

# 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

**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

**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

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

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

**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

*Olives, Marcona Almonds, Patatas  
Bravas, Pickled Peppers, Jamon  
Serrano, Fuet, Manchego, 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

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

**MARINATED OLIVES** 5.00  
Garlic, Citrus Zest, Chili

**BLISTERED SHISHITOS** 8.00  
Lime, Sea Salt

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

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

**TABBOULEH** 7.00  
Bulgur Wheat, Cucumber, Grape Tomato

**EGGPLANT CAPONATA** 5.00  
Sweet Peppers, Basil

**POTATO TORTILLA** 6.00  
Chive Sour Cream

**CHAMPIÑONES** 9.50  
Shiitake, Cremini & Oyster Mushrooms, Scallion

**GRILLED ASPARAGUS** 7.50  
Harissa Vinaigrette

**HARICOTS VERTS** 8.50  
Preserved Lemon, Marcona Almonds

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

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

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

**MAHI MAHI A LA PLANCHA** 13.00  
Salsa Verde

**SEARED SCALLOPS** 13.50  
Charred Scallion Purée

**TUNA CRUDO** 12.00  
Pickled Cucumber, Shallot, Fresnos

**GRILLED OCTOPUS** 11.00  
Hummus, Salsa Verde

**PRAWNS A LA PARRILLA** 12.50  
Piperada Emulsion

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

**CRISPY CALAMARI** 10.50  
Smoked Pepper Aioli

**LAMB PINTXOS** 11.50  
Mint Yogurt

**CRISPY PORK BELLY** 9.50  
Cherry Pepper Chimichurri

**JAMÓN & MANCHEGO CROQUETAS** 6.50  
Garlic Aioli

**SPICED BEEF EMPANADAS** 7.00  
Red Pepper Sauce

**GRILLED CHICKEN THIGH** 9.50  
Basque Tomato Glaze

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

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

**NEW YORK STRIP A LA PLANCHA** 12.50  
Red Chimichurri

## BRUNCH

(Available Saturday and Sunday 12pm-3pm)

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

**TORRIJAS** 6.50  
Crème Catalan

**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

**CUCUMBER SALAD** 8.50  
Marinated Feta, Grape Tomato, Red Onion

## LARGE PLATES

**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  
Piquillo Peppers, Spring Onions, Asparagus

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

**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

**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  
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Credit and debit accepted.

# WINES

## SPARKLING

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

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

## ROSÉS

2020 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina	9.5	38
2019 Mencía, Liquid Geography, Bierzo, Spain	10	40
2020 Mourvedre/Grenache Gris, Lafage, 'Miraflores', Roussillon, France	12.50	50

## 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, Capitulo 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 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, Nucero, 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

## SANGRIA, RED OR WHITE

Rioja Wine, Elderflower, Citrus-Infused Dark Rum, Guava Nectar	9/glass	31/Pitcher
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## GUNS & ROSÉS

Caves São João Brut Rosé, Lillet Rosé, Etion Vodka, Peach Nectar, Lemon, Grapefruit Bitters	12.5/glass	50/Carafe
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## CAIPI-PORTO

White Port, Lime, Orange, Jalapeño		8
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## JEREZ FRESCA

Delgado Zuleta Fino Sherry, Lemon, Mint, Orange & Lavender Bitters		6
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## SUMMER STREET SLING

Chamomile-Infused Hangar One Vodka, Grapefruit, Lemon, Grapefruit Bitters, Peychaud's		10
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## GINTONIC

Choice of: Leaf, Flower, Root or Classic		14
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## RICHMOND GIMLET

Greenall's Gin, Lime, Mint		10
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## EL MESTIZO

Libélula Joven Tequila, Lustau Palo Cortado, Lemon, Agave, Nutmeg		11
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## WHISKEY ROOT

Four Roses Bourbon, Byrrh Quinquina, Ginger, Basil, Lemon Juice		11
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## BOURBON SPICE RACK

Redemption Rye, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters		13
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## SMOKED SHERRY MANHATTAN

Hudson Boubon, Lustau Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry		16
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# BEER

## BOTTLES & CANS

### LAGER | PILSNER | LIGHT

Estrella Damm, Daura Gluten-Free Lager – Spain		8
Peroni, Lager – Italy		7
Hap & Harry's, Lager – TN		7

### WHEAT | FRUIT | SAISON

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

### HOPPY | FLORAL | BITTER

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

### 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
Petrus, Oak aged Pale, Sour Ale – Belgium		14.5
Pomarina Brut Sidra (750mL) – Spain		42
Isastegi, Sagardo Natural Cider (750mL) – Spain		28



View our extensive wine list by scanning this QR code