

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

JAMÓN SERRANO

Castilla Y León, ES
15-20 Months Cured Ham. Tender, Salty, Sweet

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

SALCHICHÓN DE VIC

Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.

BASQUE SALAMI

Chicago, US
Berkshire Pork Peppery, Fruity

CHORIZO PICANTE

La Rioja, ES
Pork Sausage. Smoky, Spicy, Pimentón

SPECK

Alto Adige, IT
Spice-Rubbed Ham. Smoky, Lean

NDUJA SALAMI

Chicago, US
Spicy, Spreadable Salami

FUET

Catalunya, ES
Pork Sausage. Rich, Garlic, Black Pepper

AGED MANCHEGO

Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

VALDEÓN

Castilla Y León, ES
Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent

CABRA ROMERO

Murcia, ES
Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy

CANA DE CABRA

Murcia, ES
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

MAHÓN

Castilla-La Mancha, ES
Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty

IDIAZÁBAL

País Vasco, ES
Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity

DRUNKEN GOAT

Murcia, ES
Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked

AGED MAHÓN

Islas Baleares, ES
Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp

DÉLICE DE BOURGOGNE

Burgundy, FR
Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy

JAMÓN MANGALICA

Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

WAGYU CECINA

Chicago, US
Cured Beef For 12-16 Weeks, Pressed And Cold Smoked With Hickory Pepper, Smokey

QUESO DE TRUFA

Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant

APERITIVO BOARD

An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

Jamon Serrano, Picante, Mahón, Manchego, Pickled Vegetables, Olives, Almonds, Patatas Bravas

TAPAS

HOUSE MADE FOCACCIA

Rosemary, Sea Salt

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

MUSHROOM MONTADITO

Truffle Sheeps Cheese

ROASTED CAULIFLOWER

Spiced Yogurt, Mint

SEVILLA WHITE BEAN STEW

Vegetable Sofrito

CRISPY BRUSSELS SPROUTS

Lemon Vinaigrette, Fresno Peppers

ROASTED CELERIAC

Shallots, Hazelnut Picada

BROCCOLINI

Harissa, Garlic

ROASTED CARROTS

Labneh, Sumac

HOUSE-MADE RICOTTA

Persimmon Marmalade, Focaccia

SWEET POTATO HUMMUS

Tahini, Spiced Pepitas

BUTTERNUT SQUASH ARANCINI

Mojo Verde

QUESO A LA PLANCHA

Caña De Cabra, Membrillo

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

POTATO TORTILLA

Chive Sour Cream

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

VENISON TARTARE

Savoy Cabbage, Beets, Aji Amarillo

MARINATED BOQUERONES

Dill Toun, Potato Xips

ROASTED OYSTER

Sea Kist
Chorizo Migas, Sherry

SEARED SCALLOPS

Parsnip Purée, Cauliflower Gremolata

FLOUNDER

Sunchokes, Hazelnuts

MUSSELS

Saffron Sofrito, Chorizo

GRILLED PULPO

Mojo Rojo, Fingerling Potatoes

PRAWNS

Aji Amarillos

SPECK BIKINI

Garlic Aioli

CHICKEN PINTXO

Dill Aioli

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

SPICED BEEF EMPANADAS

Red Pepper Sauce

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

BACON-WRAPPED DATES

Valdeón Mousse

SHORT RIB

Carrot Purée, Green Chimichurri

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

BRUSSELS SPROUTS

Apples, Feta, Pedro Ximenez Vinaigrette

BEETS

Horseradish Crème Fraîche

LARGE PLATES

WHOLE ROASTED BRANZINO

Mojo Rojo, Fingerling Potatoes

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

HALF / FULL

PAELLA SALVAJE

Pork, Chicken, Chorizo, Chickpeas

PAELLA VERDURAS

Broccolini, Squash, Peppers, Aioli

PAELLA MARISCOS

Mussels, Clams, Calamari, Shrimp

PARILLADA BARCELONA*

Strip Steak, Chicken, Chorizo Sausage

DESSERTS

FLAN CATALÁN

7

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

OLIVE OIL CAKE

Sea Salt

BASQUE BURNT CHEESECAKE

Apples

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Poached Pears Almond Crumble

