

B A R C E L O N A

CHARCUTERIE & CHEESE

6.75 for one
18.50 for three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

SORIA

United States
Dry-cured Pork Sausage and Pimentón

FUET

Catalonia
Dry-Cured Pork Sausage

CHORIZO PICANTE

La Rioja
Smokey, Spicy Dry-cured sausage

CAÑA DE OVEJA

Murcia
Creamy Sheep's Milk

IDIAZABAL

Navarra
Raw, Smoked Sheep's Milk

MARINATED MAHÓN

Minorca
Semi-soft, Cow's Milk Cheese

SAN SIMON

Galicia
Pasteurized Cow's milk cheese,
Semi-soft, smokey flavour

VALDEÓN

Castile y León
Cow & Goat's Milk blue cheese,
tangy & spicy

ROMAO

Castilla-La Mancha
Raw Goat's Milk Cheese Rubbed
with Rosemary

6-MONTH MANCHEGO

La Mancha
Firm, cured Sheep's Milk, sharp &
piquant

DRUNKEN GOAT

Murcia
Semi-soft Goat's milk soaked in
red wine

JAMÓN MANGALICA 12.00

Segovia
Cured Hungarian pig

APERITIVO BOARD 22.00

Marinated Olives, Patatas Bravas,
Pickled Peppers and Chef's Selection
of Two Cheeses and Meats

SNOW CAMP CHEESE 9.50

Climax, NC
Soft & Tangy, Cow Milk

EXECUTIVE CHEF WALTER SILVA SOUS CHEF CORY OWEN

*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

TAPAS

POTATO TORTILLA 6.00
Chive Sour Cream

WHIPPED SHEEP CHEESE 10.50
Honey, Almonds

EGGPLANT CAPONATA 5.00
Sweet Peppers, Basil

BROCCOLINI A LA PLANCHA 8.50
Garlic Oil, Chili Peppers

GRILLED ASPARAGUS 9.00
Garlic Gremolata

SPINACH-CHICKPEA CAZUELA 8.00
Cumin, Roasted Garlic

MUSHROOMS A LA PLANCHA 10.50
Fox Farm & Forage
Salsa Verde

CHARRED SNAP PEAS 8.50
Garlic Oil, Guindilla Peppers

SHISHITO PEPPERS 8.00
Sea Salt, Lemon

MARINATED OLIVES 5.00
Citrus, Chili Flake

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

ROASTED BEETS 7.50
Ricotta Cheese, Marcona Almonds

STEAMED MUSSELS* 11.00
Wild Ramp Butter, White Wine

GAMBAS AL AJILLO* 9.50
Guindilla Pepper, Olive Oil, Garlic

MONTADITO DE BOQUERONES 10.50
Mojo Verde, Piquillo Pepper

PULPO A LA PLANCHA 11.00
Crispy Rice, Olive Tapanade

PRAWNS A LA PLANCHA 12.00
Red Chimichurri

CRISPY CALAMARI 10.50
Smoked Pepper Aioli

SPICED BEEF EMPANADAS 7.00
Red Pepper Sauce

JAMÓN & MANCHEGO CROQUETAS 6.50
Garlic Aioli

SQUID FIDEOS 14.00
Black Pepper Aioli

TRUFFLED BIKINI 8.50
Jamón Serrano, San Simon

HANGER STEAK* 11.50
Truffle Vinaigrette

ALBONDIGAS 8.50
Spiced Meatballs in Ham-Tomato Sauce

LECHON 9.50
Pickled Red Onion

BACON-WRAPPED DATES 8.00
Valdeón Mousse

SALADS

ENSALADA MIXTA 8.00
Olives, Onions, Tomatoes, Little Gem Lettuce

RADISH & KALE SALAD 8.50
Sherry Vinaigrette

SPINACH SALAD 7.00
Citrus Vinaigrette, Orange Segments, Spiced Pepita

ARUGULA SALAD 9.50
Pickled Rhubarb, Sheep Cheese, Marcona Almonds

LARGE PLATES

CHICKEN PIMIENTOS 21.00
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 25.50
Broccolini, Salsa Verde

