

# 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

### SOBRASADA

Spain  
Soft, cured sausage, paprika, garlic

### FUET

Spain  
Mild, dry-cured sausage

### CHORIZO PICANTE

La Rioja, Spain  
Smoky, spicy, dry-cured sausage

### 6-MONTH MANCHEGO

La Mancha, Spain  
Firm, cured sheep's milk, sharp & piquant

### DRUNKEN GOAT

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

### AGED MAHON

Spain  
Raw, semi-firm cow's milk

### CABRA ROMERO

Murcia, Spain  
Rosemary-coated goat's milk cheese

### CAÑA DE OVEJA

Murcia, Spain  
Soft ripened sheeps milk, buttery & tangy

### VALDEÓN

Castilla-Leon, Spain  
Cow & goat milk blue cheese, tangy & spicy

### SAN SIMON

Galicia, Spain  
Smoked cow's milk cheese; creamy & buttery

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

**APERITIVO BOARD** 18.00  
An assortment of Spanish aperitivo snacks to pair with your anytime drinks

*Marinated Olives, Patatas Bravas, Pickled Peppers, Jamón Serrano, Fuet, Manchego, San Simon, Marcona Almonds*

**EXECUTIVE CHEF**  
**HENRY SALGADO**  
**SOUS CHEF**  
**HAROLD OSBORNE III**

\*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

Barcelona is a cashless restaurant.  
Credit and debit accepted.

615.327.0600

## TAPAS

**CHAMPIÑONES A LA PLANCHA** 7.50  
Salsa Verde

**CRISPY BRUSSEL SPROUTS** 8.00  
Pimentón Honey

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

**WHIPPED SHEEP'S CHEESE** 7.50  
Honey, Sea Salt

**POTATO TORTILLA** 6.00  
Chive Sour Cream

**BROCCOLINI A LA PLANCHA** 7.50  
Black Garlic

**EGGPLANT CAPONATA** 5.00  
Sweet Peppers, Basil

**ROASTED ACORN SQUASH** 8.00  
Brown Butter, Sage

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

**ROASTED PARSNIPS** 8.00  
Garlic Aioli, Toasted Hazelnuts

**BRAISED COLLARD GREENS** 7.00  
Spicy Tomato Sauce

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

**GRILLED OCTOPUS VIZCAINA** 11.00  
Piquillo Relish, Squid Ink

**BLACK MUSSELS** 11.00  
Piquillos, Citrus, Sherry

**TROUT A LA PLANCHA** 10.50  
Salsa Verde

**CRISPY CALAMARI** 10.50  
Smoked Pepper Aioli

**SEMOLINA CRUSTED OYSTERS** 13.50  
Charred Lemon Aioli

**GRILLED PORK TENDERLOIN** 9.50  
Sage-Duxell

**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 HANGER STEAK\*** 11.50  
Truffle Vinaigrette

**ALBONDIGAS** 9.50  
Spiced Meatballs in Ham-Tomato Sauce

## BRUNCH

(Available Saturday and Sunday 12pm-3pm)

**CRISPY CHICKEN LIVERS** 7.50  
Smoked Pepper Aioli

**TORRIJAS** 6.50  
Citrus Marmalade

**PIPERADA** 8.50  
Fried Egg

**SHRIMP & GRITS** 10.50  
Peppers, Sherry

**SERRANO BENEDICT** 7.50  
Pimentón Hollandaise

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

**STEAK & EGGS** 12.00  
Red Chimichurri

## SALADS

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

**TUSCAN KALE** 9.00  
Anchovy Vinaigrette, Manchego, Migas

**SPINACH** 9.00  
Golden Raisins, Pine Nuts, Oveja

## LARGE PLATES

**CHICKEN PIMIENTOS** 21.00  
Potatoes, Lemon, Hot Cherry Peppers

**PAELLA VERDURAS** **half / full / double**  
16.00 / 32.00 / 64.00  
Sweet Potatoes, Mushrooms, Brussel sprouts

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

**GRILLED NY STRIP** 28.50  
Hand-cut Fries

**PARILLADA BARCELONA\*** 27.00 / 54.00 / 108.00  
NY Strip, Chicken, Pork Loin, Sausage

## DESSERTS

**OLIVE OIL CAKE** 8.00  
Sea Salt

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

**FLAN CATALÁN** 6.50

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



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.

# WINES

## SPARKLING

|   |     |    |
|---|-----|----|
| NV BarCava, Brut, Penedès, Spain                          | 9.5 | 38 |
| 2015 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain |     | 50 |

## ROSÉS

|  |     |    |
|--|-----|----|
| 2019 Mencía, Liquid Geography, Bierzo, Spain                     | 10  | 40 |
| 2019 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina | 9.5 | 38 |

## WHITES

### LIGHT | CITRUS | CRISP

|   |      |    |
|---|------|----|
| 2018 Albariño, Sentidiño, Rías Baixas, Spain              | 10   | 40 |
| 2018 Doña Blanca/Godello, Armas de Guerra, Bierzo, Spain  |      | 38 |
| 2018 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain | 12.5 | 50 |
| 2018 Muscat Blend, Avinyo, Petillant, Penedès, Spain      |      | 44 |
| 2018 Malvasia, La Vineyta, 'Pipa', Emporda, Spain         | 11   | 44 |
| 2018 Viognier, Pie de Palo, Mendoza, Argentina            |      | 34 |
| 2018 Pedro Ximénez, Capítulo 7, Mendoza, Argentina        | 9.5  | 38 |
| 2018 Riesling, Barth, 'Allure,' Rheingau, Germany         | 11   | 44 |