EXECUTIVE CHEF THOMAS LACZYNSKI EXECUTIVE SOUS CHEF ELLIE HENDERSON & SANTOS MENCHU

*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 BY THE GLASS

SPARKLING

NV	BarCava, Brut , Penedès, Spain
2021	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain
NV	Tierra Limpia, Brut Rosé , Penedès, Portugal

WHITE

2023	Mila , Rías Baixas, Spain
2023	Rezabal , Getariako Txakolina, Spain
2023	Menade , Rueda, Spain
2023	Le Naturel , Navarra, Spain
2022	Pinord, Diorama , Penedès, Spain
2022	B.R.O.T., Blanc Inicial , Penedès, Spain
2023	Orto Vins, Les Argiles , Montsant, Spain
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain
2023	Asnella , Vinho Verde, Portugal
2023	Aylin , San Antonio, Chile
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay
2022	Iniceri, Abisso , Sicily, Italy
2023	Leitz, Feinherb , Rheingau, Germany

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain
2022	Familia Schroeder, Saurus , Patagonia, Argentina
2023	Christophe Avi , Agenais, France
2023	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain

RED

2019	Nucerro, Reserva , Rioja, Spain
2020	Marqués de Tomares, Crianza , Rioja, Spain
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain
2023	Glup Glup , Cariñena, Spain
2022	Azul y Garanza , Navarra, Spain
2017	Alberto Orte, A Portela , Valdeorras, Spain
2023	Sotabosc , Montsant, Spain
2020	Coster dels Olivers , Priorat, Spain
2023	Vins de Pedra, Negre de Folls , Conca De Barberá
2023	La Vinyeta, Bongo* , Emporda Spain
2021	Península, Vino de Montaña , Sierra De Gredos, Spain
2021	Uva de Vida, Biográfico , Toledo, Spain
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain
2022	Filipe Ferreira , Douro, Portugal
2021	Quieto, Gran Corte , Mendoza, Argentina
2023	Belinda , Mendoza, Argentina – Served Chilled
2020	Peñalolen , Maipo, Chile
2021	Polkura , Colchagua, Chile
2023	Casas del Bosque , Casablanca, Chile
2022	Garage Wine Company, Revival , Maule, Chile
2021	Chat. du Morre du Tendre, Cuvée Paul , Côtes-Du-Rhône
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon

SHERRY

DRY

Jarana , Lustau, 750mL
La Cigarrera , 375mL
Los Arcos , Lustau, 750mL
Carlos VII , Alvear, 375mL
Península , Lustau, 750mL
15 Años , El Maestro Sierra, 375mL
Asuncion , Alvear, 375mL

SWEET

East India Solera , Lustau, 750mL
Nectar , Gonzalez Byass, 375mL
Toro Albala , 1999, 750mL
Solera 1927 , Alvear, 375mL

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

GRENAche (ON THE ROCKS) Le Naturel / Vino De Montaña / Coster Dels Olivers
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Llicorella

ACID TRIP Asnella / B.R.O.T. / Belinda
High. Acid. Wines.

BIO-CURIOUS Diorama / Abisso / Clos Lojen
Many of our wines use Biodynamic farming practices, here are three incredible examples

UNTOXICATED Leitz Eins Zwei Zero / Le Naturel Zero Zero Blanco / Le Naturel Zero Zero Tinto
Non alcoholic wines, all made using the process of dealcoholization

	3oz	6oz	bottle
<i>Xarel-lo Blend</i>	5.5	11	44
<i>Macabeo Blend</i>	7	14	56
<i>Trepato</i>	6.5	13	52

