

# barcelona

## CHARCUTERIE & CHEESE

7 For one | 19.5 For three

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| <b>JAMÓN SERRANO</b><br>Castilla y León, ES<br>15-20 Months Cured Ham. Tender, Salty, Sweet    |
| <b>CHORIZO PICANTE</b><br>La Rioja, ES<br>Pork Sausage. Smoky, Spicy, Pimentón                 |
| <b>SPECK</b><br>Alto Adige, IT<br>Spice-Rubbed Ham. Smoky, Lean                                |
| <b>SORIA CHORIZO</b><br>California, US<br>Pimentón Pork Sausage. Smoky, Garlicky               |
| <b>SOBRASADA</b><br>California, US<br>Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón |
| <b>FINOCCHIONA</b><br>Tuscany, IT<br>Pork Sausage With Fennel, Red Wine. Rich, Complex         |
| <b>SWEET COPPA</b><br>New Jersey, US<br>Aged Pork Shoulder, Spiced, Sweet, Tangy               |

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| <b>ALISIOS</b><br>Islas Canarias, ES<br>Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón |
| <b>MARINATED MAHÓN</b><br>Islas Baleares, ES<br>Firm, Cow's Milk, Aged 4 Months. In Herbed Citrus Oil                |
| <b>DÉLICE DE BOURGOGNE</b><br>Burgundy, FR<br>Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy          |
| <b>SMOKIN' GOAT</b><br>Islas Canarias, ES<br>Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild              |
| <b>IDIAZÁBAL</b><br>País Vasco, ES<br>Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity              |
| <b>AGED MANCHEGO</b><br>Castilla-La Mancha, ES<br>Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex         |

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| <b>IBORES</b><br>Extremadura, ES<br>Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed                  |
| <b>SAN SIMÓN</b><br>Galicia, ES<br>Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild                   |
| <b>CABRA AL GOFIO</b><br>Islas Canaraia, ES<br>Semi-Firm, Goat's Milk, Aged 2 Months. Cornmeal Coated           |
| <b>VALDEÓN</b><br>Castilla y León, ES<br>Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent     |
| <b>DRUNKEN GOAT</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked                     |
| <b>CAÑA DE OVEJA</b><br>Murcia, ES<br>Soft-Ripened, Sheep's Milk, Aged 21 Days, Thick Mold Rind. Buttery, Tangy |

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| <b>JAMÓN MANGALICA</b><br>Castilla y León, ES<br>Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty  | 14   |
| <b>LOMO IBÉRICO DE BELLOTA</b><br>Castilla y León, ES<br>Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón            | 12   |
| <b>BRESAOLA</b><br>Lombardy, IT<br>Cured, Eye Round, Soft Texture, Sweet, Tender   | 10.5 |
| <b>QUESO DE TRUFA</b><br>Castilla-La Mancha, ES<br>Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant | 10.5 |
| <b>APERITIVO BOARD</b><br>An assortment of Spanish aperitivo snacks to pair with your anytime drinks                       | 26   |
| <i>Patatas Bravas, Manchego, Drunken Goat, Olives, Jamón Serrano, Fuet, Marcona Almonds</i>                                |      |

