

barcelona

CHARCUTERIE & CHEESE

6.75 for one | 18.5 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 SIMÓN
Galicia
Smoked cow's milk cheese,
creamy & buttery

JAMÓN MANGALICA 12
Segovia
Cured Hungarian pig

APERITIVO BOARD 22
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 6
Chive Sour Cream

PATATAS BRAVAS 7.5
Salsa Brava, Garlic Aioli

EGGPLANT CAPONATA 5
Sweet Peppers, Basil

GRILLED CORN 8
Citrus Crema

SPINACH-CHICKPEA CAZUELA 8
Cumin, Roasted Onions, Lemon

SQUASH A LA PLANCHA 9
Charred Tomato Vinaigrette

PICKLED VEGGIES 5
Onions, Chili Peppers

ROASTED BEETS 7.5
Pimentón Cream, Pepitas

PAN CON TOMATE 4.5
Olive Oil, Sea Salt

HEIRLOOM TOMATO 7.5
Basil, Sea Salt

CHARRED SNAP PEAS 8.5
Garlic Oil, Guindilla Pepper Flake

MARINATED CUCUMBER 7
Onion, Chili Peppers

HOUSEMADE RICCOTA 7.5
Almonds, Pimentón Honey

MUSHROOMS A LA PLANCHA 10.5
Fox Farm & Forage, Salsa Verde

SHISHITO PEPPERS 8
Sea Salt, Lemon

ROASTED CAULIFLOWER 8.5
Almond Romesco, Herb Oil

FRIED OKRA 8.5
Harrisa Aioli

BOQUERONES 10.5
Garlic, Olive Oil

STEAMED MUSSELS* 11
Chorizo, White Wine

PULPO A LA PLANCHA* 11
Olive Tapenade

GAMBAS AL AJILLO 9.5
Guindilla Pepper, Olive Oil, Garlic

PRAWNS A LA PLANCHA 12
Red Chimichurri

CHORIZO W/ SWEET & SOUR FIGS 8.5
Balsamic Reduction

JAMÓN & MANCHEGO CROQUETAS 6.5
Garlic Aioli

BACON-WRAPPED DATES 8
Valdeón Mousse

ALBONDIGAS 8.5
Spiced Meatballs in Jamón-Tomato Sauce

SPICED BEEF EMPANADAS 11.5
Red Pepper Sauce

TRUFFLED BIKINI 8.5
Serrano Ham, Mahón

HANGER STEAK* 11.5
Truffle Vinaigrette

LECHON 9.5
Aji Amarillo, Pickled Onions

PORK FIDEOS 14
Lechon, Cherry Pepper, Garlic Aioli

SMOKED PORK BELLY 9.5
Sweet Mojo Picon

STEAK PAILLARD 14.5
Pepper Vinaigrette, Crispy Potatoes

SALADS

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

CAROLINA PEACH & ARUGULA SALAD 9.5
Lemon Vinaigrette, Sheep's Cheese, Almonds

WATERMELON SALAD 8
Ricotta, Mint

LARGE PLATES

CHICKEN PIMIENTOS 21
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 25.5
Broccolini, Salsa Verde

PAELLA VERDURAS half / full / double
16 / 32 / 64
Corn, Mushrooms, Cherry Tomatoes, Garlic Aioli

PAELLA MARISCOS 24.5 / 49 / 98
Prawns, Mussels, Calamari

PAELLA SALVAJE 24.5 / 49 / 98
Pork, Chorizo, Chickpeas, Fried Egg

PARILLADA BARCELONA* 27 / 54 / 108
Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

CHOCOLATE CAKE 8
Coffee Crème Anglaise, Almond Crumble

CREPAS WITH SEASONAL FRUIT 7.5
Citrus Cream, Strawberries, Pistachio

OLIVE OIL CAKE 8
Sea Salt

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, Picarana , 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 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 - <i>served chilled</i>	<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	
GRENAACHE (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*) Lime, Salted Honey Syrup, Cardamom Sparkling Water, Torched Bay Leaf	5
SUMMER STREET SLING Chamomile Infused 360 Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud's	10
RICHMOND GIMLET Boodles Gin, Lime, Mint	11
TYGRA Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	13
DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	11
WHISKEY ROOT Four Roses Bourbon, Byrrh Quinquina Ginger, Basil, Lemon Juice	11
BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	12.5

GINTONICS

Inspired by the Biodynamic calendar, featuring Citadelle Gin and prepared tableside.	14
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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, Guava Nectar	9	30

GUNS & ROSÉS

São João Brut Rosé, Lillet Rosé, Social House Vodka, Peach Nectar, Lemon, Grapefruit Bitters	glass	carafe
	12	48

BEER

DRAFT

	7oz	14oz
Catawba, White Zombie - NC	3.75	7.5
Crank Arm, Long Steady Distance IPA - NC	4.25	8.5

BOTTLES & CANS

St. Pauli Girl, Non-Alcoholic – Germany	5
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