

# barcelona

## CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

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

**FUET**  
Catalonia  
Dry-cured pork sausage

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

**CAPOCOLLO**  
Italy  
Spicy cured pork shoulder

**FINOCCHIONA**  
Tuscany  
Dry-cured pork salame

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

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

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

**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

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

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

**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

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

**POTATO TORTILLA** 6  
Chive Sour Cream

**SUMMER PEACH MONTADITO** 10.5  
Lemon Ricotta, Mint, Basil

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

**EGGPLANT CAPONATA** 5.5  
Sweet Peppers, Basil

**WHIPPED SHEEP'S CHEESE** 8.5  
Pimentón Honey, Almonds, Toasted Bread

**ENGLISH PEA HUMMUS** 9.5  
Moruno Spices

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

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

**ROASTED BEETS** 8.5  
Pimentón Cream, Pepitas

**ASPARAGUS A LA PLANCHA** 9  
Sunflower Romesco, Garlic

**ROASTED CARROTS** 8.5  
Citrus Yogurt, Guindilla Honey

**CHAMPIÑONES** 10.5  
Scallion Confit, Sherry

**PIQUILLOS RELLENOS** 9  
Creamy Mahón, Sea Salt

**SHISHITO PEPPERS** 9  
Sea Salt, Lemon

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

**CRISPY ARTICHOKEs** 9.5  
Lemon Aioli

**BOQUERONES** 6  
Garlic, Olive Oil

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

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

**SWORDFISH A LA PLANCHA** 12  
Salsa Verde

**STEAMED MUSSELS\*** 12  
Chorizo, White Wine

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

**CRISPY CHICKEN THIGH** 9  
Aji Amarillo

**PORK BELLY** 10  
Cherry Pepper Relish

**BACON-WRAPPED DATES** 8  
Valdeón Mousse

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

**JAMÓN & MANCHEGO CROQUETAS** 6.5  
Garlic Aioli

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

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

**SPICED BEEF EMPANADAS** 7.5  
Red Pepper Sauce

**TRUFFLED BIKINI** 8.5  
Serrano Ham, Mahón

## SALADS

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

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

**WATERMELON SALAD** 8.5  
Marinated Feta, Cucumbers, Red Onions, Lime 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, Pork Belly

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

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

**PAELLA MARISCOS** 28 / 56 / 98  
Prawns, Mussels, Clams, Calamari

## DESSERTS

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

**OLIVE OIL CAKE** 9  
Sea Salt

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

**FLAN CATALÁN** 7

## EXECUTIVE CHEF COREY O'SHEA | SOUS CHEF TRACY WILDRICK

\*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 BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2019 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2019 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

## WHITE

		3oz	6oz	bottle
2020 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2021 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 Menade, Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2018 La Vineyta, 'Pipa', Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2020 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2019 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	5	10	40
2020 Mestizaje Blanc, Bodegas Mustiguillo, El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
2018 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2018 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.5	9	36
2020 Via Revolucionaria, Hulk, Mendoza, Argentina	<i>Semillon</i>	4.75	9.5	42
2019 Callejuela, Blanco De Hornillos, Jerez, Spain	<i>Palomino-Fino</i>	6.25	12.5	50
2021 Aylín, San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	42
2019 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2018 Iniceri, 'Abisso,' Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2016 Marcel Couturier, Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2020 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	6	12	48
2020 L'Alpage, Mont-Sur Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2019 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	5	10	40
2020 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2020 Lafage, 'Miraflores', Roussillon, France	<i>Mourvedre Blend</i>	6.5	13	52
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

## RED

		3oz	6oz	bottle
2017 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.25	12.5	50
2018 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	5.75	11.5	46
2018 Le Naturel, Navarra, Spain	<i>Garnacha</i>	4.75	9.5	38
2020 Azul y Garanza, Navarra, Spain	<i>Tempranillo</i>	4.5	9 (L)	50
2018 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2018 La Fanfarria, Asturias, Spain	<i>Mencía, Albarín Negro</i>	6.25	12.5	50
2018 Joan d'Anguera, Finca L'Argatá, Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2019 Sotabosc, Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2017 Raul Perez, Ultra St. Jacques, Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2016 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepal Blend</i>	4.75	9.5	38
2015 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40
2019 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2019 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2020 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2018 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2018 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	5	10	40
2017 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2018 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2015 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2019 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2018 Domaine Vallot, Côtes-d u-Rhône, France	<i>Grenache Blend</i>	6.75	13.5	54
2020 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

## SHERRY

### DRY

		3oz	bottle
Jarana, Lustau, 750mL	<i>Fino</i>	5.5	44
Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	10	80
La Cigarrera, 375mL	<i>Manzanilla</i>	8.5	34
Equipo Navazos, 375mL	<i>Manzanilla en Rama</i>	8	32
Almacenista, Lustau, 500mL	<i>Manzanilla Pasada</i>	14	84
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	6	48
Carlos VII, Alvear, 375mL	<i>Amontillado</i>	11.5	46
Península, Lustau, 750mL	<i>Palo Cortado</i>	9	72
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	11	44
Marques de Poley, Toro Albala, 500mL	<i>Oloroso</i>	8.5	51

### SWEET

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

## 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 17  
Many of our wines use Biodynamic farming practices, here are three incredible examples

**GRENADE (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

**RICHMOND GIMLET** 12  
Boodles Gin, Lime, Mint

**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

**BOURBON SPICE RACK** 12.5  
Four Roses Bourbon, Cardamom, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

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

**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

### LEAF

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

### FLOWER

Fever Tree Elderflower, Rosebud, Lime, Cucumber

### ROOT

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

### 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

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

## BEER

**DRAFT** 7oz 14oz  
Red Oak, Amber Lager- NC 4.25 8.5  
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  
Peroni, Lager - Italy 7.5  
Red Oak, Hummingbird Helles Lager- NC 8  
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  
Allagash, Tripel Reserve - ME 10.5  
Fullsteam, Rocket Science IPA - NC 7.5  
Jade IPA, Foothills Brewing - NC 8.5  
Founders, All Day IPA - MI 6.5  
Blackberry Farm Brewery, Classic Saison - TN 9  
Legal Remedy - Vanilla Porter - SC 8.5  
Triple C, Baby Maker Double IPA (16 oz) - NC 12  
Heineken 0.0 (NO ABV) - Netherlands 5

### CIDERS

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