## TAPAS

|   |     |   |      |
|---|-----|---|------|
| <b>EGGPLANT CAPONATA</b><br>Sweet Peppers, Basil                      | 5.5 | <b>SCALLOPS</b><br>Carrot Purée                                 | 18.5 |
| <b>HOUSE MARINATED OLIVES</b><br>Garlic, Thyme, Citrus, Giardiniera   | 5   | <b>PULPO GALLEGO</b><br>Confit Potatoes, Red Onions             | 15.5 |
| <b>SPINACH &amp; CHICKPEA CAZUELA</b><br>Cumin, Roasted Onions, Lemon | 8.5 | <b>GAMBAS AL AJILLO</b><br>Guindilla Peppers, Olive Oil, Garlic | 9.5  |
| <b>ASPARAGUS A LA PLANCHA</b><br>Sunflower Seed Romesco               | 9   | <b>MUSSELS</b><br>Sobrasada, White Wine                         | 14   |
| <b>ROASTED RADISH</b><br>Salsa Verde                                  | 9   | <b>CHICKEN THIGH</b><br>Aji Amarillo                            | 9.5  |
| <b>HARICOT VERTS</b><br>Garlic smoked Tomato, Pine Nuts               | 9   | <b>WAGYU CARPACCIO*</b><br>Idiazábal, Harissa Aioli             | 17.5 |
| <b>BURRATA</b><br>Charred Spring Onion Pesto, Chili Oil               | 12  | <b>BONE MARROW</b><br>Serrano and Onion Jam                     | 15.5 |
| <b>SWEET PEA MONTADITO</b><br>Lemon Ricotta, Pea Greens               | 9.5 | <b>ALBONDIGAS</b><br>Spiced Meatballs in Jamón-Tomato Sauce     | 9.5  |
| <b>WHIPPED SHEEP'S CHEESE</b><br>Pimentón Honey, Pepitas              | 8.5 | <b>SPICED BEEF EMPANADAS</b><br>Red Pepper Sauce                | 8    |
| <b>LEMON-ARTICHOKE HUMMUS</b><br>Tahini, Olive Oil                    | 9.5 | <b>STEAK PAILLARD</b><br>Pepper Vinaigrette, Crispy Potatoes    | 14.5 |
| <b>POTATO TORTILLA</b><br>Chive Sour Cream                            | 7   | <b>JAMÓN &amp; MANCHEGO CROQUETAS</b><br>Garlic Aioli           | 7    |
| <b>PATATAS BRAVAS</b><br>Salsa Brava, Garlic Aioli                    | 8   | <b>CHORIZO W/ SWEET &amp; SOUR FIGS</b><br>Balsamic Reduction   | 9    |
| <b>CAULIFLOWER</b><br>Mustard Vinaigrette                             | 8.5 | <b>PORK BELLY</b><br>Red Pepper Agrodolce                       | 10.5 |
| <b>CHAMPIÑONES</b><br>Fox and Forage Mushroom, Sherry, Thyme          | 11  | <b>LAMB CHOP*</b><br>Green Goddess                              | 18.5 |
| <b>BOQUERONES</b><br>Endive, Jicama Relish                            | 6   | <b>ALBONDIGAS</b><br>Spiced Meatballs in Jamón-Tomato Sauce     | 9.5  |

## SALAD

|   |                                      |
|---|--------------------------------------|
| <b>ENSALADA MIXTA</b><br>Olives, Onions, Tomatoes, Little Gem Lettuce               | 9                                    |
| <b>WATERMELON SALAD</b><br>Red Onions, Marinated Feta, Cuucumbers, Lime Vinaigrette | 8.5                                  |
| <b>CHICKEN PIMIENTOS</b><br>Potatoes, Lemon, Hot Cherry Peppers                     | 23                                   |
| <b>PORK BELLY FIDEOS</b><br>Leeks, Cherry Peppers                                   | 18.5                                 |
| <b>WHOLE ROASTED BRANZINO</b><br>Asparagus, Salsa Verde, Lemon                      | 26.5                                 |
| <b>PAELLA MARISCOS</b><br>Shrimp, Calamari, Clams, P.E.I. Mussels, Salmorreta       | half / full / double<br>28 / 56 / 98 |
| <b>PAELLA VERDURAS</b><br>Leeks, Corn, Asparagus, Radish, Olives, Garlic Aioli      | 18 / 36 / 64                         |
| <b>PAELLA SALVAJE</b><br>Chicken, Chorizo, Pork, Chickpeas, Olives, Egg             | 28 / 56 / 98                         |
| <b>PARILLADA BARCELONA*</b><br>Steak, Chicken, Pork Loin, Gaucho Sausage            | 31 / 62 / 108                        |

