

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

JAMÓN SERRANO

Castilla Y León, ES
15-20 Months Cured Ham. Tender, Salty, Sweet

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

FINOCCHIONA

Tuscany, IT
Pork Sausage With Fennel, Red Wine
Rich, Complex

SOBRASADA

California, US
Majorcan Style Spreadable Chorizo. Rich,
Smoky, Pimentón

SPECK

Alto Adige, IT
Spice-Rubbed Ham. Smoky, Lean

BASQUE SALAMI

Chicago, US
Berkshire Pork, Peppery, Fruity

AGED MANCHEGO

Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months. Buttery,
Nutty, Complex

ROMAO

Castilla-La Mancha
Raw Sheep's Milk. Rosemary

SMOKIN' GOAT

Islas Canarias, ES
Semi-Soft, Goat's Milk, Aged 15 Days.
Smoked, Creamy, Mild

SAN SIMÓN

Galicia, ES
Semi-Soft, Cow's Milk, Aged 3 Months.
Smoked, Creamy, Mild

ALISIOS

Islas Canarias, ES
Semi-Soft, Cow & Goat's Milk, Aged 3
Months. Toasted, Creamy, Sweet Pimentón

DRUNKEN GOAT

Murcia, ES
Semi-Soft, Goat's Milk, Aged 2 Months. Red
Wine Soaked

MARINATED MAHÓN

Islas Baleares, ES
Hard, Cow's Milk, Aged 1 Year,
EVOO Rubbed. Salty, Sharp

IDIAZÁBAL

País Vasco, ES
Semi-Firm, Raw Sheep's Milk, Aged 6 Months.
Smoked, Sharp, Fruity

VALDEÓN

Castilla Y León, ES
Creamy Blue, Cow & Goat's Milk, Cave-Aged
2 Months. Mildly Pungent

DÉLICE DE BOURGOGNE

Burgundy, FR
Triple-Crème, Cow's Milk, Mold Rind.
Mushroomy, Smooth, Tangy

IBORES

Extremadura, ES
Semi-Firm, Raw Goat's Milk, Aged 2 Months.
Pimentón Rubbed

CANA DE OVEJA

Murcia, ES
Soft-Ripened, Sheep's Milk, Aged 21 Days,
Thick Mold Rind, Buttery, Tangy

JAMÓN MANGALICA

Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture
Fed Mangalica. Marbled, Tender, Nutty

BRESAOLA

Lombardy, IT
Cured, Eye Round, Soft Texture, Sweet,
Tender

APERITIVO BOARD

An Assortment of Spanish Aperitivo
Snacks to Pair With Your Anytime Drinks

*Manchego, Drunken Goat, Serrano, Fuet,
Patatas Bravas, Olives, Almonds,
Guindilla Peppers*

