

BARCELONA

CHARCUTERIE & CHEESE

6.75 for one

18.50 for three

JAMÓN SERRANO
Segovia, Spain
Dry-cured Spanish ham

SORIA
United States
Dry-cured pork
sausage & pimentón

FUET
Spain
Mild, dry-cured sausage

SOBRASADA
Spain
Soft, cured sausage,
paprika, garlic

CHORIZO PICANTE
La Rioja, Spain
Smoky, spicy, dry-cured sausage

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

FRESH MAHON
Spain
Raw, semi-soft cow's milk

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

IBORES
Castilla-León
Semi-firm raw goat's cheese with
pimentón

CAÑA DE OVEJA
Murcia, Spain
Soft ripened sheeps
milk, buttery & tangy

SAN SIMON
Galicia, Spain
Smoked cow's milk cheese

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

JAMÓN MANGALICA 12.00
Segovia, Spain
Cured Hungarian Pig

APERITIVO BOARD 18.00
An assortment of Spanish
aperitivo snacks to pair
with your anytime drinks

*Marinated Olives, Marcona
Almonds, Patatas Bravas, Pickled
Peppers, Jamón Serrano, Fuet,
Manchego, San Simon*

SOUS CHEF
HAROLD OSBORNE III
SOUS CHEF
AXTON JARVIS

*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

TAPAS

BLISTERED SHISHITOS 7.50
Lime, Sea Salt

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

ROOT VEGETABLES A LA PLANCHA 7.50
Harissa, Red Pearl Onion

EGGPLANT CAPONATA 5.00
Sweet Peppers, Basil

SPAGHETTI SQUASH 7.50
La Boella Olive Oil, Pimentón

POTATO TORTILLA 6.00
Chive Sour Cream

PIQUILLO HUMMUS 7.50
Grilled Pita

SPINACH & CHICKPEA CAZUELA 8.00
Cumin, Roasted Onion, Lemon

CHAMPIÑONES A LA PLANCHA 8.50
Cremini, Oyster, Salsa Verde

GRILLED BROCCOLINI 7.50
Romesco

CRISPY BRUSSELS SPROUTS 8.00
Pimentón Honey

GAMBAS AL AJILLO 9.50
Guindilla Pepper, Olive Oil, Garlic

GRILLED OCTOPUS 11.00
Pimentón, Piquillo Relish

CRISPY CALAMARI 10.50
Smoked Pepper Aioli

HALIBUT A LA PLANCHA 13.00
Salsa Verde

BLACK MUSSELS 11.00
Dijon Cream, Rosemary

CAMARÓN A LA PARRILLA 11.00
Pimentón Salt, Salsa Verde, Lime

JAMÓN & MANCHEGO CROQUETAS 6.50
Garlic Aioli

CHORIZO W/ SWEET & SOUR FIGS 8.50
Balsamic Reduction

SOBRASADA MONTADITO 8.50
Guindilla, Olives, Parsley

GRILLED HANGER STEAK* 11.50
Truffle Vinaigrette

SPICED BEEF EMPANADAS 7.00
Red Pepper Sauce

GRILLED CHICKEN THIGH 8.50
Cherry Pepper Chimichurri

ALBONDIGAS 9.50
Spiced Meatballs in Ham-Tomato Sauce

LAMB LOIN CHOP 9.50
Cipollini Onion Jam

BRUNCH

(Available Saturday and Sunday 12pm-3pm)

CRISPY CHICKEN LIVERS 7.50
Smoked Pepper Aioli

TORRIJAS 6.50
Crema Catalan

PIPERADA 8.50
Fried Egg

SHRIMP & GRITS 10.50
Peppers, Sherry

SERRANO BENEDICT 7.50
Pimentón Hollandaise

OLIVE OIL PANCAKES 6.00
Whipped Butter, Maple Syrup

STEAK & EGGS 12.00
Red Chimichurri

SALADS

ENSALADA MIXTA 8.00
Olives, Onions, Tomatoes, Little Gem Lettuce

ROASTED BEETS 7.00
Valdeón, Pimentón Almonds

ARUGULA SALAD 8.00
Heirloom Carrots, Pearl Onions, Sherry Vinaigrette

LARGE PLATES

GRILLED GRASS FED NY STRIP 28.50
Hand-cut Fries

PARILLADA BARCELONA* 27.00 / 54.00 / 108.00
NY Strip, Chicken, Pork Loin, Sausage