## DESSERTS

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|---|---|
| <b>CHOCOLATE CAKE</b><br>Coffee Crème Anglaise, Almond Crumble            | 9 |
| <b>FLAN CATALÁN</b>   | 7 |
| <b>OLIVE OIL CAKE</b><br>Sea Salt   | 9 |
| <b>CREPAS WITH SEASONAL FRUIT</b><br>Citrus Cream, Spiced Apples, Walnuts | 8 |
| <b>BASQUE BURNT CHEESECAKE</b><br>Luxardo Cherries                        | 9 |

## EXECUTIVE CHEF COREY O'SHEA | EXECUTIVE SOUS CHEF DAVID ELLIS

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

## WHITE

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

## ROSÉ & SKIN CONTACT

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

## RED

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

# SHERRY

## DRY

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

## SWEET

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

# WINE FLIGHTS

3 Half Glasses

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| <b>APERITIVOS</b> 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) |      |

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

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

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| <b>ACID TRIP</b> Asnella / L’Alpage / Belinda | 15 |
| High. Acid. Wines.                            |    |

# COCKTAILS

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| <b>BEES &amp; BAYS</b> (No ABV)   | 6 |
| Lime, Salted Honey Syrup, Cardamom Bitters<br>Sparkling Water, Torched Bay Leaf |   |

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

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| <b>SUMMER STREET SLING</b>   | 12 |
| Chamomile Infused 360 Vodka<br>Grapefruit, Lemon, Grapefruit Bitters, Peychaud’s |    |

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| <b>DOS PENÍNSULAS</b>   | 13 |
| Libélula Joven Tequila, Lustau Palo Cortado<br>Lemon, Agave, Nutmeg |    |

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| <b>TYGRA</b>   | 13 |
| Cachaça, Quevedo White Port, Ginger Beer,<br>Lime, Angostura Bitters, Cucumber |    |

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| <b>ALEBRIJES</b>  | 13.5 |
| Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup,<br>Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder |      |

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| <b>BOURBON SPICE RACK</b>   | 12.5 |
| Four Roses Bourbon, Cardamaro, Maple Syrup,<br>Lemon, Cardamom & Lavender Bitters |      |

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| <b>LAIRD’S LANE</b>   | 15 |
| Monkey Shoulder Scotch, Cappelletti,<br>Pasubio Vino Amaro, Orange, Angostura Bitters |    |

# GINTONICS

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| Inspired by three of Spain’s most iconic regions | 15 |
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| <b>CATALAN</b>   |  |
| Citadelle Gin, Fever Tree Mediterranean Tonic,<br>Grapefruit, Lime, Rosemary |  |

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| <b>VALENCIAN</b>  |  |
| Citadelle Gin, Fever Tree Indian Tonic,<br>Orange Blossom Water, Lemon, Orange, Thyme |  |

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| <b>GALICIAN</b>   |  |
| Citadelle Gin, Fever Tree Indian Tonic,<br>Lemon, Green Apple, Mint |  |

# SANGRIA

|   |              |                |
|---|--------------|----------------|
| <b>RED OR WHITE SANGRIA</b>                                       | <b>glass</b> | <b>pitcher</b> |
| Rioja Wine, Elderflower, Citrus Infused Dark Rum,<br>Guava Nectar | 9.5          | 34             |

|   |              |               |
|---|--------------|---------------|
| <b>GUNS &amp; ROSÉS</b>   | <b>glass</b> | <b>carafe</b> |
| São João Brut Rosé, Lillet Rosé,<br>Weldon Mills Vodka, Peach Nectar, Lemon, Grapefruit Bitters | 12.5         | 50            |

# BEER

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| <b>DRAFT</b>                                 | <b>caña</b> | <b>doble</b> |
| Trophy Brewing, Trophy Wife Session IPA – NC | 4.25        | 8.5          |
| Tobacco Wood, 565 Amber Ale – NC             | 4.25        | 8.5          |

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| <b>BOTTLES &amp; CANS</b>                                |      |
| 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  |

|                                     |    |
|-------------------------------------|----|
| <b>CIDERS</b>                       |    |
| Pomarina Brut Sidra (750mL) – Spain | 42 |

