

CATALAN

TAPAS BAR

A global tapas experience!

Vegetarian & Vegan Tapas

Patatas Bravas

Crispy potatoes with spicy tomato sauce and garlic aioli (GF)- 8.95

Aceitunas

Mixed olives, olive oil, herbs (GF,KF)—6.00

Burrata Salad

Cherry tomatoes, red onion, basil, burrata cheese, balsamic glaze & olive oil (GF,KF)- 9.50

Pan Con Tomatè

Grilled baguette, tomato compote (V)—7.85

Guacamole

Jorge's Mom's recipe! (GF,KF,V)- 8.25

Assorted Bread Basket

Served with house-made garlic butter—8.10

Harissa Roasted Carrots

Ancho-harissa, saffron ranch, candied pecans (GF,KF,V)- 8.25

Fried Brussels Sprouts

Fried brussels sprouts, Gochujang sauce (V, GF)- 9.85

Seasonal Vegetable

(GF,KF,V)- 8.25

House Salad

Arugula, spinach, spicy almonds, cranberry vinaigrette (V,GF,K) - 6.00

Esquites

Mexican-style street corn (GF,KF)- 8.25

Manchego Mac & Cheese

Egg noodles, aged Manchego cheese, scallions (NF)- 12.05

Seafood Tapas

Gambas al Ajillo

Garlicky colossal sautéed shrimp, sherry sauce (GF,KF,NF)- 15.95

Mejillones (Mussels)

Choice of Bravas Diavlo (contains pork) or butter white wine (no pork) (GF)- 10.95

Calamari

Served with Bravas sauce—13.00

Smash-Bang Shrimp

Colossal beer battered shrimp, smash bang sauce—14.25

Crab Cakes

Lump crab & claw meat, remoulade—12.50

Poke*

Ahi Tuna, ginger soy, chilies (GF,KF)- 13.95

Shrimp & Grit Cakes

Aged Manchego cheese, Low-Country chorizo sauce, scallions (GF)- 15.95

Cocktel de Camarones

Shrimp, house-made cocktail sauce, lime, cilantro, onion, tomatoes, cucumbers, serrano, avocado (GF,KF) - 16.25

Cevichè

Available on weekends only, daily preparation of fresh seafood—\$15.55

Catalan Market Special (AKA everything but the kitchen sink!)

House-made saffron infused Spanish rice, Bravas sauce, chorizo, chicken, squid, mussels, shrimp (GF) - 17.95

Charcuterie

Cheese Board

Charcuterie cheeses served with assorted accoutrements—14

Mixed Charcuterie Board

Chef's choice of domestic & imported meat & cheese selections served with assorted accoutrements—26

Meat Board

Charcuterie meats served with assorted accoutrements—17

Crudité Board

Assorted vegetables, olives, fruits, nuts & accoutrements—14

Tacos (all come with arugula & queso fresco)

Steak*

Spiced skirt steak, chimi (GF)- 5.50

Pulled Pork

Mojo marinated, chimi (GF)- 4.05

Chicken

Harissa fried, Catalan sauce, cilantro (GF)- 4.05

Potato

Crispy spiced potato, Catalan sauce, cilantro—3.85

Fried Fish

White fish, Catalan Sauce, cilantro—4.05

Shrimp Taco

Spiced a la plancha, chimi (GF)- 6.50

Beef, Chicken, & Pork Tapas

Salchipapa

Fried baby Yukon Golds, Spanish sausage, Catalan sauce, chimi (GF) - 9.15

Ropa Vieja

Braised beef, Cuban beans & rice (GF)—13.95

Albondigas

Chorizo, beef, tomato broth (GF,KF)—8.75

Crispy Pork Belly

Crispy Korean style pork belly (GF) - 12.95

Croquetas

Ham, béchamel—7.15

Mojo Pork Sliders

In-house marinated and braised, brioche buns—9.85

Empanadas

Traditional corn & chicken tinga (GF)- 8.25

Peppercorn Chicken

Grilled chicken, wild mushrooms, spinach, roasted garlic peppercorn cream sauce (GF)- 14.75

Quesadilla

Flour tortilla, Monterey Jack, wild mushrooms, onion (NF)- 11.05

Add chicken—5 Add steak—6 Add shrimp—6

1 Lb. Catalan Wings

Dry spice rubbed (add Gochujang, Smash-Bang, Garlic Parmesan, or Sweet Thai Chili sauce for \$1 additional) (GF) (availability not guaranteed due to supply chain difficulties, piece count varies due to weight)- 13.95

Marsala

Pan seared chicken, wild mushrooms, Marsala sauce—13.95

Desserts

Chocolate Brownie Mousse

Stick Boy brownie bits, chocolate cheesecake mousse, whip, nuts, berries (can be made GF with no brownie bits upon request)- 10

Stick Boy Toasted Pound Cake

Served with gelato, berries, & whipped cream—8.75

Gelato

Ask your server for today's selections (GF)—4

Crème Catalan

House-made custard, berries, whip (GF)—9

Flan

Classic recipe made in-house (GF)—8.75

NY Cheesecake

House-made traditional style, raspberry sauce—9

We Support Local!



All of our bread, brownies, and pound cake supplied by Stick Boy Baking Company, Fuquay Varina.

All credit card transactions subject to a 3.5% CC use fee.

Parties of 8 or larger will have an automatic 20% gratuity added to the check. This includes split checks.

Valued Guests— We appreciate your business in these uncertain times. When we opened our restaurant we wanted to make sure we were paying all of our staff a living wage unlike many of the restaurants in the Triangle who make their profits by underpaying for their most valuable asset—their employees. We use the finest ingredients in our dishes and have seen large increases in our costs not only on proteins & produce but our imported wines as well. Please keep these two factors in mind when dining with us—we feel that no business should be taking advantage of their employees nor should they provide sub-par quality dishes to their guests. We believe our guests will be happy to support this ethical business model. Thank You!

GF- Gluten Free (Recipe is GF however we use a shared deep fryer—many of our GF dishes come with bread as an accompaniment, if you are gluten intolerant please inform your server when ordering.)

KF- Keto Friendly NF- Nightshade Free V—Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Scan here to receive a coupon and join our email list to stay in the know about our events!

