

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

AGED MAHON
Spain
Raw, semi-firm cow's milk

SAN SIMON
Galicia, Spain
Smoked cow's milk cheese

IBORES
Castilla-León
Semi-firm raw goat's cheese
with pimentón

JAMÓN 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, Marcona
Almonds, Patatas
Bravas, Pickled Peppers,
Jamón Serrano, Fuet,
Manchego, Romao*

EXECUTIVE CHEF
HENRY SALGADO
SOUS CHEF
HAROLD OSBORNE III

TAPAS

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

EGGPLANT CAPONATA 5.00
Sweet Peppers, Basil

SPINACH & CHICKPEA CAZUELA 8.00
Cumin, Roasted Onion, Lemon

POTATO TORTILLA 6.00
Chive Sour Cream

CALDO GALLEGO 6.50
Galician Stew

CRISPY BRUSSEL SPROUTS 8.00
Pimentón Honey

BLISTERED SHISHITO PEPPERS 7.50
Sea Salt, Lime

CHAMPIÑONES A LA PLANCHA 7.50
Salsa Verde

SIDRA BRAISED CABBAGE 7.00
Saffron, Apples

TURNIP GREENS 6.00
Cherry Pepper Relish

GAMBAS AL AJILLO 9.50
Guindilla Pepper, Olive Oil, Garlic

CRISPY CALAMARI 10.50
Smoked Pepper Aioli

TROUT A LA PLANCHA 10.50
Salsa Verde

SEARED SCALLOPS 14.00
Piperada

BLACK MUSSELS 11.00
Piquillos, Citrus, Sherry

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

TRUFFLED BIKINI 8.50
Garlic Aioli

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give.

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, Onions, Tomatoes, Little Gem Lettuce

ROASTED BEETS 7.00
Whipped Sheeps Cheese, Pimentón Almonds

LARGE PLATES

GRILLED NY STRIP 28.50
Hand-cut Fries

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
Broccolini, Mushrooms, Brussels Sprouts

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

DESSERTS

OLIVE OIL CAKE 8.00
Sea Salt

FLAN CATALÁN 6.50

CHOCOLATE CAKE 8.00
Crème Anglaise, Almond Crumble

CREPAS 7.50
Dulce de Leche Cream, Hazelnuts

BURNT BASQUE CHEESECAKE 8.00
Luxardo Cherries



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
Barcelona is a cashless restaurant.
Credit and debit accepted.

*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

WINES

SPARKLING

NV BarCava, Brut, Penedès, Spain	9.5	38
2015 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain		50
2019 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

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

WHITES

LIGHT | CITRUS | CRISP

2019 Albariño, Sentidiño, Rías Baixas, Spain	10	40
2019 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain	12.5	50
2018 Xarel-lo, Pinord, Diorama, Penedés, Spain	11	44
2019 Muscat Blend, Avinyo, Petillant, Penedès, Spain		44
2018 Malvasia, La Vineyta, 'Pipa', Emporda, Spain		44
2019 Viognier, Pie de Palo, Mendoza, Argentina	8.5	34
2018 Pedro Ximénez, Capítulo 7, Mendoza, Argentina		38
2018 Riesling, Leitz, Feinherb, Rheingau, Germany	10.5	42

MEDIUM | FRUITY | MINERAL

2019 Garnacha Blanca, Vinos Piñol, Raig de Raim, Terra Alta, Spain		36
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, Chéreau-Carré, Comte Leloup, Muscadet, Fr		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		50

REDS

LIGHT | BERRIES | ELEGANT

2018 Tempranillo, Bodegas Lanzaga, LZ, Rioja Spain	13	52
2019 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		48
2018 Bonarda/Pedro Ximénez, Belinda, Mendoza, Argentina	9.5	38
2017 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
2018 Tempranillo, Los Conejos Malditos, Toledo, Spain	9	36
2015 Tintilla, Vara y Pulgar, Cadíz, Spain	13.5	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
2016 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain		52
2017 Garnacha, Proyecto Garnachas, Fosca, Priorat, Spain	11.5	46
2016 Cabernet Sauvignon, Peñalolen, Maipo, Chile	12.5	50
2015 Syrah, Polkura, Colchagua, Chile	15	60

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
São João 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

TABLESIDE GINTONIC 14
Choice of: Fruit, Leaf, Flower, Root or Classic

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

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

BEERS

DRAFT

	7oz	14 oz
Blackberry Farm Brewery, Mountain Lager	3.75	7.5
TN Brew Works, Southern Wit – TN	3.75	7.5
Wiseacre, Tiny Bomb Pilsner – TN	3.75	7.5
Yazoo, Hop Perfect IPA – TN	3.75	7.5

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

Jackalope, Bearwalker Brown Maple Ale	7.5
Kentucky Ale, Bourbon Barrel Ale – KY	12

SOUPS | CIDERS

Dogfish Head, Sea Quench Session Sour – DE	8.5
Austin East, Original Dry Cider – TX	6.5
Isastegi, Sagardo Natural Cider (750mL) – Spain	28
Pomarina Brut Sidra (750mL) – Spain	42



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