

barcelona

CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

JAMÓN SERRANO
Segovia
Dry-cured Spanish ham

SPECK
Aldo Adige, Italy
Lightly smoked, dry-cured ham

CAPOCOLLO
Italy
Spicy cured pork shoulder

CHORIZO PICANTE
La Rioja
Smokey, mildly-spicy, dry-cured sausage

SAN SIMÓN
Galicia
Smoked cow's milk cheese, creamy & buttery

CAÑA DE OVEJA
Murcia
Soft-ripened sheep's milk, buttery & tangy

IDIAZÁBAL
Basque Country
Smoked raw sheep's milk cheese, nutty & robust

6-MONTH AGED MANCHEGO
Castilla-La Mancha
Firm, cured sheep's milk, sharp & piquant

ROMAO
Castilla-La Mancha
Raw sheep's milk cheese rubbed with rosemary

VALDEÓN
Castilla-León
Cow & goat's milk blue cheese, tangy & spicy

DRUNKEN GOAT
Murcia
Semi-soft goat's milk cheese soaked in red wine

IBORES
Extremadura
Semi-firm raw goat's cheese rubbed with pimentón

MARINATED MAHÓN
Balearic Islands
Semi-soft, cow's milk cheese

JAMÓN MANGALICA 14
Hungary
Cured Hungarian pig

APERITIVO BOARD 22
An assortment of Spanish aperitivo snacks to pair with your anytime drinks

*Patatas Bravas,
Pickled Peppers, Drunken Goat,
Idiazabal, Serrano, Fuet, Caponata*

TAPAS

POTATO TORTILLA 6
Chive Sour Cream

PATATAS BRAVAS 7.5
Salsa Brava, Garlic Aioli

SPINACH & CHICKPEA CAZUELA 8
Cumin, Roasted Onions, Lemon

MARINATED OLIVES 5
Pickled Vegetables, Garlic, Thyme, Citrus

EGGPLANT CAPONATA 5.5
Sweet Peppers, Basil

ROASTED BEETS 8.5
Pimentón Cream, Pepitas

WHIPPED SHEEP'S CHEESE 8.5
Pimenton Honey, Sliced Almonds

ROASTED CARROTS 8.5
Garlic, Parsley

ROASTED RED PEPPER HUMMUS 9.5
Crispy Spiced Chickpeas, Pita, Olive Oil

PAN CON TOMATE 5.5
Olive Oil, Sea Salt

CONFIT PIQUILLO PEPPERS 7.5
Olive Oil, Garlic, Thyme

ASPARAGUS A LA PLANCHA 10
Truffle Oil, Garlic

SHISHITO PEPPERS 9
Sea Salt, Lemon

MUSHROOMS A LA PLANCHA 10.5
Fox Farm & Forage
Salsa Verde

JAMÓN & MANCHEGO CROQUETAS 6.5
Garlic Aioli

BOQUERONES 6
Garlic, Olive Oil

STEAMED MUSSELS* 12
Chorizo, White Wine

PULPO A LA PLANCHA 15.5
White Bean Purée, Cherry Pepper Chimichurri

SCALLOPS A LA PLANCHA 18.5
Carrot & Lime Puree

MAHI MAHI A LA PLANCHA 15.5
Salsa Verde

GAMBAS AL AJILLO 9.5
Guindilla Peppers, Olive Oil, Garlic

CRISPY CALAMARI 11.5
Shishito Peppers, Piquillos, Smoked Pepper Aioli

TRUFFLED BIKINI 8.5
Serrano Ham, Mahón

ALBONDIGAS 8.5
Spiced Meatballs in Jamón-Tomato Sauce

STEAK PAILLARD 14.5
Pepper Vinaigrette, Crispy Potatoes

CHORIZO W/ SWEET & SOUR FIGS 9
Balsamic Reduction

PRAWNS A LA PLANCHA 12
Chimichurri

SPICED BEEF EMPANADAS 7.5
Red Pepper Sauce

BACON-WRAPPED DATES 8
Valdeón Mousse

CRISPY CHICKEN THIGH 9
Aji Amarillo

SALADS

ENSALADA MIXTA 8
Olives, Onions, Tomatoes, Little Gem Lettuce

PEAR & ARUGULA SALAD 9.5
Lemon Vinaigrette, Almonds

CUCUMBER TOMATO SALAD 8.5
Red Onions, Marinated Ricotta, Rice Wine Vinaigrette

LARGE PLATES

CHICKEN PIMIENTOS 23
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 25.5
Asparagus, Salsa Verde

