

# 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

**MARCONA ALMONDS** 5.00  
Sea Salt

**PAN CON TOMATE** 5.00  
Garlic, Olive Oil

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

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

**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

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

**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

**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\*** **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, 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

**CREPAS WITH SEASONAL FRUIT** 7.50  
Pastry Cream, Pistachios, Strawberries

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

**FLAN CATALÁN** 6.50

# 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 Mencia, 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
2019 Viognier, Pie de Palo, Mendoza, Argentina	9	34
2020 Muscat Blend, Avinyo, Petillant, Penedès, Spain	11	44
2020 Malvasia, La Vineyta, 'Pipa', Emporda, Spain	11	44
2019 Pedro Ximénez, Capítulo 7, Mendoza, Argentina	9.50	38
2020 Riesling, Leitz, Feinherb, Rheingau, Germany	10.5	42

### MEDIUM | FRUITY | MINERAL

2019 Garnacha Blanca, Vinos Piñol, Raig de Raim, Terra Alta, Spain		40
2018 Xarel-lo Blend, Finca Parera, Clar, Penedès, Spain		50
2020 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

2019 Garnacha, La Maldita, Rioja, Spain	9.5	38
2019 Tempranillo, Bodegas Lanzaga, LZ, Rioja Spain	13	52
2020 Garnacha, Le Naturel, Navarra, Spain	10	40
2018 Mencia, César Marquez Pérez, Parajes, Bierzo, Spain	14	56
2017 Mencia/Albarin Negro, La Fanfarria, Asturias, Spain		52
2017 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain		54
2020 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

2018 Monastrell, Primitivo Quiles, Cono 4, Alicante, Spain		38
2019 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

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
2017 Cabernet Sauvignon, Peñalolen, Maipo, Chile	12.5	50
2016 Cabernet Franc Blend, Alto de la Ballena, Maldonado, UY	10.5	42

# SANGRIA & COCKTAILS

<b>SANGRIA, RED OR WHITE</b>	9/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>SUMMER STREET SLING</b>		10
Chamomile-Infused Tito's Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud's		

<b>BARCELONA GINTONICS</b>		14
Choice of: Leaf, Flower, Fruit, Root or Classic		

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

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

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

<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
Peroni, Lager – Italy		7
Hap & Harry's, Lager – TN		7

<b>WHEAT   FRUIT   SAISON</b>		
Wild Heaven, White Blackbird Saison – GA		8.5
Wiseacre, Bow Echo Hazy IPA – TN		11

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

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

<b>SOURS   CIDERS</b>		
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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