

B A R C E L O N A

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

CHORIZO PICANTE

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

FUET

Spain
Mild, dry-cured sausage

SOBRASADA

Spain
Soft, cured sausage,
paprika, garlic

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

SAN SIMON

Galicia, Spain
Smoked cow's milk cheese

DRUNKEN GOAT

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

IBORES

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

VALDEÓN

Castilla-León
Cow & goat's milk blue
cheese, tangy & spicy

JAMÓN MANGALICA

Segovia, Spain
Cured Hungarian Pig 12.00

LOMO IBERICO

Salamanca, Spain
Dry-cured pork loin 12.00

APERITIVO BOARD

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

*Marinated Olives, Marcona
Almonds, Patatas Bravas, Pickled
Peppers, Jamon 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

MEDITERRANEAN HERBED HUMMUS 7.50
Grilled Pita, Salsa Verde

GRILLED BROCCOLINI 8.50
Garlic Chili Oil

SPAGHETTI SQUASH 7.50
La Boella Olive Oil, Pimentón

BLISTERED SHISHITOS 8.00
Lime, Sea Salt

EGGPLANT CAPONATA 5.00
Sweet Peppers, Basil

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

POTATO TORTILLA 6.00
Chive Sour Cream

ROOT VEGETABLES A LA PLANCHA 7.50
Harissa, Red Pearl Onion

SPINACH & CHICKPEA CAZUELA 8.00
Cumin, Roasted Onion, Lemon

CHAMPIÑONES 9.50
Oyster, Shitaki, Cremini, Garlic, Scallion

CRISPY BRUSSELS SPROUTS 8.50
Pimentón Honey

GAMBAS AL AJILLO 9.50
Guindilla Pepper, Olive Oil, Garlic

GRILLED OCTOPUS 11.00
Hummus, Salsa Verde

SEARED SCALLOPS 13.50
Carrot Ginger Puree

MUSSELS DIABLO 11.50
Spicy Tomato Sauce, Basil

CRISPY CALAMARI 10.50
Smoked Pepper Aioli

JAMÓN & MANCHEGO CROQUETAS 6.50
Garlic Aioli

ALBONDIGAS 9.50
Spiced Meatballs in Ham-Tomato Sauce

TRUFFLED BIKINI 8.50
Mahon, Serrano Ham, Garlic Aioli

CHORIZO W/ SWEET & SOUR FIGS 8.50
Balsamic Reduction

SPICED BEEF EMPANADAS 7.00
Red Pepper Sauce

GRILLED HANGER STEAK* 11.50
Truffle Vinaigrette

GRILLED CHICKEN THIGH 8.50
Natural Jus, Dried Fruit, Capers

BRUNCH

(Available Saturday and Sunday 12pm-3pm)

LOMO 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

LARGE PLATES

GRILLED GRASS FED NY STRIP 28.50
Hand-cut Fries

CHICKEN PIMIENTOS 21.00
Potatoes, Lemon, Hot Cherry Peppers

PARILLADA BARCELONA* **half / full / double**
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

CREPAS 7.50
Dulce de Leche Cream, Hazelnuts



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
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WINES

SPARKLING

	glass	bottle
NV BarCava, Brut, Penedès, Spain	9.5	38
2015 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain	12.50	50
2018 Caves São João, Rosé, Bruto, Bairrada, Portugal	13.5	54

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 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

MEDIUM | FRUITY | MINERAL

2018 Verdejo, Menade, Rueda, Spain	11	44
2019 Garnacha Blanca, Vinos Piñol, Raig de Raim, Terra Alta, Spain		40
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	14.5	58

REDS

LIGHT | BERRIES | ELEGANT

2018 Garnacha, La Maldita, Rioja, Spain	9.5	38
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
2018 Pinot Noir, Casas del Bosque, Casablanca, Chile	14	56
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, Cadiz, Spain	13.5	54
2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal	8.5	34
2019 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	10.5	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

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

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

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

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
Hudson Boubon, Lustau Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry
**smoked and stirred tableside*

BEERS

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
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

SOUPS | CIDERS

Dogfish Head, Sea Quench Session Sour – DE	8.5
Austin East, Original Dry Cider – TX	6.5
Pomarina Brut Sidra (750mL) – Spain	42



View our extensive wine list by scanning this QR code