PARILLADA BARCELONA* **half / full / double**
31 / 62 / 108
Steak, Chicken, Pork Loin, Gaucho

PAELLA VERDURAS 18 / 36 / 64
Carrots, Fennel, Red Onions, Garlic Aioli

PAELLA MARISCOS 28 / 56 / 98
Shrimp, Calamari, Mussels, clams

PAELLA SALVAJE 28 / 56 / 98
Pork Belly, Chick Peas, Egg

DESSERTS

FLAN CATALÁN 7

OLIVE OIL CAKE 9
Sea Salt

BASQUE BURNT CHEESECAKE 9
Luxardo Cherries

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

CREPAS WITH SEASONAL FRUIT 8
Citrus Cream, Pears, Walnuts

EXECUTIVE CHEF COREY O'SHEA | SOUS CHEF HANNAH REIS

*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

NV **BarCava, Brut**, Penedès, Spain
 2019 **Caves São João, Brut Rosé**, Bairrada, Portugal

Xarel-lo Blend 4.75 9.5 38
Baga Blend 6.25 12.5 50

WHITE

2020 **Mila**, Rías Baixas, Spain
 2021 **Rezabal**, Getariako Txakolina, Spain
 2020 **Mestizaje Blanc**, Bodegas Mustiguillo, El Terrerazo, Spain
 2020 **Menade**, Rueda, Spain
 2020 **Pinord, Diorama**, Penedès, Spain
 2019 **Vinos Piñol, Raig de Raim**, Terra Alta, Spain
 2021 **Aylin**, San Antonio, Chile
 2018 **Capítulo 7**, Mendoza, Argentina
 2020 **Azul Y Garanza, Viura**, Navarra, Spain
 2019 **Los Conejos Malditos, Toledo**, Spain
 2019 **Bodegas Cerro Chapeu**, Cerro Chapeu, Uruguay
 2017 **1752 Gran Tradicion**, Cerro Chapeu, Uruguay
 2014 **Chéreau-Carré, Comte Leloup**, Muscadet, France
 2016 **Marcel Couturier**, Mâcon-Loché, France
 2020 **Leitz, Feinherb**, Rheingau, Germany

Albariño 6 12 48
Hondarribi Zuri 6.25 12.5 50
Merseguera Blend 5.75 11.5 46
Verdejo 6.25 12.5 50
Xarel-lo 4.75 9.5 38
Garnacha Blanca 5 10 40
Sauvignon Blanc 5 10 40
Pedro Ximénez 4.5 9 36
Viura 3.75 7.5 42
Malvar, Airén 5 10 40
Chardonnay 4.75 9.5 38
Petit Manseng Blend 6.25 12.5 50
Melon de Bourgogne 6.25 12.5 50
Chardonnay 7.25 14.5 58
Riesling 6 12 48

ROSÉ

2019 **Liquid Geography**, Bierzo, Spain
 2020 **Familia Schroeder, Saurus**, Patagonia, Argentina
 2020 **Lafage, 'Miraflores'**, Roussillon, France

Mencia 5 10 40
Pinot Noir 4.5 9 36
Mourvedre Blend 6.5 13 52

RED

2018 **La Maldita**, Rioja, Spain
 2018 **Le Naturel**, Navarra, Spain
 2020 **Azul y Garanza**, Navarra, Spain
 2018 **César Marquez Pérez, Parajes**, Bierzo, Spain
 2019 **Primitivo Quiles, Cono 4**, Alicante, Spain
 2018 **La Fanfarria**, Asturias, Spain
 2018 **Joan d'Anguera, Finca L'Argatá**, Montsant, Spain
 2017 **St Jacques, Ultreia**, Bierzo, Spain
 2019 **Sotabosc**, Montsant, Spain
 2016 **Vins de Pedra, Negre de Folls**, Conca de Barberá
 2019 **Camino de Navaherreros**, Sierra de Gredos, Spain
 2020 **Uva de Vida, Biográfico**, Toledo, Spain
 2018 **Bodegas Ponce, La Casilla**, Manchuela, Spain
 2015 **Fontes Cunha, 'Mondeco'**, Dão, Portugal
 2018 **Earth First, Classic**, Mendoza, Argentina
 2019 **La Casilla**, Manchuela, Spain
 2018 **Domaine Vallot**, Côtes-du-Rhône, France
 2020 **Dom. des Tourelles, Bekaa Rouge**, Bekaa Valley, Lebanon