PAELLA VERDURAS 16.00 / 32.00 / 64.00
Pearl Onions, Mushrooms, Brussels Sprouts

PAELLA MARISCOS 24.50 / 49.00 / 98.00
Prawns, Mussels, Littleneck Clams, Calamari

PAELLA SALVAJE 24.50 / 49.00 / 98.00
Hanger Steak, Chicken, Chorizo, Chickpeas

DESSERTS

OLIVE OIL CAKE 8.00
Sea Salt

CHOCOLATE CAKE 8.00
Crème Anglaise, Almond Crumble

BURNT BASQUE CHEESECAKE 8.00
Luxardo Cherries

CREPAS 7.50
Dulce de Leche Cream, Hazelnuts

FLAN CATALÁN 6.50



Thank you for joining us as we gradually reopen for dining service. We'd love to hear your feedback, scan this code to leave us a digital comment card
Credit and debit accepted.

WINES

SPARKLING

NV BarCava, Brut, Penedès, Spain	9.5	38
2015 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain		50
2018 Caves São João, Rosé, Bruto, Bairrada, Portugal	13.5	54

MIMOSAS

Orange-Peach-Grapefruit		10
Guava-Lavender-Lemon		10
*mixers offered in 8oz carafe to accompany any bottle of bubbles		4

ROSÉS

2019 Mencía, Liquid Geography, Bierzo, Spain	10	40
2020 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina	9.5	38

WHITES

LIGHT | CITRUS | CRISP

2019 Albariño, Sentidiño, Rías Baixas, Spain	10	40
2019 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain	12.5	50
2019 Viura, Azul y Garanza, Navarra, Spain	8	45
2019 Xarel-lo, Pinord, Diorama, Penedés, Spain	11	44
2019 Muscat Blend, Avinyo, Petillant, Penedès, Spain		44
2018 Malvasia, La Vineyta, 'Pipa', Emporda, Spain		44
2018 Pedro Ximénez, Capítulo 7, Mendoza, Argentina		38
2019 Riesling, Leitz, Feinherb, Rheingau, Germany	10.5	42

MEDIUM | FRUITY | MINERAL

2018 Verdejo, Menade, Rueda, Spain	11	44
2019 Garnacha Blanca, Vinos Piñol, Raig de Raim, Terra Alta, Spain		36
2018 Xarel-lo Blend, Finca Parera, Clar, Penedès, Spain		50
2019 Arinto/Loureiro, Asnella, Vinho Verde, Portugal	10.5	42
2019 Sauvignon Blanc, Aylin, San Antonio, Chile	11	44
2014 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet, Fr		52
2018 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	12	48

FULL | RIPE | SPICE

2018 Albillo, Marañones, Picarana, Sierra de Gredos, Spain		54
2019 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay	10.5	42
2018 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay		50
2017 Chardonnay, Marcel Couturier, Mâcon-Loché, Burgundy, France		58

REDS

LIGHT | BERRIES | ELEGANT

2018 Garnacha, La Maldita, Rioja, Spain	8.5	34
2019 Tempranillo, Bodegas Lanzaga, LZ, Rioja Spain	13	52
2019 Garnacha, Le Naturel, Navarra, Spain	10	40
2018 Mencía, César Marquez Pérez, Parajes, Bierzo, Spain	14	56
2017 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain		52
2017 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain		54
2018 Trepas Blend, Negre de Folls, Conca de Barberá, Spain	11	44
2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain		48
2018 Bonarda/Pedro Ximénez, Belinda, Mendoza, Argentina	9.5	38
2019 Grenache Blend, Domaine Vallot, Côtes-du-Rhône, France	13	52

MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	12.5	50
2018 Monastrell, Primitivo Quiles, Cono 4, Alicante, Spain		38
2018 Tempranillo, Los Conejos Malditos, Toledo, Spain	9	36
2015 Tintilla, Vara y Pulgar, Cadíz, Spain	13.5	54
2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal	8.5	34
2018 Malbec, Earth First, Mendoza, Argentina	10.5	42

FULL | RIPE | BOLD

2017 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	11.5	46
2016 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain		52
2018 Garnacha, Proyecto Garnachas, Fosca, Priorat, Spain	11.5	46
2018 Tempranillo/Graciano, Uva de Vida, Biográfico, Toledo, Spain	13.5	54
2018 Cabernet Franc Blend, Quieto, Mendoza, Argentina	13	52
2016 Cabernet Sauvignon, Peñalolen, Maipo, Chile	12.5	50
2016 Syrah, Polkura, Colchagua, Chile	15	60
2015 Cabernet Franc Blend, Alto de la Ballena, Maldonado, Uruguay		42

SANGRIA & COCKTAILS

SANGRIA, RED OR WHITE	7.75/glass	31/Pitcher
Rioja Wine, Elderflower, Citrus-Infused Dark Rum, Guava Nectar		

GUNS & ROSÉS	12.5/glass	50/Carafe
Caves São João Brut Rosé, Lillet Rosé, Hangar One Vodka, Peach Nectar, Lemon, Grapefruit Bitters		

SUMMER STREET SLING		10
Chamomile-Infused Hangar One Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud's		

TABLESIDE GINTONIC		14
Choice of: Fruit, Leaf, Flower, Root or Classic		

WHISKEY ROOT		11
Four Roses Bourbon, Byrrh Quinquina Ginger, Basil, Lemon Juice		

EL MESTIZO		11
Libélula Joven Tequila, Lustau Palo Cortado, Lemon, Agave, Nutmeg		

BOURBON SPICE RACK		13
Redemption Rye, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters		

OTOÑO		12
Lustau Brandy de Jerez Reserva, Amaro Nonino Boiled Cider, Aquafaba, Lemon		

SMOKED SHERRY MANHATTAN		16
Buffalo Trace, Lustau Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry		
*Smoked and Stirred Tableside		

BEERS

DRAFT

7oz	14 oz		
Blackberry Farm Brewery, Mountain Lager		3.75	7.5
TN Brew Works, Southern Wit – TN		3.75	7.5
Wiseacre, Tiny Bomb Pilsner – TN		3.75	7.5
Yazoo, Hop Perfect IPA – TN		3.75	7.5

BOTTLES & CANS

LAGER | PILSNER | LIGHT

Estrella Damm, Daura Gluten-Free Lager – Spain		8
Estrella Galicia, Lager – Spain		8
Hap & Harry's, Lager - TN		7
Peroni, Lager – Italy		7.5
St. Pauli Girl, Non-Alcoholic – Germany		5

WHEAT | FRUIT | SAISON

Wild Heaven, White Blackbird Saison – GA		8.5
Yazoo, Hefeweizen – TN		7.5

HOPPY | FLORAL | BITTER

Blackstone, Adam Bomb IPA - TN		8.5
Founders, All Day IPA – MI		6
Jackalope, Thunder Ann Pale Ale – TN		8
Wiseacre, Adjective Animal- Double IPA – TN		11

DARK | SPICED | STRONG

Jackalope, Bearwalker Brown Maple Ale		7.5
Kentucky Ale, Bourbon Barrel Ale – KY		12

SOURS | CIDERS

Dogfish Head, Sea Quench Session Sour – DE		8.5
Austin East, Original Dry Cider – TX		6.5
		42



Check out our full wine list here by scanning this QR code