### MEDIUM | FRUITY | MINERAL

|   |      |    |
|---|------|----|
| 2017 Xarel-lo Blend, Finca Parera, Clar, Penedès, Spain           |      | 50 |
| 2018 Arinto/Loureiro, Asnella, Vinho Verde, Portugal              | 10.5 | 42 |
| 2018 Semillon, Via Revolucionaria, 'Hulk,' Mendoza, Argentina     |      | 44 |
| 2019 Sauvignon Blanc, Aylin, San Antonio, Chile                   | 11   | 44 |
| 2014 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet, Fr |      | 52 |
| 2018 Catarratto, Iniceri, 'Abisso,' Sicily, Italy                 | 12   | 48 |

### FULL | RIPE | SPICE

|   |      |    |
|---|------|----|
| 2018 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay | 10.5 | 42 |
| 2018 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay   | 12.5 | 50 |

## REDS

### LIGHT | BERRIES | ELEGANT

|  |      |    |
|--|------|----|
| 2018 Garnacha, Le Naturel, Navarra, Spain                          | 10   | 40 |
| 2017 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain           |      | 52 |
| 2017 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain          |      | 54 |
| 2018 Trepát Blend, Negre de Folls, Conca de Barberá, Spain         | 11   | 44 |
| 2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain     | 12   | 48 |
| 2017 Pinot Noir, Casas del Bosque, Casablanca, Chile               | 14   | 56 |
| 2018 Grenache, Anne Pichon, Sauvage Vieilles Vignes, Rhone, France |      | 52 |
| 2015 Pinot Noir, Julius Wasem & Sohne, Rheinhessen, Germany        | 13.5 | 54 |

### MEDIUM | FRUITY | SPICE

|  |      |    |
|--|------|----|
| 2016 Tempranillo, Familia Montaña, Crianza, Rioja, Spain   |      | 42 |
| 2014 Tempranillo, Nucerro, Reserva, Rioja, Spain           | 12.5 | 50 |
| 2019 Tempranillo, Azul y Garanza, Navarra, Spain           |      | 42 |
| 2018 Monastrell, Primitivo Quiles, Cono 4, Alicante, Spain | 9    | 38 |
| 2015 Tintilla, Vara y Pulgar, Cadiz, Spain                 |      | 54 |
| 2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal | 8.5  | 34 |
| 2018 Malbec, Earth First, Mendoza, Argentina               | 10.5 | 42 |

### FULL | RIPE | BOLD

|   |      |    |
|---|------|----|
| 2016 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain      | 11.5 | 46 |
| 2018 Tempranillo, Flores de Cerezo, Toro, Spain                   |      | 56 |
| 2015 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain |      | 52 |
| 2017 Garnacha, Proyecto Garnachas, Fosca, Priorat, Spain          | 11.5 | 46 |
| 2017 Cabernet Franc Blend, Quieto, Mendoza, Argentina             | 13   | 52 |
| 2016 Cabernet Sauvignon, Peñalolen, Maipo, Chile                  | 12.5 | 50 |
| 2015 Syrah, Polkura, Colchagua, Chile                             |      | 60 |
| 2015 Cabernet Franc Blend, Alto de la Ballena, Maldonado, Uruguay |      | 42 |

# SANGRIA & COCKTAILS

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

**GUNS & ROSÉS** 12.5/glass 50/Carafe  
Avinyo Brut Rosé, Lillet Rosé,  
Etion Vodka, Peach Nectar, Lemon, Grapefruit Bitters

**SUMMER STREET SLING** 10  
Chamomile-Infused Hangar One Vodka  
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

**BARCELONA GINTONIC** 14  
Citadelle Gin, Fevertree Mediterranean Tonic  
Grapefruit, Lime, Jasmine

**WHISKEY ROOT** 11  
Four Roses Bourbon, Byrrh Quinquina  
Ginger, Basil, Lemon Juice

**EL MESTIZO** 10.5  
Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

**BOURBON SPICE RACK** 13  
Redemption Rye, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

# BEERS

## BOTTLES & CANS

### LAGER | PILSNER | LIGHT

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

### WHEAT | FRUIT | SAISON

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

### HOPPY | FLORAL | BITTER

|   |     |
|---|-----|
| Blackstone, Adam Bomb IPA - TN              | 8.5 |
| Founders, All Day IPA – MI                  | 6   |
| Jackalope, Thunder Ann Pale Ale – TN        | 8   |
| Wiseacre, Adjective Animal- Double IPA – TN | 11  |

### DARK | SPICED | STRONG

|                                       |    |
|---------------------------------------|----|
| Kentucky Ale, Bourbon Barrel Ale – KY | 12 |
|---------------------------------------|----|

### SOUPS | CIDERS

|   |     |
|---|-----|
| Dogfish Head, Sea Quench Session Sour – DE      | 8.5 |
| Isastegi, Sagardo Natural Cider (750mL) – Spain | 28  |
| Pomarina Brut Sidra (750mL) – Spain             | 42  |



Check out our full wine list here  
by scanning this QR code