TAPAS

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

6.5

BOQUERONES

Green Olives, Piquillo Peppers

7

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6

SWORDFISH A LA PLANCHA

Putanessca

15.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

MUSSELS

Sobrasada, Sofrito, Lemon

13.5

ROASTED CARROTS

Salsa Verde

8.5

PULPO GALLEGO

Confit Potatoes, Red Onions

15.5

CHARRED CABBAGE

Harissa, Jicama

7.5

SALT COD BUÑUELOS

Chive Aioli

11.5

BRUSSELS SPROUTS

Honey Yogurt, Pomegranate, Pickled Onions

9.5

CHICKEN THIGH

Aji Amarillo

10.5

COLLARD GREENS

Serrano, Bread Crumbs

7.5

DUCK CONFIT CALDOSO

Squash, Sage, Manchego

15.5

CAULIFLOWER

Mustard Vinaigrette

8.5

BEEF SHORT RIB

Fennel Purée, Truffle Chimichurri

18.5

PIQUILLOS RELLENOS

Drunken Goat, Sea Salt

9

BONE MARROW

Serrano, Onion Jam

15.5

WHIPPED SHEEP'S CHEESE

Pimentón Honey, Pepitas

8.5

OXTAIL RAGU

Ricotta Gnocchi, Manchego

18.5

BROCCOLINI

Tomatoes, Pine Nuts

9

WAGYU CARPACCIO*

Idiazábal, Harissa Aioli

17.5

WILD MUSHROOM MONTADITO

Fox Farm & Forage, Truffle Ricotta

12.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

QUESO A LA PLANCHA

Cana De Oveja, Truffle

9.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

SWEET POTATO HUMMUS

Tahini, Lavash

7.5

PORK BELLY

Red Pepper Agrodolce

10.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

POTATO TORTILLA

Chive Sour Cream

7.5

BACON WRAPPED DATES

Valdeon Mousse

8

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Little Gem Lettuce

11

ARUGULA & QUINOA

Pomegranate, Butternut Squash

9.5

LARGE PLATES

PORK BELLY FIDEOS

Butternut Squash, Cherry Peppers

16.5

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

24.5

WHOLE ROASTED BRANZINO

Broccolini, Salsa Verde, Potatoes, Lemon

28.5

HALF / FULL

PAELLA VERDURAS

Turnips, Fennel, Squash, Cauliflower, Brussels, Olives, Garlic
Aioli

18 / 36

PAELLA MARISCOS

Shrimp, Calamari, Clams, Mussels, Salmorreta

29 / 58

PAELLA SALVAJE

Chicken, Chorizo, Pork Belly, Chickpeas, Olives, Egg

28 / 56

PARRILLADA BARCELONA*

Steak, Chicken, Pork Loin, Gaucho

33 / 66

DESSERTS

FLAN CATALÁN

8

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

OLIVE OIL CAKE

Sea Salt

10

BASQUE BURNT CHEESECAKE

Spiced Apples

10

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Spiced Apples, Walnuts

8.5

EXECUTIVE SOUS DAVID ELLIS | SOUS CHEF THOMAS PARESO

*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

| | | | | | |
|----|--|-----------------------|-----|----|----|
| NV | BarCava, Brut , Penedès, Spain | <i>Xarel-lo Blend</i> | 5.5 | 11 | 44 |
| NV | Tierra Limpia, Brut Rosé , Penedès, Spain | <i>Trepato</i> | 6.5 | 13 | 52 |

WHITE

| | | | | | |
|------|---|----------------------------|------|------|----|
| 2023 | Mila , Rías Baixas, Spain | <i>Albariño</i> | 6 | 12 | 48 |
| 2023 | Rezabal , Getariako Txakolina, Spain | <i>Hondarribi Zuri</i> | 6.5 | 13 | 52 |
| 2022 | Le Naturel , Navarra, Spain | <i>Garnacha Blanca</i> | 5.5 | 11 | 44 |
| 2022 | Pinord, Diorama , Penedès, Spain | <i>Xarel-lo</i> | 4.75 | 9.5 | 38 |
| 2023 | La Vineyta, 'Pipa' , Emporda, Spain | <i>Malvasia</i> | 6 | 12 | 48 |
| 2022 | Orto Vins, Les Argiles , Montsant, Spain | <i>Macabeo</i> | 7 | 14 | 56 |
| 2022 | Asnella , Vinho Verde, Portugal | <i>Arinto, Loureiro</i> | 5.5 | 11 | 44 |
| 2023 | Aylin , San Antonio, Chile | <i>Sauvignon Blanc</i> | 5.5 | 11 | 44 |
| 2024 | Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay | <i>Chardonnay</i> | 5 | 10 | 40 |
| 2022 | B.R.O.T., Blanc Inicial , Penedès, Spain | <i>Xarel-lo, Riesling</i> | 6.25 | 12.5 | 50 |
| 2020 | 1752 Gran Tradicion , Cerro Chapeu, Uruguay | <i>Petit Manseng Blend</i> | 6.5 | 13 | 52 |
| 2022 | Iniceri, Abisso , Sicily, Italy | <i>Catarratto</i> | 6 | 12 | 48 |
| 2022 | Leitz, Feinherb , Rheingau, Germany | <i>Riesling</i> | 6.5 | 13 | 52 |

