

# 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

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

**CABRA ROMERO**  
Castilla-La Mancha  
Raw sheep's milk cheese  
rubbed with rosemary

**SAN SIMON**  
Galicia, Spain  
Smoked cow's milk cheese

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

**JAMÓN MANGALICA** 12.00  
Segovia, Spain  
Cured Hungarian Pig

**APERITIVO BOARD** 22.00  
An assortment of Spanish  
aperitivo snacks to pair  
with your anytime drinks

*Marinated Olives, Marcona  
Almonds, Patatas Bravas,  
Pickled Peppers, Jamon Serrano,  
Fuet, San Simon, Mahón*

EXECUTIVE CHEF  
AXTON JARVIS

SOUS CHEF  
CHRIS HOPPIE

\*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

**MARINATED ARTICHOKE** 6.50  
Lemon, Garlic, Chili Flake

**MEDITERRANEAN HERBED HUMMUS** 7.50  
Grilled Pita, Salsa Verde

**BLISTERED SHISHITOS** 8.00  
Lime, Sea Salt

**GRILLED BROCCOLINI** 8.50  
Garlic Chili Oil, Lemon

**PATATAS BRAVAS** 7.50  
Salsa Brava, Garlic Aioli

**EGGPLANT CAPONATA** 5.00  
Sweet Peppers, Basil

**MARCONA ALMONDS** 5.00  
Sea Salt

**POTATO TORTILLA** 6.00  
Chive Sour Cream

**CHAMPIÑONES** 9.50  
Shitake, Cremini & Oyster Mushrooms, Garlic, Scallion

**GRILLED ASPARAGUS** 7.50  
Harissa Vinaigrette

**SPINACH & CHICKPEA CAZUELA** 8.00  
Cumin, Roasted Onion, Lemon

**BOQUERONES** 6.00  
Parsley, Garlic, Extra Virgin Olive Oil

**SEARED SCALLOPS** 13.50  
Romesco

**GAMBAS AL AJILLO** 9.50  
Guindilla Pepper, Olive Oil, Garlic

**REDFISH A LA PLANCHA** 13.00  
Salsa Verde

**GRILLED OCTOPUS** 11.00  
Hummus, Salsa Verde

**MUSSELS DIABLO** 11.50  
Spicy Tomato Sauce, Basil

**CRISPY CALAMARI** 10.50  
Smoked Pepper Aioli

**JAMÓN & MANCHEGO CROQUETAS** 6.50  
Garlic Aioli

**ALBONDIGAS** 8.50  
Spiced Meatballs, Ham-Tomato Sauce

**CHORIZO W/ SWEET & SOUR FIGS** 8.50  
Balsamic Reduction

**GRILLED HANGER STEAK\*** 11.50  
Truffle Vinaigrette

**SPICED BEEF EMPANADAS** 7.00  
Red Pepper Sauce

**CRISPY PORK BELLY** 9.50  
Cherry Pepper Chimichurri

## BRUNCH

(Available Saturday and Sunday 12pm-3pm)

**MANGALICA ESTRELLADOS** 12.00  
Hand-Cut Fries, Shishitos, Fried Egg

**TORRIJAS** 6.50  
Crema Catalan

**SHRIMP & GRITS** 10.50  
Peppers, Sherry

**SERRANO BENEDICT** 7.50  
Pimentón Hollandaise

**OLIVE OIL PANCAKES** 6.00  
Whipped Butter, Maple Syrup

**NEUSKE'S SMOKED BACON** 9.50  
Applewood Smoked – Wittenberg, Wisconsin

**STEAK & EGGS** 12.00  
Red Chimichurri

## SALADS

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

**ARUGULA SALAD** 8.50  
Fried Capers, Watermelon Radish,  
Lemon-Tarragon Vinaigrette

## 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, Asparagus

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

**PAELLA SALVAJE** 24.50 / 49.00 / 98.00  
Pork Belly, Smoked Bacon, Fried Egg, Garlic Aioli

## DESSERTS

**OLIVE OIL CAKE** 8.00  
Sea Salt

**BURNT BASQUE CHEESECAKE** 8.00  
Luxardo Cherries

**CREPAS** 7.50  
Dulce de Leche Cream, Hazelnuts

**CHOCOLATE CAKE** 8.00  
Crème Anglaise, Almond Crumble

**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

	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

### MIMOSA MIXERS to accompany any bottle of bubbles

	carafe
Orange-Peach-Grapefruit	4
Guava-Lavender-Lemon	4

## ROSÉ

2020 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina	9.5	38
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## WHITE

### LIGHT | CITRUS | CRISP

2019 Albariño, Mila, Rias Baixas, Spain	12	48
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	11	44
2018 Malvasia, La Vineyta, 'Pipa', Emporda, Spain	11	44
2018 Pedro Ximénez, Capítulo 7, Mendoza, Argentina		38
2020 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		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, Comte Leloup, Muscadet, France	13	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	12.5	50
2017 Chardonnay, Marcel Couturier, Mâcon-Loché, Burgundy, France	14.5	58

## RED

### LIGHT | BERRIES | ELEGANT

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, Cadíz, Spain	13.5	54
2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal	8.5	34
2020 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 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, UY	10.5	42

# SANGRIA & COCKTAILS

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

**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

**RICHMOND GIMLET** 10  
Citadell Gin, Lime, Mint

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

**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

**SMOKED SHERRY MANHATTAN** 16  
Hudson Boubon, Lustau Pedro Ximenez,  
Lustau Amontillado, Angostura, Luxardo Cherry  
*\*smoked and stirred tableside*

# BEER

## BOTTLES & CANS

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

**WHEAT | FRUIT | SAISON**  
Yazoo, Hefeweizen – TN 7.5  
Wild Heaven, White Blackbird Saison – GA 8.5

**HOPPY | FLORAL | BITTER**  
Blackstone, Adam Bomb IPA - TN 8.5  
Jackalope, Thunder Ann Pale Ale – TN 8  
Wiseacre, Adjective Animal- Double IPA – TN 11  
Founders, All Day IPA – MI 6  
Lagunitas, Maximus IPA – CA 8.5

**DARK | SPICED | STRONG**  
Kentucky Ale, Bourbon Barrel Ale – KY 12  
Innis & Gunn, Rum Cask Ale – Scotland 11  
Jackalope, Bearwalker Maple Brown – TN 7.5

**SOURS | 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  
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