

# 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

### CABRA ROMERO

*Murcia, Spain*

Goat's milk cheese  
coated with rosemary

### SAN SIMON

*Galicia, Spain*

Smoked cow's milk cheese

### ETXEGARAI

*Basque Country, Spain*

Smoked raw sheep's milk  
cheese aged 6 months

### 12-MONTH MAHON

*Spain*

Raw, semi-soft cow's milk

### VALDEON

*Castilla-León*

Cow and goat's milk blue cheese,  
tangy & spicy

### CAÑA DE OVEJA

*Murcia, Spain*

Soft-ripened sheep's milk,  
buttery & tangy

**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,  
Manchego, Cabra Romero*

**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

### MEDITERRANEAN HERBED HUMMUS

Grilled Pita, Salsa Verde

7.50

### MARINATED ARTICHOKE

Lemon, Garlic, Chili Flake

6.50

### MARINATED OLIVES

Garlic, Citrus Zest, Chili

5.00

### BLISTERED SHISHITOS

Lime, Sea Salt

8.00

### GRILLED BROCCOLINI

Garlic Chili Oil, Lemon

8.50

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.50

### EGGPLANT CAPONATA

Sweet Peppers, Basil

5.00

### POTATO TORTILLA

Chive Sour Cream

6.00

### CHAMPIÑONES

Shiitake, Cremini & Oyster Mushrooms, Scallion

9.50

### GRILLED ASPARAGUS

Harissa Vinaigrette

7.50

### HARICOTS VERTS

Preserved Lemon, Marcona Almonds

8.50

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon

8.00

### BOQUERONES

Parsley, Garlic, Extra Virgin Olive Oil

6.00

### GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.50

### HALIBUT A LA PLANCHA

Salsa Verde

13.00

### TUNA CRUDO

Pickled Cucumber, Shallot, Fresnos

12.00

### GRILLED OCTOPUS

Hummus, Salsa Verde

11.00

### PRAWNS A LA PARRILLA

Piperada Emulsion

12.50

### MUSSELS DIABLO

Spicy Tomato Sauce, Basil

11.50

### CRISPY CALAMARI

Smoked Pepper Aioli

10.50

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.50

### ALBONDIGAS

Spiced Meatballs, Ham-Tomato Sauce

8.50

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.50

### GRILLED HANGER STEAK\*

Truffle Vinaigrette

11.50

### SPICED BEEF EMPANADAS

Red Pepper Sauce

7.00

### GRILLED CHICKEN THIGH

Red Chimichurri

9.50

## BRUNCH

*(Available Saturday and Sunday 12pm-3pm)*

### SERRANO ESTRELLADOS

Hand-Cut Fries, Shishitos, Fried Egg

12.00

### TORRIJAS

Crème Catalan

6.50

### SERRANO BENEDICT

Pimentón Hollandaise

7.50

### SHRIMP & GRITS

Peppers, Sherry

10.50

### OLIVE OIL PANCAKES

Whipped Butter, Maple Syrup

6.00

### NEUSKE'S SMOKED BACON

Applewood Smoked – Wittenberg, Wisconsin

9.50

### STEAK & EGGS

Red Chimichurri

12.00

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8.00

### ARUGULA SALAD

Fried Capers, Watermelon Radish,  
Lemon-Tarragon Vinaigrette

8.50

### CUCUMBER SALAD

Marinated Feta, Grape Tomato, Red Onion

8.50

## LARGE PLATES

### GRILLED GRASS FED NY STRIP

Hand-Cut Fries

28.50

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

21.00

### PARILLADA BARCELONA\*

NY Strip, Chicken, Pork Loin, Sausage

half / full / double

27.00 / 54.00 / 108.00

### PAELLA VERDURAS

Onion, Mushrooms, Broccoli

16.00 / 32.00 / 64.00

### PAELLA MARISCOS

Prawns, Mussels, Calamari

24.50 / 49.00 / 98.00

### PAELLA SALVAJE

Pork Belly, Smoked Bacon, Fried Egg, Garlic Aioli

24.50 / 49.00 / 98.00

## DESSERTS

### OLIVE OIL CAKE

Sea Salt

8.00

### BURNT BASQUE CHEESECAKE

Luxardo Cherries

8.00

### CHOCOLATE CAKE

Crème Anglaise, Almond Crumble

8.00

### CREPAS

Dulce de Leche Cream, Hazelnuts

7.50

### 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  
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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

### MIMOSA MIXERS to accompany any bottle of bubbles

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

## ROSÉS

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

## WHITE

### LIGHT | CITRUS | CRISP

2019 Albariño, Mila, Rías Baixas, Spain	12	48
2020 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
2020 Muscat Blend, Avinyo, Petillant, Penedès, Spain	11	44
2018 Malvasia, La Vineyta, 'Pipa', Emporda, Spain	11	44
2019 Pedro Ximénez, Capítulo 7, Mendoza, Argentina		38
2020 Riesling, Leitz, Feinherb, Rheingau, Germany	10.5	42

### MEDIUM | FRUITY | MINERAL

2019 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, FR	14.5	58

## RED

### 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 Mencia, César Marquez Pérez, Parajes, Bierzo, Spain	14	56
2017 Mencia/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
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

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

<b>GUNS &amp; ROSÉS</b>	12.5/glass	50/Carafe
Caves São João Brut Rosé, Lillet Rosé, Etion Vodka, Peach Nectar, Lemon, Grapefruit Bitters		

<b>CAIPI-PORTO</b>		8
White Port, Lime, Orange, Jalapeño		

<b>JEREZ FRESCA</b>		6
Delgado Zuleta Fino Sherry, Lemon, Mint, Orange & Lavender Bitters		

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

<b>GINTONIC</b>		14
Choice of: Leaf, Flower, Root or Classic		

<b>RICHMOND GIMLET</b>		10
Greenall's Gin, Lime, Mint		

<b>EL MESTIZO</b>		11
Libélula Joven Tequila, Lustau Palo Cortado, Lemon, Agave, Nutmeg		

<b>WHISKEY ROOT</b>		11
Four Roses Bourbon, Byrrh Quinquina, Ginger, Basil, Lemon Juice		

<b>BOURBON SPICE RACK</b>		13
Redemption Rye, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters		

<b>SMOKED SHERRY MANHATTAN</b>		16
Hudson Boubon, Lustau Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry		

# BEER

## BOTTLES & CANS

<b>LAGER   PILSNER   LIGHT</b>		
Estrella Damm, Daura Gluten-Free Lager – Spain		
		8
Estrella Galicia, Lager – Spain		
		8
St. Pauli Girl, Non-Alcoholic – Germany		
		5
Peroni, Lager – Italy		
		7
Hap & Harry's, Lager - TN		
		7

<b>WHEAT   FRUIT   SAISON</b>		
Yazoo, Hefeweizen – TN		
		7.5

<b>HOPPY   FLORAL   BITTER</b>		
Jackalope, Thunder Ann Pale Ale – TN		
		8
Blackstone, Adam Bomb IPA - TN		
		7.5
Founders, All Day IPA – MI		
		6
Jackalope, Bearwalker Maple Brown – TN		
		7.5
Wiseacre, Bow Echo Hazy IPA – TN		
		11
Lagunitas, Maximus IPA – CA		
		8.5

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

<b>SOURS   CIDERS</b>		
Dogfish Head, Sea Quench Session Sour – DE		
		8.5
Austin East, Original Dry Cider – TX		
		6.5
Petrus, Oak aged Pale, Sour Ale – Belgium		
		14.5
Pomarina Brut Sidra (750mL) – Spain		
		42



View our extensive wine list by scanning this QR code