

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

FERMÍN

Salamanca, Spain
Dry-cured Ibérico Pork
Salchichón 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

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, Mahon*

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

CRISPY BRUSSELS SPROUTS 8.50
Pimentón Honey

PIQUILLO HUMMUS 7.50
Grilled Pita

BLISTERED SHISHITOS 8.00
Lime, Sea Salt

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

GRILLED BROCCOLINI 8.50
Romesco

POTATO TORTILLA 6.00
Chive Sour Cream

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

SPINACH & CHICKPEA CAZUELA 8.00
Cumin, Roasted Onion, Lemon

CHAMPIÑONES A LA PLANCHA 8.50
Cremini, Shitake, Oyster, Salsa Verde

HALIBUT A LA PLANCHA 13.00
Salsa Verde

GAMBAS AL AJILLO 9.50
Guindilla Pepper, Olive Oil, Garlic

GRILLED OCTOPUS 11.00
Pimentón, Piquillo Relish

CRISPY CALAMARI 10.50
Smoked Pepper Aioli

BLACK MUSSELS 11.00
Dijon Cream, Rosemary

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

BRUNCH

(Available Saturday and Sunday 12pm-3pm)

MANGALICA ESTRELLADOS 12.00
Hand-cut Fries, Shishitos, Fried Egg

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

CHICKEN PIMIENTOS 21.00
Potatoes, Lemon, Hot Cherry Peppers

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

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
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WINES

SPARKLING

NV BarCava, Brut, Penedès, Spain
 2015 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain
 2018 Caves São João, Rosé, Bruto, Bairrada, Portugal

MIMOSAS

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

ROSÉS

2019 Mencía, Liquid Geography, Bierzo, Spain
 2020 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina

WHITES

LIGHT | CITRUS | CRISP

2019 Albariño, Sentidiño, Rías Baixas, Spain
 2019 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain
 2019 Viura, Azul y Garanza, Navarra, Spain
 2019 Xarel-lo, Pinord, Diorama, Penedès, Spain
 2019 Muscat Blend, Avinyo, Petillant, Penedès, Spain
 2018 Malvasia, La Vineyta, 'Pipa', Emporda, Spain
 2018 Pedro Ximénez, Capítulo 7, Mendoza, Argentina
 2019 Riesling, Leitz, Feinherb, Rheingau, Germany

MEDIUM | FRUITY | MINERAL

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

FULL | RIPE | SPICE

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

REDS

LIGHT | BERRIES | ELEGANT

2018 Garnacha, La Maldita, Rioja, Spain
 2019 Tempranillo, Bodegas Lanzaga, LZ, Rioja Spain
 2019 Garnacha, Le Naturel, Navarra, Spain
 2018 Mencía, César Marquez Pérez, Parajes, Bierzo, Spain
 2017 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain
 2017 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain
 2018 Trepát Blend, Negre de Folls, Conca de Barberá, Spain
 2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain
 2018 Bonarda/Pedro Ximénez, Belinda, Mendoza, Argentina
 2018 Pinot Noir, Casas del Bosque, Casablanca, Chile
 2019 Grenache Blend, Domaine Vallot, Côtes-du-Rhône, France

MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain
 2018 Monastrell, Primitivo Quiles, Cono 4, Alicante, Spain
 2018 Tempranillo, Los Conejos Malditos, Toledo, Spain
 2015 Tintilla, Vara y Pulgar, Cadíz, Spain
 2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal
 2018 Malbec, Earth First, Mendoza, Argentina

FULL | RIPE | BOLD

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

glass bottle

9.5 38
 13.5 54

glass

10
 10
 4

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



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