

# barcelona

## CHARCUTERIE & CHEESE

7 For one | 19.5 For three

### JAMÓN SERRANO

Castilla y León, ES  
15-20 Months Cured Ham. Tender, Salty, Sweet

### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky, Garlicky

### FINOCCHIONA

Tuscany, IT  
Pork Sausage With Fennel, Red Wine. Rich, Complex

### SOBRASADA

California, US  
Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

### SPECK

Alto Adige, IT  
Spice-Rubbed Ham. Smoky, Lean

### CHORIZO PICANTE

La Rioja, ES  
Pork Sausage. Smoky, Spicy, Pimentón

### AGED MANCHEGO

Castilla-La Mancha, ES  
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

### SAN SIMÓN

Galicia, ES  
Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild

### CAÑA DE OVEJA

Murcia, ES  
Soft-Ripened, Sheep's Milk, Aged 21 Days, Thick Mold Rind. Buttery, Tangy

### IBORES

Extremadura, ES  
Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed

### MARINATED MAHÓN

Islas Baleares, ES  
Firm, Cow's Milk, Aged 4 Months. In Herbed Citrus Oil

### ROMAO

Castilla-La Mancha, ES  
Semi-Firm, Raw Sheep's Milk, Aged 9 Months. Rosemary Coated, Buttery

### VALDEÓN

Castilla y León, ES  
Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent

### IDIAZÁBAL

País Vasco, ES  
Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity

### JAMÓN MANGALICA

Castilla y León, ES  
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

### BRESAOLA

Lombardy, IT  
Cured, Eye Round, Soft Texture, Sweet, Tender

### APERITIVO BOARD

An Assortment Of Spanish Aperitivo Snacks To Pair With Your Anytime Drinks

*Patatas Bravas, Drunken Goat, Manchego, Olives, Jamón Serrano, Fuet, Guindilla Pepper*

## TAPAS

### EGGPLANT CAPONATA

Sweet Peppers, Basil

### PAN CON TOMATE

Olive Oil, Sea Salt

### HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

### SWEET PEA MONTADITO

Lemon Ricotta, Sweet Peas

### CHARRED SQUASH

Chili Oil

### ASPARAGUS A LA PLANCHA

Sunflower Seed Romesco

### CRISPY CAULIFLOWER

Mustard Vinaigrette

### POTATO TORTILLA

Chive Sour Cream

### SUGAR SNAP PEAS

Sofrito

### CRISPY ARTICHOKE

Lemon Aioli

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### ROASTED RADISH

Salsa Verde, Lemon

### WHIPPED SHEEP'S CHEESE

Pimentón Honey, Pepitas

### PIQUILLOS RELLENOS

Creamy Drunken Goat, Sea Salt

### CRISPY CALAMARI

Piquillo Pepper, Lemon Aioli

### MAHI MAHI

Pipirrana

### PRAWNS

Red Chimichurri

### MUSSELS\*

Sobrasada Butter, Sofrito

### SCALLOPS

Carrot-Lime Purée

### TUNA TARTARE

Cucumber, Lime, Jalapeños

### GAMBAS AL AJILLO

Guindilla Peppers, La Boella Olive Oil, Garlic

### WAGYU CARPACCIO\*

Idiazábal, Harissa Aioli

### STEAK PAILLARD

Pepper Vinaigrette, Crispy Potatoes

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

### PORK BELLY

Cherry Pepper Relish

### TRUFFLED BIKINI

Serrano Ham, Mahón

### BACON-WRAPPED DATES

Valdeón Mousse

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

## SALAD

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

### SPINACH SALAD

Couscous, Radish, Sunflower Seeds, Smoked Honey Vinaigrette

### WATERMELON SALAD

Red Onions, Cucumbers, Lime Vinaigrette

## LARGE PLATES

### PORK BELLY FIDEOS

Leeks, Cherry Peppers

half / full / double

### PAELLA MARISCOS

28 / 56 / 98

Shrimp, P.E.I. Mussels, Clams, Calamari, Salmorreta

### PAELLA VERDURAS

18 / 36 / 64

Leeks, Asparagus, Radish, Corn, Olives, Garlic Aioli

### PAELLA SALVAJE

28 / 56 / 98

Chicken, Chorizo, Pork Belly, Chickpeas, Olives, Egg

### PARILLADA BARCELONA\*

31 / 62 / 108

Steak, Chicken, Pork Loin, Gaucho Sausage

## DESSERTS

### FLAN CATALÁN

7

### BASQUE BURNT CHEESECAKE

9

Luxardo Cherries

### OLIVE OIL CAKE

9

Sea Salt

### CHOCOLATE CAKE

9

Coffee Crème Anglaise, Almond Crumble

### CREPAS WITH SEASONAL FRUIT

8

Citrus Cream, Strawberries, Walnuts

## EXECUTIVE CHEF COREY O'SHEA | EXECUTIVE SOUS DAVID ELLIS | SOUS CHEF THOMAS PARESO

\*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 <b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	5	10	40
2021 <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50
2021 <b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52

