

# barcelona

## CHARCUTERIE & CHEESE

6.75 For one | 18.50 For three

### JAMÓN SERRANO

Segovia  
Dry-cured Spanish ham

### FUET

Catalonia  
Dry-cured pork sausage

### SORIA

United States  
Dry-cured pork sausage,  
smoky & garlicky

### SOBRASADA

Majorca  
Spreadable Pork Sausage

### MARINATED MAHÓN

Balearic Islands  
Semi-soft, cow's milk cheese

### VALDEÓN

Castilla y León  
Cow & goat's milk blue cheese, tangy & spicy

### 6-MONTH AGED MANCHEGO

Castilla-La Mancha  
Firm, cured sheep's milk, sharp & piquant

### CHORIZO PICANTE

La Rioja  
Smokey, mildly-spicy, dry-cured sausage

### CAÑA DE OVEJA

Murcia  
Creamy sheep's milk cheese

### ROMAO

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

### IBORES

Extremadura  
Semi-firm raw goat's cheese rubbed with pimentón

### SAN SIMON

Galicia  
Smoked cow's milk cheese,  
creamy & buttery

### JAMÓN MANGALICA

Segovia  
Cured Hungarian pig

### APERITIVO BOARD

An assortment of Spanish aperitivo  
snacks to pair with your anytime drinks

*Marinated Olives, Patatas Bravas, Pickled Peppers, Chefs Choice of Cheeses, and Meats, Marcona Almonds*

## TAPAS

### POTATO TORTILLA

Chive Sour Cream

6

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

### EGGPLANT CAPONATA

Sweet Peppers, Basil

5

### GRILLED CORN

Citrus Crema

8

### FRIED OKRA

Harrisa Aioli

8.5

### SPINACH-CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8

### SQUASH A LA PLANCHA

Charred Tomato Vinaigrette

9

### PICKLED VEGGIES

Onions, Chili Peppers

5

### ROASTED BEETS

Pimentón Cream, Pepitas

7.5

### PAN CON TOMATE

Olive Oil, Sea Salt

4.5

### HEIRLOOM TOMATO

Basil, Sea Salt

7.5

### CHARRED SNAP PEAS

Garlic Oil, Guindilla Pepper Flakes

8.5

### MARINATED CUCUMBER

Onion, Chili Peppers

7

### HOUSEMADE RICCOTA

Almonds, Pimentón Honey

7.5

### ROASTED PEPPER HUMMUS

Piquillo Peppers, Pita

9.5

### MUSHROOMS A LA PLANCHA

Fox Farm & Forage, Salsa Verde

10.5

### SHISHITO PEPPERS

Sea Salt, Lemon

8

### BOQUERONES

Garlic, Olive Oil

10.5

### STEAMED MUSSELS\*

Chorizo, White Wine

11

### PULPO A LA PLANCHA\*

Olive Tapenade

11

### GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

### PRAWNS A LA PLANCHA

Red Chimichurri

12

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

### BACON-WRAPPED DATES

Valdeón Mousse

8

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

8.5

### SPICED BEEF EMPANADAS

Red Pepper Sauce

11.5

### TRUFFLED BIKINI

Serrano Ham, Mahón

8.5

### HANGER STEAK\*

Truffle Vinaigrette

11.5

### LECHON

Red Chimichurri, Pickled Onions

9.5

### PORK FIDEOS

Lechon, Cherry Pepper, Garlic Aioli

14

### PINTXOS MORUNOS

Pork Loin, Sweet Mojo Picon

8.5

### SMOKED PORK BELLY

Sweet Mojo Picon

9.5

### STEAK PAILLARD

Pepper Vinaigrette, Crispy Potatoes

14.5

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8

### CAROLINA PEACH & ARUGULA SALAD

Lemon Vinaigrette, Sheep's Cheese, Almonds

9.5

### WATERMELON SALAD

Ricotta, Mint

8

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

21

### WHOLE ROASTED BRANZINO

Broccolini, Salsa Verde

25.5

### PAELLA VERDURAS

Corn, Mushrooms, Cherry Tomatoes, Garlic Aioli

half / full / double

16 / 32 / 64

### PAELLA MARISCOS

Prawns, Mussels, Calamari

24.5 / 49 / 98

### PAELLA SALVAJE

Pork, Chorizo, Chickpeas, Fried Egg

24.5 / 49 / 98

### PARILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

27 / 54 / 108

## DESSERTS

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

8

### CREPAS WITH SEASONAL FRUIT

Citrus Cream, Strawberries, Pistachio

7.5

### OLIVE OIL CAKE

Sea Salt

8

### FLAN CATALÁN

6.5

## CHEF CORY OWEN | 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

		3 oz	6 oz	bottle
NV BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	4.25	8.5	34
2015 Gramona, Gran Cuvée, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	6.5	13	52
2019 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

