pinot Noir, Casas del Bosque, Casablanca, Chile	13.5	54
2019 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
2019 Tempranillo, Los Conejos Malditos, Toledo, Spain	9	36
2016 Tintilla, Vara y Pulgar, Cadíz, Spain	13	52
2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal	7	28
2019 Malbec, Earth First, Mendoza, Argentina	10	40

FULL | RIPE | BOLD

2017 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	10.5	42
2015 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain	48	48
2018 Garnacha, Proyecto Garnachas, Fosca, Priorat, Spain	11.5	46
2018 Tempranillo/Graciano, Uva de Vida, Biográfico, Toledo, Spain	13.5	54
2018 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain	13.5	54
2018 Cabernet Franc Blend, Quieto, Mendoza, Argentina	12.5	50
2017 Cabernet Sauvignon, Peñalolen, Maipo, Chile	12.5	50
2016 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

RICHMOND GIMLET 11
Boodles Gin, Lime, Mint

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

SMOKED SHERRY MANHATTAN 16
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,
Lustau Amontillado, Angostura, Luxardo Cherry
*Smoked and Stirred Tableside

BEERS

DRAFT	7oz	14 oz
Fullsteam, Paycheck Pilsner - NC	3.75	7.5
Catawba, White Zombie - NC	3.75	7.5
Crank Arm Brewing, Long Steady Distance 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
Peroni, Lager - Italy	7.5

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

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
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
Bull City Cider Works, Off Main - NC	7
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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