

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

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

CAÑA DE OVEJA

Murcia, Spain
Soft-ripened sheep's milk,
buttery & tangy

DRUNKEN GOAT

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

ROMAO

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

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, Jamón 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

Pita Chips, Salsa Verde

BLISTERED SHISHITOS 8.00

Lime, Sea Salt

PATATAS BRAVAS 7.50

Salsa Brava, Garlic Aioli

TABBOULEH 7.00

Bulgur Wheat, Cucumber, Grape Tomato

EGGPLANT CAPONATA 5.00

Sweet Peppers, Basil

PAN CON TOMATE 5.00

Garlic, Olive Oil

CHAMPIÑONES 9.50

Shiitake, Cremini & Oyster Mushrooms, Scallion

HARICOTS VERTS 8.50

Preserved Lemon, Marcona Almonds

GRILLED BROCCOLINI 8.50

Garlic Chili Oil, Lemon

BOQUERONES 6.00

Parsley, Garlic, Extra Virgin Olive Oil

SPICED SUMMER SQUASH 8.50

Herb Vinaigrette, Tarragon

SPINACH & CHICKPEA CAZUELA 8.00

Cumin, Roasted Onion, Lemon

POTATO TORTILLA 6.00

Chive Sour Cream

GAMBAS AL AJILLO 9.50

Guindilla Pepper, Olive Oil, Garlic

GRILLED OCTOPUS 11.00

Hummus, Salsa Verde

P.E.I. MUSSELS 11.50

White Wine, Lemon, Garlic, Parsley

PRAWNS A LA PARRILLA 12.50

Piperada Emulsion

SALMON CRUDO 13.50

Cucumber Water, Radish, Lime

CRISPY CALAMARI 10.50

Smoked Pepper Aioli

TROUT A LA PLANCHA 13.00

Salsa Verde

CRISPY PORK BELLY 9.50

Cherry Pepper Chimichurri

JAMÓN & MANCHEGO CROQUETAS 6.50

Garlic Aioli

CHORIZO W/ SWEET & SOUR FIGS 8.50

Balsamic Reduction

SPICED BEEF EMPANADAS 7.00

Red Pepper Sauce

GRILLED CHICKEN THIGH 9.50

Basque Tomato Glaze

ALBONDIGAS 8.50

Spiced Meatballs, Ham-Tomato Sauce

LAMB PINTXOS 11.50

Mint Yogurt

GRILLED HANGER STEAK* 11.50

Truffle Vinaigrette

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

SHRIMP & GRITS 10.50

Peppers, Sherry

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* 27.00 / 54.00 / 108.00

NY Strip, Chicken, Pork Loin, Sausage

PAELLA VERDURAS 16.00 / 32.00 / 64.00

Piquillo Peppers, Spring Onions, Summer Squash

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



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reopen for dining service. We'd love to hear
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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

ROSÉ

2019 Mencía, Liquid Geography, Bierzo, Spain	10	40
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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 Sauvignon Blanc, Aylin, San Antonio, Chile	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
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 Trepal 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
2018 Tempranillo, Los Conejos Malditos, Toledo, Spain	9	36
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
2015 Cabernet Franc Blend, Alto de la Ballena, Maldonado, UY	10.5	42

SANGRIA & COCKTAILS

SANGRIA, RED OR WHITE	9/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, Etion Vodka, Peach Nectar, Lemon, Grapefruit Bitters		

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

BARCELONA GINTONICS		14
Choice of: Leaf, Flower, Fruit, Root or Classic		

RICHMOND GIMLET		10
Greenall's Gin, Lime, Mint		

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		

SMOKED SHERRY MANHATTAN		16
Hudson Boubon, Lustau Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry		

BEER

BOTTLES & CANS

LAGER PILSNER LIGHT		
Estrella Galicia, 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
Wiseacre, Bow Echo Hazy IPA – TN		11

HOPPY FLORAL BITTER		
Jackalope, Thunder Ann Pale Ale – TN		8
Founders, All Day IPA – MI		6
Lagunitas, Maximus IPA – CA		8.5

DARK SPICED STRONG		
Kentucky Ale, Bourbon Barrel Ale – KY		12
Jackalope, Bearwalker Maple Brown – TN		7.5

SOURS CIDERS		
Dogfish Head, Sea Quench Session Sour – DE		8.5
Petrus, Oak aged Pale, Sour Ale – Belgium		14.5
Pomarina Brut Sidra (750mL) – Spain		42
Isastegi, Sagardo Natural Cider (750mL) – Spain		28



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