PAELLA VERDURAS 16.00 / 32.00 / 64.00
Asparagus, Mushroom, Broccolini, Garlic Aioli

PAELLA MARISCOS 24.50 / 49.00 / 98.00
Prawns, Mussels, Squid, Clams

PAELLA SALVAJE 24.50 / 49.00 / 98.00
Suckling Pig, Chorizo, Chickpeas, Fried Egg

PARILLADA BARCELONA* 27.00 / 54.00 / 108.00
Steak, Chicken, Pork, Sausage

DESSERTS

OLIVE OIL CAKE 8.00
Sea Salt

CHOCOLATE CAKE 8.00
Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE 8.00
Luxardo Cherries

CREPAS SALGUERO 7.50
Dulce de Leche Cream, Hazelnuts

FLAN CATALÁN 6.50



Thank you for joining us as we gradually reopen for dining service. We'd love to hear your feedback, scan this code to leave us a digital comment card

WINES

SPARKLING

NV BarCava, Brut, Penedès, Spain

glass 8.5 bottle 34

MIMOSA MIXERS to accompany any bottle of bubbles

Orange-Peach-Grapefruit
Guava-Lavender-Lemon

carafe 4
4

ROSES

2019 Mencía, Liquid Geography, Bierzo, Spain
2019 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina
2019 Mourvedre Blend, Lafage, Côtes Catalanes, France

glass 10 9 12.5 bottle 40 36 50

WHITES

LIGHT | CITRUS | CRISP

2019 Albariño, Mila, Rías Baixas, Spain
2018 Viura, Azul y Garanza, Navarra, Spain
2018 Xarel-lo, Pinord, Diorama, Penedès, Spain
2018 Malvasia, La Vineyta, 'Pipa', Emporda, Spain
2018 Pedro Ximénez, Capítulo 7, Mendoza, Argentina
2018 Riesling, Leitz, Feinherb, Rheingau, Germany

12 7.5 9.5 10 10 12 48 42 38 40 36 48

MEDIUM | FRUITY | MINERAL

2018 Verdejo, Menade, Rueda, Spain
2019 Garnacha Blanca, Vinos Piñol, Raig de Raim, Terra Alta, Spain
2017 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain
2018 Arinto/Loureiro, Asnella, Vinho Verde, Portugal
2019 Sauvignon Blanc, Aylin, San Antonio, Chile
2014 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet, Fr
2018 Catarratto, Iniceri, 'Abisso,' Sicily, Italy

11 40 46 42 42 50 44

FULL | RIPE | SPICE

2016 Godello, El Castro de Valtuille, Bierzo, Spain
2017 Albillo, Marañoses, Picarana, Sierra de Gredos, Spain
2018 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay
2018 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay
2016 Chardonnay, Marcel Coutier, Mâcon-Loché, Burgundy, France

13 13.5 9.5 12.5 14.5 52 54 38 50 58

REDS

LIGHT | BERRIES | ELEGANT

2016 Tempranillo, El Buscador, Crianza, Rioja, Spain
2019 Tempranillo, Bodegas Lanzaga, LZ, Rioja Spain
2018 Garnacha, Le Naturel, Navarra, Spain
2018 Mencía, César Marquez Pérez, Parajes, Bierzo, Spain
2017 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain
2016 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain
2019 Trepal Blend, Negre de Folls, Conca de Barberá, Spain
2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain
2017 Bonarda/Pedro Ximénez, Belinda, Mendoza, Argentina
2018 Pinot Noir, Casas del Bosque, Casablanca, Chile
2019 Grenache Blend, Domaine Vallot, Côtes-du-Rhône, France