ROSÉ & SKIN CONTACT

| | | | | | |
|------|---|---------------------------|-----|----|----|
| 2022 | Liquid Geography , Bierzo, Spain | <i>Mencia</i> | 5.5 | 11 | 44 |
| 2023 | Familia Schroeder, Saurus , Patagonia, Argentina | <i>Pinot Noir</i> | 5 | 10 | 40 |
| 2021 | Los Conejos Malditos, Blanco Con Madre , Toledo, Spain | <i>Malvar, Airén</i> | 5.5 | 11 | 44 |
| 2021 | Christophe Avi , Agenais, France | <i>Cabernet Sauvignon</i> | 6 | 12 | 48 |

RED

| | | | | | |
|------|--|-------------------------------|------|------|----|
| 2018 | Nucerro, Reserva , Rioja, Spain | <i>Tempranillo</i> | 7 | 14 | 56 |
| 2021 | Pedro González Mittelbrunn , Castilla Y León, Spain | <i>Prieto Picudo</i> | 5 | 10 | 40 |
| 2021 | Azul y Garanza , Navarra, Spain | <i>Tempranillo</i> | 4.75 | 9.5 | 53 |
| 2022 | Glup Glup , Cariñena, Spain | <i>Garnacha</i> | 4.5 | 9 | 36 |
| 2022 | Bodegas Ponce, Clos Lojen , Manchuela, Spain | <i>Bobal</i> | 6 | 12 | 48 |
| 2021 | Polkura , Colchagua, Chile | <i>Syrah</i> | 6.5 | 13 | 52 |
| 2022 | Casas del Bosque , Casablanca, Chile | <i>Pinot Noir</i> | 7 | 14 | 56 |
| 2016 | Alberto Orte, A Portela , Valdeorras, Spain | <i>Mencia</i> | 6.5 | 13 | 52 |
| 2020 | Coster dels Olivers , Priorat, Spain | <i>Cariñena, Garnacha</i> | 7.5 | 15 | 60 |
| 2020 | Vins de Pedra, Negre de Folls , Conca De Barberá | <i>Trepato Blend</i> | 5.5 | 11 | 44 |
| 2022 | Primitivo Quiles, Cono 4 , Alicante, Spain | <i>Monastrell</i> | 5 | 10 | 40 |
| 2020 | Península, Vino de Montaña , Sierra De Gredos, Spain | <i>Garnacha, Piñuela</i> | 6.5 | 13 | 52 |
| 2022 | Filipe Ferreira , Douro, Portugal | <i>Touriga Nacional Blend</i> | 5.75 | 11.5 | 46 |
| 2021 | Uva de Vida, Biográfico , Toledo, Spain | <i>Tempranillo, Graciano</i> | 7 | 14 | 56 |
| 2021 | Quieto, Gran Corte , Mendoza, Argentina | <i>Cabernet Franc, Malbec</i> | 6.5 | 13 | 52 |
| 2021 | Belinda , Mendoza, Argentina – Served Chilled | <i>Bonarda, Pedro Ximénez</i> | 5 | 10 | 40 |
| 2020 | Peñalolen , Maipo, Chile | <i>Cabernet Sauvignon</i> | 6.75 | 13.5 | 54 |
| 2021 | Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon | <i>Cabernet Blend</i> | 6 | 12 | 48 |
| 2022 | Garage Wine Company, Revival , Maule, Chile | <i>País</i> | 5.75 | 11.5 | 46 |
| 2018 | Alto de la Ballena , Maldonado, Uruguay | <i>Cabernet Franc Blend</i> | 5.5 | 11 | 44 |

