

# barcelona

## CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

**JAMÓN SERRANO**  
Segovia  
Dry-cured Spanish ham

**CAPOCCOLLO**  
Italy  
Spicy cured pork shoulder

**FUET**  
Catalonia  
Dry-cured pork sausage

**SOPRESSATA**  
California  
Dry-cured pork sausage,  
peppercorn, garlic

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

**COPPA**  
Barzano, Italy  
Pork shoulder dry cured with pepper and garlic

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

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

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

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

**CAÑA DE CABRA**  
Murcia  
Soft-ripened goat cheese, creamy & mild

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

**JAMÓN MANGALICA** 14  
Hungary  
Cured Hungarian pig

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

*Patatas Bravas, Manchego,  
Drunken Goat, Fuet, Serrano, Caponata*

## TAPAS

**PATATAS BRAVAS** 7.5  
Salsa Brava, Garlic Aioli

**WATERMELON GAZPACHO** 7  
Celery Leaf, Pickled Watermelon Rind

**SPINACH & CHICKPEA CAZUELA** 8  
Cumin, Roasted Onions, Lemon

**EGGPLANT CAPONATA** 5.5  
Sweet Peppers, Basil

**MARINATED OLIVES** 5  
Pickled Vegetables, Garlic, Thyme, Citrus

**ROASTED BEETS** 8.5  
Pimentón Cream, Pepitas

**POTATO TORTILLA** 6  
Chive Sour Cream

**ROASTED CARROTS** 8.5  
Garlic, Parsley

**ENGLISH PEA HUMMUS** 9.5  
Moruno Spices

**PAN CON TOMATE** 5.5  
Olive Oil, Sea Salt

**CONFIT PIQUILLO PEPPERS** 7.5  
Olive Oil, Garlic, Thyme

**ASPARAGUS A LA PLANCHA** 9  
Truffle Oil, Garlic

**CHAMPIÑONES** 8.5  
Scallion Confitido, Sherry

**BOQUERONES** 6  
Garlic, Olive Oil

**WHIPPED SHEEP'S CHEESE** 8.5  
Pimentón Honey, Sliced Almonds

**SHISHITO PEPPERS** 9  
Sea Salt, Lemon

**GAMBAS AL AJILLO** 9.5  
Guindilla Peppers, Olive Oil, Garlic

**SALT COD BUÑUELOS** 11.5  
Chive Aioli, Lemon

**TRUFFLED BIKINI** 8.5  
Serrano Ham, Mahón

**CHORIZO W/ SWEET & SOUR FIGS** 9  
Balsamic Reduction

**MAHI MAHI A LA PLANCHA** 15.5  
Salsa Verde

**CRISPY CALAMARI** 11.5  
Shishito Peppers, Piquillos, Smoked Pepper Aioli

**ALBONDIGAS** 8.5  
Spiced Meatballs in Jamón-Tomato Sauce

**CHICKEN FIDEOS** 15  
Chorizo, Cherry Peppers, Garlic Aioli

**BACON-WRAPPED DATES** 8  
Valdeón Mousse

**JAMÓN & MANCHEGO CROQUETAS** 6.5  
Garlic Aioli

**STEAK PAILLARD** 14.5  
Pepper Vinaigrette, Crispy Potatoes

**CRISPY CHICKEN THIGH** 9  
Aji Amarillo

**PORK BELLY** 10  
Cherry Pepper Relish

## SALADS

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

**APPLE & ARUGULA SALAD** 9.5  
Lemon Vinaigrette, Almonds, Cranberries

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

## LARGE PLATES

**CHICKEN PIMIENTOS** 23  
Potatoes, Lemon, Hot Cherry Peppers

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

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

**PAELLA SALVAJE** 28 / 56 / 98  
Pork, Chorizo, Chicken, Chick Peas, Egg

## DESSERTS

**CHOCOLATE CAKE** 9  
Coffee Crème Anglaise, Almond Crumble

**FLAN CATALÁN** 7

**CREPAS WITH SEASONAL FRUIT** 8  
Citrus Cream, Peaches, Walnuts

**OLIVE OIL CAKE** 9  
Sea Salt

## 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 At Roca, Brut, Penedés, Spain

	3oz	6oz	bottle
<i>Xarel-lo Blend</i>	4.75	9.5	38
<i>Macabeu, Xarel-lo Blend</i>	6.2	13	52

## WHITE

2020 **Passionate Wine, Semillon "Hulk"**, Mendoza, Argentina  
2014 **Château-Carré, Comte Leloup**, Muscadet, France  
2018 **Asnella**, Vinho Verde, Portugal  
2020 **Mila**, Rias 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  
2016 **Marcel Couturier**, Mâcon-Loché, France  
2020 **Leitz, Feinherb**, Rheingau, Germany

	3oz	6oz	bottle
<i>Semillon</i>	4.75	9.50	42
<i>Melon de Bourgogne</i>	6.25	12.5	50
<i>Arinto, Loureiro</i>	5	10	40
<i>Albariño</i>	6	12	48
<i>Hondarribi Zuri</i>	6.25	12.5	50
<i>Merseguera Blend</i>	5.75	11.5	46
<i>Verdejo</i>	6.25	12.5	50
<i>Xarel-lo</i>	4.75	9.5	38
<i>Garnacha Blanca</i>	5	10	40
<i>Sauvignon Blanc</i>	5	10	40
<i>Pedro Ximénez</i>	4.5	9	36
<i>Viura</i>	3.75	7.5	42
<i>Malvar, Airén</i>	5	10	40
<i>Chardonnay</i>	4.75	9.5	38
<i>Chardonnay</i>	7.25	14.5	58
<i>Riesling</i>	6	12	48

