

# barcelona

## CHARCUTERIE & CHEESE

7 For one | 19.5 For three

### 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, Speck, 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

### CAULIFLOWER

Mustard Vinaigrette

### CHAMPIÑONES

Fox and Forage Mushroom, Sherry, Thyme

### SWEET PEA MONTADITO

Lemon Ricotta, Pea Greens

### CRISPY ARTICHOKE

Lemon Aioli

### WHIPPED GOAT CHEESE

Pimentón Honey, Pepitas

### LEMON-ARTICHOKE HUMMUS

Tahini, Olive Oil

### POTATO TORTILLA

Chive Sour Cream

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### BOQUERONES

Olive Oil Garlic

### SCALLOPS

Carrot Purée

### CRISPY CALAMARI

Piquillo Pepper, Smoked Pepper Aioli

### TUNA CRUDO

Cucumbers, Lime, Jalapeños

### PULPO GALLEGO

Confit Potatoes, Red Onions

### 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

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### BACON-WRAPPED DATES

Valdeón Mousse

### 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, 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

<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)	
<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	
<b>BIO-CURIOUS</b> Diorama / Pedro González Mittelbrunn / Biográfico	16
Many of our wines use Biodynamic farming practices, here are three incredible examples	
<b>ACID TRIP</b> Asnella / L'Alpage / Belinda	15
High. Acid. Wines.	



## COCKTAILS

<b>BEES &amp; BAYS</b> (No ABV)	6
Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	
<b>FLOR DE SAL</b> (Low ABV)	12
La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif Luxardo Maraschino, Lime, Lemon, Black Lava Salt Porrón for the Table	
<b>SUMMER STREET SLING</b>	12
Chamomile Infused 360 Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud's	
<b>DOS PENÍNSULAS</b>	13
Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	
<b>TYGRA</b>	13
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	
<b>ALEBRIJES</b>	13.5
Bañez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder	
<b>BOURBON SPICE RACK</b>	12.5
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	
<b>LAIRD'S LANE</b>	15
Monkey Shoulder Scotch, Cappelletti, Pasubio Vino Amaro, Orange, Angostura Bitters	
<b>GINTONICS</b>	15
Inspired by three of Spain's most iconic regions	
<b>CATALAN</b>	
Citadelle Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
<b>VALENCIAN</b>	
Citadelle Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
<b>GALICIAN</b>	
Citadelle Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	

## SANGRIA

<b>RED OR WHITE SANGRIA</b>	glass	pitcher
Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	9.5	34
<b>GUNS &amp; ROSÉS</b>	glass	carafe
São João Brut Rosé, Lillet Rosé, Weldon Mills Vodka, Peach Nectar, Lemon, Grapefruit Bitters	12.5	50

## BEER

	caña	doble
<b>DRAFT</b>		
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
R & D Brewing, Riviera Lager – NC	3.75	7.5

### 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
-------------------------------------	----