

BARCELONA

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

SOBRASADA

Majorca
Spreadable pork sausage

IDIAZABAL

Navarra
Raw, smoked sheep's milk

MARINATED MAHÓN

Minorca
Semi-soft, Cow's Milk Cheese

ROMAO

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

IBORES

Extremadura
Unpasteurized goat's milk
Semi-firm, tangy and sharp finish

6-MONTH MANCHEGO

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

DRUNKEN GOAT

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

CAÑA DE OVEJA

Murcia
Creamy sheep's milk

SAN SIMON

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

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

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

BROCCOLINI A LA PLANCHA 8.50
Garlic Oil, Chili Peppers

EGGPLANT CAPONATA 5.00
Sweet Peppers, Basil

HOUSEMADE RICOTTA 8.50
Pimentón Honey, Almonds

CHARRED SNAP PEAS 8.50
Garlic Oil, Guindilla Peppers

SQUASH ALA PLANCHA 8.50
Charred Tomato Vinaigrette

ROASTED BEETS 7.50
Ricotta Cheese, Marcona Almonds

ROASTED PEPPER HUMMUS 8.50
Piquillo Peppers, Pita

CRISPY OKRA 8.50
Harrisa Aioli

PAN ROASTED ASPARAGUS 9.00
Almond Romesco

MUSHROOMS A LA PLANCHA 10.50
Fox Farm & Forage, Salsa Verde

SPINACH-CHICKPEA CAZUELA 8.00
Cumin, Roasted Garlic

SHISHITO PEPPERS 9.00
Sea Salt, Lemon

MARINATED OLIVES 5.00
Citrus, Chili Flake

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

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

PRAWNS A LA PLANCHA 12.00
Cherry Pepper Chimichurri

PULPO A LA PLANCHA 11.00
Olive Tapanade

STEAMED MUSSELS* 11.00
Wild Ramp Butter, White Wine

BOQUERONES 6.00
Garlic, Olive Oil

CRISPY CALAMARI 10.50
Smoked Pepper Aioli

SQUID INK FIDEOS 14.00
Garlic Aioli

TROUT A LA PLANCHA 11.00
Salsa Verde

SPICED BEEF EMPANADAS 7.00
Red Pepper Sauce

JAMÓN & MANCHEGO CROQUETAS 6.50
Garlic Aioli

TRUFFLED BIKINI 8.50
Jamón Serrano, San Simon

HANGER STEAK* 11.50
Truffle Vinaigrette

ALBONDIGAS 8.50
Spiced Meatballs in Ham-Tomato Sauce

LECHÓN 9.50
Pickled Red Onion

BACON-WRAPPED DATES 8.00
Valdeón Mousse

CHORIZO W/ SWEET & SOUR FIGS 8.50
Balsamic Reduction

SALADS

ENSALADA MIXTA 8.00

Olives, Onions, Tomatoes, Little Gem Lettuce

CUCUMBER SALAD 7.00

Onion, Chili Peppers, Lemon Vinaigrette

SPINACH SALAD 7.00

Citrus Vinaigrette, Spiced Pepita

CAROLINA PEACH & ARUGULA SALAD 9.50

Lemon Vinagrete, Sheep Cheese, Marcona Almonds

LARGE PLATES

CHICKEN PIMIENTOS 21.00

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 25.50

Broccolini, Salsa Verde

half / full / double

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

Pork, 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

FLAN CATALÁN 6.50

CREPAS SALGUERO 7.50

Dulce de Leche Cream, Hazelnuts



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

	glass	bottle
NV BarCava, Brut, Penedès, Spain	8.5	34
2015 Gramona, Gran Cuvée, Brut, Penedès, Spain	13	52
2018 Caves São João, Rosé, Bruto, Bairrada, Portugal	12.5	50