SHERRY

DRY

| | | | |
|---|--------------------------|-----|----|
| Jarana , Lustau, 750mL | <i>Fino</i> | 5.5 | 44 |
| La Cigarrera , 375mL | <i>Manzanilla</i> | 8.5 | 34 |
| 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> | 14 | 56 |
| Península , Lustau, 750mL | <i>Palo Cortado</i> | 9 | 72 |
| 15 Años , El Maestro Sierra, 375mL | <i>Oloroso</i> | 13 | 52 |

SWEET

| | | | |
|--|----------------------|----|----|
| 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> | 16 | 64 |
| Toro Albala , 1999, 375mL | <i>Pedro Ximénez</i> | 20 | 80 |

WINE FLIGHTS

3 Half Glasses

| | | |
|---|--|------|
| APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange) | | 13.5 |
| BIO-CURIOUS Diorama / Abisso / Uva De Vida Many of our wines use Biodynamic farming practices, here are three incredible examples | | 16 |
| ACID TRIP Asnella / B.R.O.T. / Belinda High. Acid. Wines. | | 15 |
| UNTOXICATED Leitz Eins Zwei Zero / Le Naturel Zero Zero Blanco / Le Naturel Zero Zero Tinto Non alcoholic wines, all made using the process of dealcoholization | | 13.5 |



COCKTAILS

| | | |
|---|--------------|----------------|
| BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf | | 7 |
| TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint | | 8 |
| FLOR DE SAL (Low ABV) La Cigarrera Manzanilla, Alma De Trabanco Cider Apéritif, Luxardo Maraschino, Lime, Lemon, Black Lava Salt Porrón For The Table 48 | | 12 |
| DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg | | 13 |
| PICA PICA 360 Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño | | 12.5 |
| TYGRA Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber | | 13 |
| ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder | | 13.5 |
| BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters | | 14 |
| LAIRD'S LANE Monkey Shoulder Scotch, Cappelletti, Pasubio Vino Amaro, Orange, Angostura Bitters | | 15 |
| SIDE HUSTLE Raynal VSOP Brandy, Bénédictine, Pineapple, Lemon, Barcava | | 13 |
| GINTONICS Inspired by three of Spain's most iconic regions. | | 15 |
| CATALAN Citadelle Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary | | |
| VALENCIAN Citadelle Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme | | |
| GALICIAN Citadelle Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint | | |
| SANGRIA | | |
| WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar | glass | pitcher |
| | 11 | 39 |
| GUNS & ROSÉS Tierra Limpia Brut Rosé, Lillet Rosé, Weldon Mills Vodka, Peach Nectar, Grapefruit | glass | carafe |
| | 13 | 52 |
| BEER | | |
| DRAFT | caña | doble |
| Raleigh Brewing, Not Another Hazy NE IPA — | 4.25 | 8.5 |
| Trophy Brewing, Trophy Wife Session IPA—NC | 4.25 | 8.5 |
| R & D Brewing, Riviera Lager—NC | 3.75 | 7.5 |
| Tobacco Wood, 565 Amber Ale—NC | 4.25 | 8.5 |
| BOTTLES & CANS | | |
| Estrella Galicia, Lager—Spain | | 8.5 |
| Peroni, Lager—Italy | | 8.5 |
| Estrella Damm, Daura Gluten-Free Lager—Spain | | 8.5 |
| Fullsteam, Paycheck Pilsner—NC | | 8.5 |
| Tobacco Wood, Rocket Surgery Kolsch (16 oz)—NC | | 8.5 |
| Lynnwood Brewing Concern, Blonde Moment—NC | | 9.5 |
| Trophy Brewing, Trophy Husband Witbier (16oz)—NC | | 10 |
| Fullsteam, Rocket Science IPA—NC | | 8.5 |
| Jade IPA, Foothills Brewing—NC | | 8.5 |
| Lynnwood Brewing, Bill & Ted's Excellent Amber—NC | | 9.5 |
| Allagash, Tripel—ME | | 10.5 |
| Bull City, Off Main Cider—NC | | 8 |
| Isastegi, Sagardo Natural Cider—Spain (750mL) | | 28 |