11 12.5 9.5 13.5 12.5 50 38 46 9 13.5 12 44 50 38 54 36 54 48

MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain
2019 Tempranillo, Los Conejos Malditos, Toledo, Spain
2016 Tintilla, Vara y Pulgar, Cadíz, Spain
2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal
2019 Malbec, Earth First, Mendoza, Argentina

12.5 9 13 7 10 50 36 52 28 40

FULL | RIPE | BOLD

2015 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain
2018 Garnacha, Proyecto Garnachas, Fosca, Priorat, Spain
2018 Tempranillo/Graciano, Uva de Vida, Biográfico, Toledo, Spain
2018 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain
2018 Cabernet Franc Blend, Quieto, Mendoza, Argentina
2017 Cabernet Sauvignon, Peñalolen, Maipo, Chile
2016 Syrah, Polkura, Colchagua, Chile
2015 Cabernet Franc Blend, Alto de la Ballena, Maldonado, Uruguay

11.5 13.5 13.5 12.5 12.5 13 10 48 46 54 54 50 50 52 40

SANGRIA & COCKTAILS

SANGRIA, RED OR WHITE

7.5/glass 30/Pitcher
Rioja Wine, Elderflower, Citrus-Infused Dark Rum, Guava Nectar

GUNS & ROSÉS

12/glass 48/Carafe
São João Brut Rosé, Lillet Rosé,
Social House Vodka, Peach Nectar, Lemon, Grapefruit Bitters

SUMMER STREET SLING

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

TABLESIDE GINTONIC

14
Choice of: Fruit, Leaf, Flower, Root or Classic

RICHMOND GIMLET

11
Boodles Gin, Lime, Mint

EL MESTIZO

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

WHISKEY ROOT

11
Four Roses Bourbon, Byrrh Quinquina
Ginger, Basil, Lemon Juice

BOURBON SPICE RACK

12.5
Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

SMOKED SHERRY MANHATTAN

16
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,
Lustau Amontillado, Angostura, Luxardo Cherry
*Smoked and Stirred Tableside

BEERS

DRAFT

	7oz	14 oz
Fullsteam, Paycheck Pilsner - NC	3.75	7.5
Catawba, White Zombie - NC	3.75	7.5
Crank Arm Brewing, Long Steady Distance IPA - NC	4	8
D9, Brown Sugar Brown Cow - NC	4.25	8.5

BOTTLES & CANS

LAGER | PILSNER | LIGHT

Carolina Brewery, Sky Blue Kölsch - NC	7
St. Pauli Girl, Non-Alcoholic - Germany	5
Estrella Damm, Daura Gluten-Free Lager - Spain	8
Estrella Galicia, Lager - Spain	7.5
Peroni, Lager - Italy	7.5

WHEAT | FRUIT | SAISON

Crank Arm Brewing, Whitewall (16 oz)- NC	9
Hitachino, Nest White - Japan	14
Blackberry Farm Brewery, Classic - TN	9

HOPPY | FLORAL | BITTER

Founders, All Day IPA - MI	6.5
Fullsteam, Rocket Science IPA - NC	7.5
Lenny Boy, Citraphilia IPA (16 oz) - NC	10
Triple C, Baby Maker Double IPA (16 oz) - NC	12

DARK | SPICED | STRONG

Allagash, Tripel Reserve - ME	10.5
Legal Remedy - Vanilla Porter - SC	8.5
Left Hand, Milk Stout - CO	8
The Duck-Rabbit, Brown Ale - NC	7.5

SOUPS | CIDERS

Hi-Wire Brewing, Rotating Session Sour Series - NC	7.5
Bull City Cider Works, Off Main - NC	7
Red Clay Ciderworks, Queen City (16 oz)- NC	10
Pomarina Brut Sidra (750mL) - Spain	42
Windy Hill, Ginger Gold Cider (750mL) - SC	29
Westbrook Brewing, Gose - SC	9.5



Check out our full wine list here
by scanning this QR code