

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

SWEET COPPA

New Jersey, US
Aged Pork Shoulder, Spiced, Sweet, Tangy

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

SMOKIN' GOAT

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

IDIAZÁBAL

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

AGED MANCHEGO

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

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

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

DRUNKEN GOAT

Murcia, ES
Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked

CAÑA DE OVEJA

Murcia, ES
Soft-Ripened, Sheep's Milk, Aged 21 Days, Thick Mold Rind. Buttery, Tangy

JAMÓN MANGALICA

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

LOMO IBÉRICO DE BELLOTA

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

BRESAOLA

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

QUESO DE TRUFA

Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant

APERITIVO BOARD

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

Patatas Bravas, Manchego, Drunken Goat, Olives, Jamón Serrano, Fuet, Marcona Almonds

TAPAS

EGGPLANT CAPONATA

Sweet Peppers, Basil

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

ASPARAGUS A LA PLANCHA

Sunflower Seed Romesco

ROASTED RADISH

Salsa Verde

HARICOT VERTS

Garlic Smoked Tomatoes, Pine Nuts

BURRATA

Charred Spring Onion Pesto, Chili Oil

CAULIFLOWER

Mustard Vinaigrette

CHAMPIÑONES

Fox and Forage Mushroom, Sherry, Thyme

SWEET PEA MONTADITO

Lemon Ricotta, Pea Greens

CRISPY ARTICHOKE

Lemon Aioli

WHIPPED SHEEP'S CHEESE

Pimentón Honey, Pepitas

LEMON-ARTICHOKE HUMMUS

Tahini, Olive Oil

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

BOQUERONES

Endive, Jicama Relish

SCALLOPS

Carrot Purée

CRISPY CALAMARI

Piquillo Pepper, Smoked Pepper Aioli

TUNA CRUDO

Cucumbers, Lime, Jalapeños

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

MUSSELS

Sobrasada, White Wine

CHICKEN THIGH

Aji Amarillo

WAGYU CARPACCIO*

Idiazábal, Harissa Aioli

BONE MARROW

Serrano and Onion Jam

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

SPICED BEEF EMPANADAS

Red Pepper Sauce

STEAK PAILLARD

Pepper Vinaigrette, Crispy Potatoes

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

PORK RIBS

Smoked Apricot

PORK BELLY

Red Pepper Agrodolce

LAMB CHOP*

Green Goddess

SALAD

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

WATERMELON SALAD

Red Onions, Marinated Feta, Cucumbers, Lime Vinaigrette

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

PORK BELLY FIDEOS

Leeks, Cherry Peppers

WHOLE ROASTED BRANZINO

Asparagus, Salsa Verde, Lemon

PAELLA MARISCOS

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

PAELLA VERDURAS

Leeks, Corn, Asparagus, Radish, Olives, Garlic Aioli

PAELLA SALVAJE

Chicken, Chorizo, Pork, Chickpeas, Olives, Egg

PARILLADA BARCELONA*

Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

FLAN CATALÁN

Sea Salt

OLIVE OIL CAKE

Sea Salt

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Spiced Apples, Walnuts

BASQUE BURNT CHEESECAKE

Luxardo Cherries

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 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 Capítulo 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
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 Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)	13.5
GRENACHE (ON THE ROCKS) Le Naturel Blanco / Vino de Montaña / Cuvee Paul All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	18
BIO-CURIOS Diorama / Pedro González Mittelbrunn / Biográfico Many of our wines use Biodynamic farming practices, here are three incredible examples	16
ACID TRIP Asnella / L'Alpage / Belinda High. Acid. Wines.	15



COCKTAILS

BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	6
FLOR DE SAL (Low ABV) La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif Luxardo Maraschino, Lime, Lemon, Black Lava Salt Porrón for the Table	12
SUMMER STREET SLING Chamomile Infused 360 Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud's	12
DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
TYGRA Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	13
ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder	13.5
BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	12.5
LAIRD'S LANE Monkey Shoulder Scotch, Cappelletti, Pasubio Vino Amaro, Orange, Angostura Bitters	15
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 Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass pitcher 9.5 34
GUNS & ROSÉS São João Brut Rosé, Lillet Rosé, Weldon Mills Vodka, Peach Nectar, Lemon, Grapefruit Bitters	glass carafe 12.5 50

BEER

DRAFT Trophy Brewing, Trophy Wife Session IPA – NC Tobacco Wood, 565 Amber Ale – NC	caña doble 4.25 8.5 4.25 8.5
BOTTLES & CANS Peroni, Lager - Italy Tobacco Wood Brewing, Rocket Surgery Kolsch (16oz) - NC Estrella Galicia, Lager – Spain Estrella Damm, Daura Gluten-Free Lager - Spain Trophy Brewing, Trophy Husband Wit (16 oz) - NC Lynnwood Brewing Concern, Blonde Moment, NC Lynnwood Brewing Concern, Bill & Ted Excellent Amber, NC Jade IPA, Foothills Brewing – NC Blackberry Farm Brewery, Belgian Ale – TN Fullsteam, Rocket Science IPA – NC Fullsteam, Paycheck Pilsner – NC Allagash, Tripel Reserve – ME The Duck-Rabbit, Brown Ale – NC Hitachino, Nest White - Japan Heineken 0.0 (NO ABV) – Netherlands	8.5 11 8.5 8.5 10 9.5 9.5 8.5 9 8.5 8.5 10.5 7.5 14 6.5
CIDERS Pomarina Brut Sidra (750mL) – Spain	42