

# barcelona

## CHARCUTERIE & CHEESE

7 For one | 19.5 For three

### JAMÓN SERRANO

Castilla y León, ES  
15-20 Months Cured Ham. Tender, Salty, Sweet

### CHORIZO PICANTE

La Rioja, ES  
Pork Sausage. Smoky, Spicy, Pimentón

### SPECK

Alto Adige, IT  
Spice-Rubbed Ham. Smoky, Lean

### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky, Garlicky

### SOBRASADA

California, US  
Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

### FINOCCHIONA

Tuscany, IT  
Pork Sausage With Fennel, Red Wine. Rich, Complex

### FUET

Catalonia, ES  
Pork Sausage. Rich, Garlic, Black Pepper

### AGED MANCHEGO

Castilla-La Mancha, ES  
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

### IDIAZÁBAL

País Vasco, ES  
Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity

### ALISIOS

Islas Canarias, ES  
Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón

### MARINATED MAHÓN

Islas Baleares, ES  
Firm, Cow's Milk, Aged 4 Months. In Herbed Citrus Oil

### DÉLICE DE BOURGOGNE

Burgundy, FR  
Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy

### IBORES

Extremadura, ES  
Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed

### SAN SIMÓN

Galicia, ES  
Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild

### ROMAO

Castilla-La Mancha, ES  
Semi-Firm, Raw Sheep's Milk, Aged 9 Months. Rosemary Coated, Buttery

### CABRA AL GOFIO

Islas Canarias, ES  
Semi-Firm, Goat's Milk, Aged 2 Months. Cornmeal Coated

### VALDEÓN

Castilla y León, ES  
Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent

### SMOKIN' GOAT

Islas Canarias, ES  
Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild

### JAMÓN MANGALICA 14

Castilla y León, ES  
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

### LOMO IBÉRICO DE BELLOTA 12

Castilla y León, ES  
Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón

### BRESAOLA 10.5

Lombardy, IT  
Cured, Eye Round, Soft Texture, Sweet, Tender

### APERITIVO BOARD 26

An Assortment Of Spanish Aperitivo Snacks To Pair With Your Anytime Drinks

*Patatas Bravas, Idiazábal, Manchego, Olives, Jamón Serrano, Chorizo Picante, Marcona Almonds*

## TAPAS

### EGGPLANT CAPONATA

Sweet Peppers, Basil

5.5

### CRISPY ARTICHOKE

Lemon Aioli

9.5

### PIQUILLOS RELLENOS

Drunken Goat, Sea Salt

9

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

### ASPARAGUS A LA PLANCHA

Sunflower Seed Romesco

9

### ROASTED RADISH

Salsa Verde

9

### SUGAR SNAP PEAS

Sofrito, Chili, Lemon

8.5

### QUESO A LA PLANCHA

Caña de Oveja, Cherry, Pepita Dukkah

12.5

### WHIPPED SHEEP'S CHEESE

Pimentón Honey, Pepitas

8.5

### LEMON-ARTICHOKE HUMMUS

Tahini, Olive Oil

9.5

### POTATO TORTILLA

Chive Sour Cream

7

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

### BOQUERONES

Garlic, Olive Oil, Endive, Jicama Relish

6

### MUSSELS\*

Sobrasada, White Wine

14

### CRISPY CALAMARI

Piquillo Peppers, Smoked Pepper Aioli

11.5

### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

### MAHI-MAHI A LA PLANCHA

Puttanesca

15.5

### SCALLOPS

Carrot Purée

18.5

### POLLO PINTXO

Yogurt Marinade, Dill Aioli, Red Chimichurri

11

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

### BONE MARROW

Serrano and Onion Jam

15.5

### STEAK PAILLARD

Pepper Vinaigrette, Crispy Potatoes

14.5

### WAGYU CARPACCIO\*

Idiazábal, Harissa Aioli

17.5

### BACON-WRAPPED DATES

Valdeón Mousse

8

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

### TRUFFLED BIKINI

Serrano Ham, Mahón

9

### BRAISED PORK

Toasted Hazelnut Gremolata

10.5

### PORK BELLY

Red Pepper Agrodolce

10.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

### PORK RIBS

Smoked Apricot

13.5

### LAMB CHOP\*

Green Goddess

18.5

## SALAD

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

### ENDIVE SALAD

Walnuts, Valdeón, Smoked Honey Vinaigrette

8.5

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

### PORK BELLY FIDEOS

Leeks, Cherry Peppers

18.5

### WHOLE ROASTED BRANZINO

Asparagus, Crispy Potatoes, Salsa Verde, Lemon

26.5

### PAELLA MARISCOS

Shrimp, Calamari, Clams, P.E.I. Mussels, Salmorreta

half / full / double

28 / 56 / 98

### PAELLA VERDURAS

Leeks, Fennel, Asparagus, Radish, Olives, Garlic Aioli

18 / 36 / 64

### PAELLA SALVAJE

Chicken, Chorizo, Pork, Chickpeas, Olives, Egg

28 / 56 / 98

### PARILLADA BARCELONA\*

Steak, Chicken, Pork Loin, Gaucho Sausage

31 / 62 / 108

## DESSERTS

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

### FLAN CATALÁN

7

### OLIVE OIL CAKE

Sea Salt

9

EXECUTIVE CHEF COREY O'SHEA | EXECUTIVE SOUS CHEF DAVID ELLIS | SOUS CHEF HALEY ROBBINS

\*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>	5	10	40
2021 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50
2021 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52