Garnacha 4.25 8.5 34
Garnacha 4.75 9.5 38
Tempranillo 4.5 9 (L) 50
Mencia 6.75 13.5 54
Monastrell 4.25 8.5 34
Mencia, Albarín Negro 6.25 12.5 50
Garnacha 8.5 17 68
Mencia 6.75 13.5 54
Garnacha, Cariñena 6.25 12.5 50
Trepát Blend 4.75 9.5 38
Garnacha 6.25 12.5 50
Tempranillo, Graciano 6.75 13.5 54
Bobal 6.75 13.5 54
Touriga National Blend 3.5 7 28
Malbec 5 10 40
Bobal 6.75 13.5 54
Grenache Blend 6 12 48
Cabernet Blend 6 12 48

SHERRY

DRY

Jarana, Lustau, 750mL
Tradicion, Bodegas Tradicion, 750mL
La Cigarrera, 375mL
Equipo Navazos, 375mL
Almacenista, Lustau, 500mL
Los Arcos, Lustau, 750mL
Carlos VII, Alvear, 375mL
Península, Lustau, 750mL
15 Años, El Maestro Sierra, 375mL
Marques de Poley, Toro Albala, 500mL

Fino 5.5 44
Fino 10 80
Manzanilla 8.5 34
Manzanilla en Rama 8 32
Manzanilla Pasada 14 84
Amontillado 6 48
Amontillado 11.5 46
Palo Cortado 9 72
Oloroso 11 44
Oloroso 8.5 51

SWEET

East India Solera, Lustau, 750mL
Nectar, Gonzalez Byass, 375mL
Solera 1927, Alvear, 375mL

Oloroso Dulce 9 72
Pedro Ximénez 9 36
Pedro Ximénez 15 60

WINE FLIGHTS

3 Half Glasses

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

GRENACHE (ON THE ROCKS) Le Naturel / Camino de Navaherreros / Finca L'Argatá 18
 All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

COCKTAILS

BEES & BAYS (No ABV*) 5
 Lime, Salted Honey Syrup, Cardamom
 Sparkling Water, Torched Bay Leaf

SUMMER STREET SLING 10
 Chamomile Infused 360 Vodka
 Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

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

DOS PENÍNSULAS 11
 Libélula Joven Tequila, Lustau Palo Cortado
 Lemon, Agave, Nutmeg

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

SMOKED SHERRY MANHATTAN 16
 Hudson Bourbon, Gonzalez Byass Pedro Ximenez,
 Lustau Amontillado, Angostura, Luxardo Cherry

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 the Biodynamic calendar, featuring 14
 Citadelle Gin

FRUIT
 Fever Tree Grapefruit, Fever Tree Elderflower,
 Strawberry, Lemon, Pink Peppercorn

FLOWER
 Fever Tree Elderflower, Rosebud, Lime, Cucumber

LEAF
 Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves

ROOT
 Fever Tree Mediterranean, Q Ginger Beer, Cardamom,
 Ginger, Lime

CLASSIC BARCELONA GINTONIC
 Fever Tree Mediterranean, Grapefruit, Lime, Jasmine

SANGRIA

RED OR WHITE SANGRIA glass pitcher
 Rioja Wine, Elderflower, Citrus Infused Dark Rum, 9 30
 Guava Nectar

GUNS & ROSÉS glass carafe
 São João Brut Rosé, Lillet Rosé, 12 48
 Bedlam Vodka, Peach Nectar, Lemon, Grapefruit Bitters

BEER

DRAFT 7oz 14oz
 D9, Brown Sugar Brown Cow - NC 4.25 8.5
 Crank Arm, Long Steady Distance IPA - NC 4.25 8.5
 Fullsteam, Paycheck Pilsner - NC 3.75 7.5

BOTTLES & CANS
 Peroni, Lager - Italy 7.5
 Estrella Galicia, Lager - Spain 7.5
 Westbrook Brewing, Gose - SC 9.5
 Crank Arm Brewing, Whitewall (16 oz)- NC 9
 Fullsteam, Rocket Science IPA - NC 7.5
 Founders, All Day IPA - MI 6.5
 Allagash, Tripel Reserve - ME 10.5
 Kentucky Ale, Bourbon Barrel Ale -KY 12
 Legal Remedy - Vanilla Porter - SC 8.5
 Left Hand, Milk Stout - CO 8
 Triple C, Baby Maker Double IPA (16 oz) - NC 12

CIDERS
 Bull City, Off Main Cider (12oz) 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