## ROSÉ

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

	3oz	6oz	bottle
<i>Mencia</i>	5	10	40
<i>Pinot Noir</i>	4.5	9	36
<i>Mourvedre Blend</i>	6.5	13	52

## RED

2017 **Nucerro, Reserva**, Rioja, Spain  
2018 **La Maldita**, Rioja, Spain  
2018 **Le Naturel**, Navarra, Spain  
2018 **Bardos, Romántica**, Ribera del Duero, 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  
2018 **Bodegas Ponce, Clos Lojen**, Manchuela, 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  
2015 **Fontes Cunha, 'Mondeco'**, Dão, Portugal  
2017 **Quieto, Gran Corte**, Mendoza, Argentina  
2018 **Earth First, Classic**, Mendoza, Argentina  
2019 **Casas del Bosque**, Casablanca, Chile  
2015 **Polkura**, Colchagua, Chile  
2018 **Domaine Vallot**, Côtes-d u-Rhône, France  
2020 **Dom. des Tourelles, Bekaa Rouge**, Bekaa Valley, Lebanon

	3oz	6oz	bottle
<i>Tempranillo</i>	6.25	12.5	50
<i>Garnacha</i>	4.25	8.5	34
<i>Garnacha</i>	4.75	9.5	38
<i>Tempranillo</i>	5.75	11.5	46
<i>Tempranillo</i>	4.5	9 (L)	50
<i>Mencia</i>	6.75	13.5	54
<i>Monastrell</i>	4.25	8.5	34
<i>Mencia, Albarín Negro</i>	6.25	12.5	50
<i>Garnacha</i>	8.5	17	68
<i>Bobal</i>	5.5	11	44
<i>Mencia</i>	6.75	13.5	54
<i>Garnacha, Cariñena</i>	6.25	12.5	50
<i>Trepát Blend</i>	4.75	9.5	38
<i>Garnacha</i>	6.25	12.5	50
<i>Touriga National Blend</i>	3.5	7	28
<i>Cabernet Franc, Malbec</i>	6.5	13	52
<i>Malbec</i>	5	10	40
<i>Pinot Noir</i>	7	14	56
<i>Syrah</i>	6.5	13	52
<i>Grenache Blend</i>	6.75	13.5	54
<i>Cabernet Blend</i>	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

	3oz	bottle
<i>Fino</i>	5.5	44
<i>Fino</i>	10	80
<i>Manzanilla</i>	8.5	34
<i>Manzanilla en Rama</i>	8	32
<i>Manzanilla Pasada</i>	14	84
<i>Amontillado</i>	6	48
<i>Amontillado</i>	11.5	46
<i>Palo Cortado</i>	9	72
<i>Oloroso</i>	11	44
<i>Oloroso</i>	8.5	51

## SWEET

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

	3oz	bottle
<i>Oloroso Dulce</i>	9	72
<i>Pedro Ximénez</i>	9	36
<i>Pedro Ximénez</i>	15	60

# WINE FLIGHTS

3 Half Glasses

**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

**FLOWER**  
Fever Tree Elderflower, Rosebud, Lime, Cucumber

**LEAF**  
Fever Tree Indian Tonic, Juniper Berries, Lemon, Bay Leaves

**ROOT**  
Fever Tree Indian Tonic, Q Ginger Beer, Cardamom,  
Ginger, Lime

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

**CLASSIC BARCELONA GINTONIC**  
Fever Tree Indian Tonic, Grapefruit, Lime, Jasmine

# SANGRIA

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

# BEER

**DRAFT** 7oz 14oz  
Catawba, White Zombie - NC 3.75 7.5  
Crank Arm, Long Steady Distance IPA - NC 4.25 8.5  
Raleigh Brewing, Not Another N.E. IPA - NC 4.25 8.25  
Fullsteam, Paycheck Pilsner - NC 3.75 7.5

**BOTTLES & CANS**  
Estrella Galicia, Lager - Spain 7.5  
Carolina Brewery, Sky Blue Kölsch - NC 7  
Estrella Damm, Daura Gluten-Free Lager - Spain 7  
Westbrook Brewing, Gose - SC 9.5  
Crank Arm Brewing, Whitewall (16 oz) - NC 9  
Avery Brewing, Island Rascal Belgain White, CO 8.5  
Fullsteam, Rocket Science IPA - NC 7.5  
Founders, All Day IPA - MI 6.5  
Blackberry Farm Brewery, Classic Saison - TN 9  
Allagash, Tripel Reserve - ME 10.5  
Legal Remedy - Vanilla Porter - SC 8.5  
Left Hand, Milk Stout - CO 8  
Triple C, Baby Maker Double IPA (16 oz) - NC 12

**CIDERS**  
Isastegi, Sagardo Natural Cider (750mL) - Spain 28  
Pomarina Brut Sidra (750mL) - Spain 42  
Windy Hill, Ginger Gold Cider (750mL) - SC 29  
Bull City, Off Main Cider (12oz) 7