

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

CHORIZO PICANTE

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

FUET

Spain
Mild, dry-cured sausage

6-MONTH MANCHEGO

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

ROMAO

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

AGED MAHON

Spain
Raw, semi-firm cow's milk

JAMON MANGALICA 12.00
Segovia, Spain
Cured Hungarian Pig

LEONORA 7.50
Castilla y León, Spain
Soft goat's milk cheese,
delicate & bright

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

*Marinated Olives, Patatas
Bravas, Pickled Peppers,
Jamón Serrano, Chorizo Picante,
Manchego, Romao,
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

GREEN BEANS A LA PLANCHA 7.00
Pickled Onions, Pimentón

BRAISED COLLARED GREENS 7.00
Spicy Mangalica Broth

GRILLED EGGPLANT 7.00
Tomato-Boquerone Relish

CHAMPIÑONES A LA PLANCHA 7.50
Salsa Verde

WHIPPED SHEEP'S CHEESE 7.50
Fennel Pollen Honey

POTATO TORTILLA 6.00
Chive Sour Cream

SPINACH & CHICKPEA CAZUELA 8.00
Cumin, Roasted Onion, Lemon

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

EGGPLANT CAPONATA 5.00
Sweet Peppers, Basil

CALAMARI A LA PLANCHA 11.00
Squid Ink Vinaigrette, Piquillo Peppers

GAMBAS AL AJILLO 9.50
Guindilla Pepper, Olive Oil, Garlic

BOQUERONES 6.00
Parsley, Garlic, Extra Virgin Olive Oil

BLACK MUSSELS 11.00
Dijon Cream, Rosemary

TROUT A LA PLANCHA 10.50
Salsa Verde

PULPO CEVICHE 11.00
Espelette Pepper, Lime

CRISPY CALAMARI 10.50
Smoked Pepper Aioli

TRUFFLED BIKINI 7.50
Manchego, Serrano

JAMÓN & MANCHEGO CROQUETAS 6.50
Garlic Aioli

GRILLED CHICKEN THIGH 9.00
Pickled Guindilla Relish

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

SALADS

ENSALADA MIXTA 8.00
Olives, Onions, Tomatoes,
Little Gem Lettuce

ARUGULA-FARRO 9.00
Roasted Root Vegetables,
Sherry Vinaigrette

GRILLED ENDIVE 9.00
Creamy Anchovy Vinaigrette

LARGE PLATES

CHICKEN PIMIENTOS 21.00
Potatoes, Lemon, Hot Cherry Peppers

GRILLED NY STRIP 28.50
Chorizo Spice, Hand-cut Fries

half / full / double

PAELLA VERDURAS 16.00 / 32.00 / 64.00
Green Beans, Piquillo
Peppers, Mushrooms

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

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

DESSERTS

OLIVE OIL CAKE 8.00
Sea Salt

BASQUE BURNT CHEESECAKE 8.00
Luxardo Cherries

CHOCOLATE CAKE 8.00
Crème Anglaise, Almond Crumble

CREPAS 7.50
Dulce de Leche Cream, Hazelnuts

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 digital comment card.

WINES

SPARKLING

	glass	bottle
NV BarCava, Brut, Penedès, Spain	9.5	38
2015 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain		50
2018 Caves São João, Rosé, Bruto, Bairrada, Portugal	13.5	54

ROSÉS

2019 Mencia, Liquid Geography, Bierzo, Spain	10	40
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WHITES

LIGHT | CITRUS | CRISP

2018 Albariño, Sentidinho, Rías Baixas, Spain		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	11	44
2018 Malvasia, La Vineyta, 'Pipa', Emporda, Spain		44
2018 Viognier, Pie de Palo, Mendoza, Argentina	8.5	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 Chardonnay/Viognier, LaBoscana, Costers del Segre, Spain		38
2018 Arinto/Loureiro, Asnella, Vinho Verde, Portugal		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	13	52
2018 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	12	48

FULL | RIPE | SPICE

2017 Albillo, Maraños, Picarana, Sierra de Gredos, Spain	13.5	54
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		40
2017 Mencia/Albarin Negro, La Fanfarria, Asturias, Spain	13	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
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

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	12.5	50
2019 Tempranillo, Azul y Garanza, Navarra, Spain	10.5	42
2015 Tintilla, Vara y Pulgar, Cadiz, Spain		54
2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal		34
2018 Malbec, Earth First, Mendoza, Argentina	10.5	42

FULL | RIPE | BOLD

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	15	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
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

BARCELONA GINTONIC 14
Martin Miller's Dry Gin, Fevertree Indian 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

DRAFT

	7oz	14 oz
TN Brew Works, Southern Wit – TN	3.75	7.5
Jackalope, Lovebird Strawberry Raspberry Wheat – TN	4	8

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	6.5
Wiseacre, Adjective Animal- Double IPA – TN	11

DARK | SPICED | STRONG

Against the Grain, 35K Stout (16oz.)- KY	14
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