## WHITE

		3 oz	6 oz	bottle
2022 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2022 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	7	13	52
2022 Menade, Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2022 Le Naturel, Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2022 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2022 La Vineyta, 'Pipa', Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2022 Orto Vins, Les Argiles, Montsant, Spain	<i>Macabeo</i>	7	14	56
2020 Alvear, 3 Miradas, Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.25	12.5	50
2022 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.25	10.5	42
2020 Capitulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.5	9	36
2023 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5.25	10.5	42
2023 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2020 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2022 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	6	12	48
2021 L'Alpage, Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2022 Liquid Geography, Bierzo, Spain	<i>Mencia</i>	5	10	40
2022 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 Christophe Avi, Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
2021 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

## RED

		3oz	6oz	bottle
2018 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	7	14	56
2020 Marqués de Tomares, Crianza, Rioja Spain	<i>Tempranillo</i>	6	12	48
2021 Pedro González Mittelbrunn, Castilla y León, Spain	<i>Prieto Picudo</i>	4.5	9	36
2020 Bardos, Viñedos de Altura, Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2022 Glup Glup, Carinera, Spain	<i>Garnacha</i>	4.5	9	36
2016 Alberto Orte, A Portela, Valdeorras, Spain	<i>Mencia</i>	6.5	13	52
2020 Sotabosc, Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2019 Coster dels Olivers, Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepal Blend</i>	4.75	9.5	38
2022 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Monastrell</i>	4.75	9.5	38
2020 Península, Vino de Montaña, Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2021 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2022 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2020 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2020 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2020 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2022 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2019 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2022 Garage Wine Company, Revival, Maule, Chile	<i>País</i>	5.75	11.5	46
2018 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.25	10.5	42
2021 Chateau du Mourre du Tendre, Cuvee Paul, Cotes du Rhone	<i>Grenache Blend</i>	7	14	56
2021 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

## SHERRY

### DRY

		3oz	bottle
Jarana, Lustau, 750mL	<i>Fino</i>	5.5	44
Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	10	80
La Cigarrera, 1L	<i>Manzanilla</i>	8.5	93
Almacenista, Lustau, 500mL	<i>Manzanilla Pasada</i>	14	84
Península, Lustau, 750mL	<i>Palo Cortado</i>	9	72
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	11	44

### SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	15	60
Nectar, Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36

## 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)

**GRENACHE (ON THE ROCKS)** Le Naturel Blanco / Vino de Montaña / Cuvee Paul 18  
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

**BIO-CURIOUS** Diorama / Pedro González Mittelbrunn / Biográfico 16  
Many of our wines use Biodynamic farming practices, here are three incredible examples

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



## COCKTAILS

**BEES & BAYS** (No ABV) 6  
Lime, Salted Honey Syrup, Cardamom Bitters  
Sparkling Water, Torched Bay Leaf

**FLOR DE SAL** (Low ABV) 12  
La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif  
Luxardo Maraschino, Lime, Lemon, Black Lava Salt  
Porrón for the Table 48

**SUMMER STREET SLING** 12  
Chamomile Infused 360 Vodka  
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

**DOS PENÍNSULAS** 13  
Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

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

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

**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 three of Spain's most iconic regions 15

**CATALAN**  
Citadelle Gin, Fever Tree Mediterranean Tonic,  
Grapefruit, Lime, Rosemary

**VALENCIAN**  
Citadelle Gin, Fever Tree Indian Tonic,  
Orange Blossom Water, Lemon, Orange, Thyme

**GALICIAN**  
Citadelle Gin, Fever Tree Indian Tonic,  
Lemon, Green Apple, Mint

## SANGRIA

**RED OR WHITE SANGRIA** glass pitcher  
Rioja Wine, Elderflower, Citrus Infused Dark Rum, 9.5 34  
Guava Nectar

**GUNS & ROSÉS** glass carafe  
São João Brut Rosé, Lillet Rosé, 12.5 50  
Weldon Mills Vodka, Peach Nectar, Lemon, Grapefruit Bitters

## BEER

**DRAFT** caña doble  
R & D Brewing, Riviera Lager – NC 3.75 7.5  
Trophy Brewing, Trophy Wife Session IPA – NC 4.25 8.5  
Tobacco Wood, 565 Amber Ale – NC 4.25 8.5  
Raleigh Brewing, Not Another Hazy NE IPA 4.25 8.5

**BOTTLES & CANS**  
Peroni, Lager - Italy 8.5  
Tobacco Wood Brewing, Rocket Surgery Kolsch (16oz) - NC 11  
Estrella Galicia, Lager – Spain 8.5  
Estrella Damm, Daura Gluten-Free Lager - Spain 8.5  
Trophy Brewing, Trophy Husband Wit (16 oz) - NC 10  
Lynnwood Brewing Concern, Blonde Moment, NC 9.5  
Lynnwood Brewing Concern, Bill & Ted Excellent Amber, NC 9.5  
Jade IPA, Foothills Brewing – NC 8.5  
Blackberry Farm Brewery, Belgian Ale – TN 9  
Fullsteam, Rocket Science IPA – NC 8.5  
Fullsteam, Paycheck Pilsner – NC 8.5  
Allagash, Tripel Reserve – ME 10.5  
The Duck-Rabbit, Brown Ale – NC 7.5  
Hitachino, Nest White - Japan 14  
Heineken 0.0 (NO ABV) – Netherlands 6.5

**CIDERS**  
Pomarina Brut Sidra (750mL) – Spain 42