

# 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

**SHISHITO PEPPERS** 9  
Sea Salt, Lemon

**BRUSSELS** 9  
Honey Crema, Pomegranate, Pickled Onions

**FRIED CAULIFLOWER** 9  
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

**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

**PORK FIDEOS** 16.5  
Chorizo, Pork Belly, Cherry Peppers, Garlic Aioli

**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, Leeks, Fennel, Peppers, Cauliflower, Mushrooms, Garlic Aioli

**PAELLA MARISCOS** 28 / 56 / 98  
Prawns, Mussels, 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, Rías 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
2021 La Maldita, Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
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>Trepat 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, 'Mondoco', 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
2019 Casa 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

**GRENA CHE (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 Citadel Gin 14

**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, Guava Nectar 9 30

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

# BEER

**DRAFT** 7oz 14oz  
Red Oak, Amber Lager- NC 4.25 8.25  
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  
Red Clay Ciderworks, Queen City (16 oz) - NC 10