## WHITE

		3 oz	6 oz	bottle
2019 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2019 Menade, Rueda, Spain	<i>Verdejo</i>	5.5	11	44
2019 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2018 Azul y Garanza, Navarra, Spain	<i>Viura</i>	3.75	7.5 (L)	42
2019 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2018 La Vineyta, 'Pipa', Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2019 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	5	10	40
2017 Celler del Roure, Cullerot, Valencia, Spain	<i>Malvasia Blend</i>	5.75	11.5	46
2017 Bodegas Marañones, Pícarana, Sierra de Gredos, Spain	<i>Albillo</i>	6.75	13.5	54
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
2019 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2019 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2017 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2014 Chéreau-Carré, Comte Leloup, Muscadet, France	<i>Melon de Bourgogne</i>	6.25	12.5	50
2016 Marcel Couturier, Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2018 Iniceri, 'Abisso,' Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	6	12	48

## ROSÉ

		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

## RED

		3oz	6oz	bottle
2014 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.25	12.5	50
2018 La Maldita, Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2019 Bodegas Lanzaga, LZ, Rioja Spain	<i>Tempranillo</i>	6.25	12.5	50
2016 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	5.25	10.5	42
2018 Le Naturel, Navarra, Spain	<i>Garnacha</i>	4.75	9.5	38
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
2016 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepat Blend</i>	4.75	9.5	38
2016 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2018 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2018 Los Conejos Malditos, Toledo, Spain	<i>Tempranillo</i>	4.5	9	36
2018 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2018 Bodegas Ponce, La Casilla, Manchuela, Spain	<i>Bobal</i>	6.75	13.5	54
2015 Vara y Pulgar, Cadíz, Spain	<i>Tintilla</i>	6.5	13	52
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
2018 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2017 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2016 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.25	12.5	50
2015 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2018 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	6.75	13.5	54
2015 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40
2018 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache 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
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
Toro Albala, 1994, 375mL	<i>Pedro Ximénez</i>	18	72
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 16  
Many of our wines use Biodynamic farming practices, here are three incredible examples

**GRENACHE (ON THE ROCKS)** Le Naturel / Camino de Navaherreros / Domaine Vallot 15.5  
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

**ACID TRIP** Asnella / Comte Leloup / Belinda 15  
High. Acid. Wines.



# 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** 11  
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

**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

# GINTONICS

Inspired by the Biodynamic calendar, featuring 14  
Citadelle Gin and prepared tableside.

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

**LEAF**  
Fever Tree Mediterranean, Juniper Berries, Lemon,  
Bay Leaves

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

**ROOT**  
Fever Tree Mediterranean, Q Ginger Beer, Cardamom,  
Ginger, Lime

**CLASSIC BARCELONA GINTONIC**  
Fever Tree Mediterranean, Grapefruit, Lime, Jasmine

# SANGRIA

**WHITE OR RED 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  
Social House Vodka, Peach Nectar, Lemon, Grapefruit Bitters

# BEER

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

**BOTTLES & CANS**  
St. Pauli Girl, Non-Alcoholic – Germany 5  
Carolina Brewery, Sky Blue Kölsch – NC 7  
Peroni, Lager - Italy 7.5  
Estrella Galicia, Lager – Spain 7.5  
Estrella Damm, Daura Gluten-Free Lager - Spain 8  
Avery, Liliko'i Kepolo, Passion Fruit Witbier–CO 8.5  
Hi-Wire Brewing, Rotating Session Sour – NC 7.5  
Westbrook Brewing, Gose – SC 9.5  
Crank Arm Brewing, Whitewall (16 oz)- NC 9  
Blackberry Farm Brewery, Classic – TN 9  
Hitachino, Nest White - Japan 14  
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  
Allagash, Tripel Reserve – ME 10.5  
Kentucky Ale, Bourbon Barrel Ale –KY 12  
Legal Remedy – Vanilla Porter - SC 8.5  
Left Hand, Milk Stout - CO 8  
The Duck-Rabbit, Brown Ale – NC 7.5

**CIDERS**  
Red Clay Ciderworks, Queen City (16 oz)– NC 10  
Isastegi, Sagardo Natural Cider (750mL) – Spain 28  
Pomarina Brut Sidra (750mL) – Spain 42  
Windy Hill, Ginger Gold Cider (750mL)– SC 29