## WHITE

		3oz	6oz	bottle
2022 <b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2022 <b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2022 <b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2022 <b>La Vineyta, 'Pipa'</b> , Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2022 <b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Macabeo</i>	7	14	56
2020 <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.25	12.5	50
2020 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.5	9	36
2023 <b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.25	10.5	42
2023 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2020 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2022 <b>Iniceri</b> , Abisso	<i>Catarratto</i>	5.5	11	44
2022 <b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Riesling</i>	6	12	48
2021 <b>L'Alpage</b> , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52
2022 <b>Asnella</b> , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.25	10.50	42

## ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2022 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencia</i>	5	10	40
2022 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 <b>Christophe Avi</b> , Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
2021 <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

## RED

		3oz	6oz	bottle
2018 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2020 <b>Marqués de Tomares, Crianza</b> , Rioja Spain	<i>Tempranillo</i>	6	12	48
2021 <b>Pedro González Mittelbrunn</b> , Castilla y León, Spain	<i>Prieto Picudo</i>	4.5	9	36
2020 <b>Bardos, Viñedos de Altura</b> , Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2022 <b>Glup Glup</b> , Carinera, Spain	<i>Garnacha</i>	4.5	9	36
2016 <b>Alberto Orte, A Portela</b> , Valdeorras, Spain	<i>Mencia</i>	6.5	13	52
2020 <b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2020 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Trepal Blend</i>	4.75	9.5	38
2022 <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Monastrell</i>	4.75	9.5	38
2021 <b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2020 <b>Belinda</b> , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2020 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2020 <b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2020 <b>Península, Vino de Montaña</b> , Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2019 <b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2022 <b>Garage Wine Company, Revival</b> , Maule, Chile	<i>País</i>	5.75	11.5	46
2022 <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2022 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2018 <b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.25	10.5	42
2021 <b>Chateau du Mourre du Tendre</b> , Cuvee Paul, Cotes du Rhone	<i>Grenache Blend</i>	7	14	56
2021 <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

## SHERRY

### DRY

		3oz	bottle
<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	5.5	44
<b>Tradicion</b> , Bodegas Tradicion, 750mL	<i>Fino</i>	10	80
<b>La Cigarrera</b> , 1L	<i>Manzanilla</i>	8.5	93
<b>Almacenista</b> , Lustau, 500mL	<i>Manzanilla Pasada</i>	14	84
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	9	72
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	11	44

### SWEET

		3oz	bottle
<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	15	60
<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36

## WINE FLIGHTS

3 Half Glasses

**APERITIVOS** 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)

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

**GRENAICHE (ON THE ROCKS)** Le Naturel Blanco / Vino de Montaña / Cuvee Paul 18  
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

## COCKTAILS

**BEES & BAYS** (No ABV) 6  
Lime, Salted Honey Syrup, Cardamom Bitters  
Sparkling Water, Torched Bay Leaf

**SUMMER STREET SLING** 12  
Chamomile Infused 360 Vodka  
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

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

**DOS PENÍNSULAS** 13  
Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

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

**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

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

## GINTONICS

Inspired by three of Spain's most iconic regions 15

### CATALAN

Citadelle Gin, Fever Tree Mediterranean Tonic,  
Grapefruit, Lime, Rosemary

### VALENCIAN

Citadelle Gin, Fever Tree Indian Tonic,  
Orange Blossom Water, Lemon, Orange, Thyme

### GALICIAN

Citadelle Gin, Fever Tree Indian Tonic,  
Lemon, Green Apple, Mint

## SANGRIA

**RED OR WHITE SANGRIA** glass pitcher  
Rioja Wine, Elderflower, Citrus Infused Dark Rum, 9.5 34  
Guava Nectar

**GUNS & ROSÉS** glass carafe  
São João Brut Rosé, Lillet Rosé, 12.5 50  
Weldon Mills Vodka, Peach Nectar, Lemon, Grapefruit Bitters

## BEER

### DRAFT

	caña	doble
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
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

### CIDERS

Pomarina Brut Sidra (750mL) – Spain 42