

barcelona

CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

JAMÓN SERRANO
Segovia
Dry-cured Spanish ham

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

SOBRASADA
Majorca
Soft, spreadable chorizo

FUET
Catalonia
Dry-cured pork sausage

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

COPPA
Italy
Cured, aged pork shoulder

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

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

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

CAÑA DE OVEJA
Murcia
Soft-ripened sheep's milk, buttery & tangy

SMOKIN' GOAT
Canary Islands
Semi-soft goat's milk cheese lightly smoked

ALISIOS
Canary Islands
Cow & goat's milk rubbed with pimento

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

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

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

JAMÓN MANGALICA 14
Hungary
Cured Hungarian pig

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

Patatas Bravas, Pickled Peppers, Drunken Goat, Manchego, Serrano, Fuet, Caponata

TAPAS

CRISPY ARTICHOKEs 9.5
Lemon Aioli

POTATO TORTILLA 6
Chive Sour Cream

PAN CON TOMATE 5.5
Olive Oil, Sea Salt

RED PEPPER HUMMUS 9.5
Moruno Spices

SPINACH & CHICKPEA CAZUELA 8
Cumin, Roasted Onions, Lemon

EGGPLANT CAPONATA 5.5
Sweet Peppers, Basil

ROASTED BEETS 8.5
Pimentón Cream, Pepitas

PIQUILLOS RELLENOS 9
Creamy Mahón, Sea Salt

ROASTED CARROTS 8.5
Citrus Yogurt, Guindilla Honey

SUMMER PEACH MONTADITO 10.5
Lemon Ricotta, Mint, Basil

CHAMPIÑONES 10.5
Scallion Confit, Sherry

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

PATATAS BRAVAS 7.5
Salsa Brava, Garlic Aioli

BRUSSELS 9
Honey Crema, Pomegranate, Pickled Onions

FRIED CAULIFLOWER
Manchego, Mustard Vinaigrette

ASPARAGUS A LA PLANCHA 9
Sunflower Romesco

CRISPY CALAMARI 11.5
Shishito Peppers, Piquillos, Smoked Pepper Aioli

BOQUERONES 6
Garlic, Olive Oil

GAMBAS AL AJILLO 9.5
Guindilla Peppers, Olive Oil, Garlic

STEAMED MUSSELS* 12
Chorizo, White Wine

MAHI-MAHI A LA PLANCHA 15.5
Salsa Verde

PRAWNS A LA PLANCHA 12
Red Chimichurri

CHICKEN THIGH 11.5
Aji Amarillo

JAMÓN & MANCHEGO CROQUETAS 6.5
Garlic Aioli

CHORIZO W/ SWEET & SOUR FIGS 9
Balsamic Reduction

BACON-WRAPPED DATES 8
Valdeón Mousse

SPICED BEEF EMPANADAS 7.5
Red Pepper Sauce

ALBONDIGAS 8.5
Spiced Meatballs in Jamón-Tomato Sauce

PORK BELLY 10
Cherry Pepper Relish

TRUFFLED BIKINI 8.5
Serrano Ham, Mahón

SALADS

ARUGULA & QUINOA SALAD 9.5
Pomegranate Vinaigrette, Feta, Pepitas, Butternut Squash

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

WATERMELON SALAD 8.5
Marinated Feta, Cucumbers, Red Onions, Lime Vinaigrette

LARGE PLATES

CHICKEN PIMIENTOS 23
Potatoes, Lemon, Hot Cherry Peppers

PARILLADA BARCELONA* half / full / double
31 / 62 / 108
Short Rib, Chicken, Gaucho, Pork Belly

PAELLA SALVAJE 28 / 56 / 98
Pork Belly, Chorizo, Chicken, Chickpeas, Egg

PAELLA VERDURAS 18 / 36 / 64
Onions, Butternut Squash, Fennel, Peppers, Cauliflower, Garlic Aioli

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

DESSERTS

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

OLIVE OIL CAKE 9
Sea Salt

FLAN CATALÁN 7

CREPAS WITH SEASONAL FRUIT 8
Citrus Cream, Peaches, Walnuts

EXECUTIVE CHEF COREY O'SHEA | SOUS CHEF TRACY WILDRICK | SOUS CHEF STEAPHEN LINDSEY

*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 , Rias Baixas, Spain	<i>Albariño</i>	6	12	48
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
2019 Callejuela , Blanco De Hornillos, Jarez, Spain	<i>Palomino-Fino</i>	6.25	12.5	50
2021 Aylin , 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
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>Mencia</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
2019 Bodegas Lanzaga, LZ , Rioja Spain	<i>Tempranillo</i>	6.25	12.5	50
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 Joan d'Anguera, Finca L'Argatá , Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2018 César Marquez Pérez, Parajes , Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
2018 La Fanfarria , Asturias, Spain	<i>Mencia, Albarín Negro</i>	6.25	12.5	50
2019 Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2017 Raul Perez, Ultra St. Jacques , Bierzo, Spain	<i>Mencia</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
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
2020 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
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
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

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

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

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

RICHMOND GIMLET 12
Boodles Gin, Lime, Mint

GINTONICS

Inspired by the Biodynamic calendar, featuring 14
Citadel Gin

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

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

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
Raleigh Brewing, Not Another N.E. IPA - NC 4.25 8.25
Crank Arm, Long Steady Distance IPA - NC 4.25 8.5
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
Westbrook Brewing, Gose - SC 9.5
Crank Arm Brewing, Whitewall (16 oz)- NC 9
Allagash, Tripel Reserve - ME 10.5
Fullsteam, Rocket Science IPA - NC 7.5
Hitachino, Nest White - Japan 14
Hi-Wire Brewing, Rotating Session Sour - NC 7.5
Avery Brewing, Island Rascal Belgain White, CO 8.5
Founders, All Day IPA - MI 6.5
Blackberry Farm Brewery, Classic Saison - TN 9
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