MIMOSA MIXERS to accompany any bottle of bubbles

	carafe
Orange-Peach-Grapefruit	4
Guava-Lavender-Lemon	4

ROSES

	glass	bottle
2019 Mencía, Liquid Geography, Bierzo, Spain	10	40
2019 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina	9	36
2019 Mourvedre Blend, Lafage, Côtes Catalanes, France	12.5	50

WHITES

LIGHT | CITRUS | CRISP

2019 Albariño, Mila, Rías Baixas, Spain	12	48
2018 Viura, Azul y Garanza, Navarra, Spain	7.5	42
2018 Xarel-lo, Pinord, Diorama, Penedès, Spain	9.5	38
2018 Malvasia, La Vineyta, 'Pipa', Emporda, Spain	10	40
2018 Pedro Ximénez, Capítulo 7, Mendoza, Argentina		36
2018 Riesling, Leitz, Feinherb, Rheingau, Germany	12	48

MEDIUM | FRUITY | MINERAL

2018 Verdejo, Menade, Rueda, Spain	11	44
2019 Garnacha Blanca, Vinos Piñol, Raig de Raim, Terra Alta, Spain		40
2017 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain	11.5	46
2018 Arinto/Loureiro, Asnella, Vinho Verde, Portugal	10.5	42
2019 Sauvignon Blanc, Aylín, San Antonio, Chile	10.5	42
2014 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet, Fr	12.5	50
2018 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	11	44

FULL | RIPE | SPICE

2016 Godello, El Castro de Valtuille, Bierzo, Spain	13	52
2017 Albillo, Marañones, Picarana, Sierra de Gredos, Spain	13.5	54
2018 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay	9.5	38
2018 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay	12.5	50
2016 Chardonnay, Marcel Coutier, Mâcon-Loché, Burgundy, France	14.5	58

REDS

LIGHT | BERRIES | ELEGANT

2019 Tempranillo, Bodegas Lanzaga, LZ, Rioja Spain	12.5	50
2018 Garnacha, Le Naturel, Navarra, Spain	9.5	38
2018 Mencía, César Marquez Pérez, Parajes, Bierzo, Spain	13.5	54
2017 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain	12.5	50
2016 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain		50
2019 Trepas Blend, Negre de Folls, Conca de Barberá, Spain	9.5	38
2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain	11.5	46
2017 Bonarda/Pedro Ximénez, Belinda, Mendoza, Argentina	9	36
2018 Pinot Noir, Casas del Bosque, Casablanca, Chile	13.5	54
2019 Grenache Blend, Domaine Vallot, Côtes-du-Rhône, France	12	48

MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	12.5	50
2019 Tempranillo, Los Conejos Malditos, Toledo, Spain	9	36
2016 Tintilla, Vara y Pulgar, Cadíz, Spain	13	52
2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal	7	28
2019 Malbec, Earth First, Mendoza, Argentina	10	40

FULL | RIPE | BOLD

2017 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	10.5	42
2015 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain		48
2018 Tempranillo/Graciano, Uva de Vida, Biográfico, Toledo, Spain	13.5	54
2018 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain	13.5	54
2018 Cabernet Franc Blend, Quieto, Mendoza, Argentina	12.5	50
2017 Cabernet Sauvignon, Peñalolen, Maipo, Chile	12.5	50
2016 Syrah, Polkura, Colchagua, Chile	13	52
2015 Cabernet Franc Blend, Alto de la Ballena, Maldonado, Uruguay	10	40

SANGRIA & COCKTAILS

SANGRIA, RED OR WHITE

Rioja Wine, Elderflower, Citrus-Infused Dark Rum, Guava Nectar	9/glass	30/Pitcher
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GUNS & ROSÉS

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

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

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

Boodles Gin, Lime, Mint	11
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EL MESTIZO

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

Four Roses Bourbon, Byrrh Quinquina Ginger, Basil, Lemon Juice	11
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BOURBON SPICE RACK

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

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

DRAFT

	7oz	14 oz
Fullsteam, Paycheck Pilsner - 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

SOURS | 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