	3oz	6oz	bottle
<i>Albariño</i>	6	12	48
<i>Hondarribi Zuri</i>	6.5	13	52
<i>Verdejo</i>	6	12	48
<i>Garnacha Blanca</i>	5	10	40
<i>Xarel-lo</i>	4.75	9.5	38
<i>Xarel-lo, Riesling</i>	6.25	12.5	50
<i>Macabeo</i>	7	14	56
<i>Pedro Ximénez</i>	6	12	48
<i>Arinto, Loureiro</i>	5.5	11	44
<i>Sauvignon Blanc</i>	5.5	11	44
<i>Chardonnay</i>	5	10	40
<i>Petit Manseng Blend</i>	6.5	13	52
<i>Catarratto</i>	6	12	48
<i>Riesling</i>	6.5	13	52

	3oz	6oz	bottle
<i>Mencía</i>	5.5	11	44
<i>Pinot Noir</i>	5	10	40
<i>Cabernet Sauvignon</i>	6	12	48
<i>Malvar, Airén</i>	5.5	11	44

	3oz	6oz	bottle
<i>Tempranillo</i>	7	14	56
<i>Tempranillo</i>	6	12	48
<i>Tempranillo</i>	6.5	13	52
<i>Garnacha</i>	4.5	9	36
<i>Tempranillo</i>	4.75	9.5 (L)	53
<i>Mencía</i>	6.5	13	52
<i>Garnacha, Cariñena</i>	6	12	48
<i>Cariñena, Garnacha</i>	7.5	15	60
<i>Trepato Blend</i>	5.5	11	44
<i>Monastrell</i>	5	10	40
<i>Garnacha, Piñuela</i>	6	12	48
<i>Tempranillo, Graciano</i>	7	14	56
<i>Bobal</i>	6	12	48
<i>Touriga Nacional Blend</i>	5.75	11.5	46
<i>Cabernet Franc, Malbec</i>	6.5	13	52
<i>Bonarda, Pedro Ximénez</i>	5	10	40
<i>Cabernet Sauvignon</i>	6.75	13.5	54
<i>Syrah</i>	6.5	13	52
<i>Pinot Noir</i>	7	14	56
<i>País</i>	5.75	11.5	46
<i>Grenache Blend</i>	7	14	56
<i>Cabernet Blend</i>	6	12	48

	3oz	bottle
<i>Fino</i>	5.5	44
<i>Manzanilla</i>	8.5	34
<i>Amontillado</i>	6	48
<i>Amontillado</i>	14	56
<i>Palo Cortado</i>	9	72
<i>Oloroso</i>	13	52
<i>Oloroso</i>	13.5	54

	3oz	bottle
<i>Oloroso Dulce</i>	9	72
<i>Pedro Ximénez</i>	9	36
<i>Pedro Ximénez</i>	20	160
<i>Pedro Ximénez</i>	15	60

COCKTAILS

BEEES & BAYS (No ABV) 7
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

TEA TIME (No ABV) 8
Blue Flower Earl Grey Tea, Blueberry Shrub,
Salted Honey Syrup, Lemon, Aquafaba, Mint

FLOR DE SAL (Low ABV) 12
La Cigarrera Manzanilla, Alma De Trabanco Cider Apéritif,
Luxardo Maraschino, Lime, Lemon, Black Lava Salt
Porrón For The Table 48

PICA PICA 12.5
Reyka Vodka, Cappelletti Aperitivo, Orange,
Lemon, Aquafaba, Jalapeño

TYGRA 13
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura
Bitters

DOS PENÍNSULAS 13
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

ALEBRIJES 13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,
Aquafaba, Bee Pollen & Dragonfruit Powder

BOURBON SPICE RACK 13
Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

SIDE HUSTLE 13
Raynal VSOP Brandy, Bénédictine,
Pineapple, Lemon, Barcava

LAIRD'S WAY 14.5
Monkey Shoulder Scotch, Dolin Rouge Vermouth,
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

GINTONICS

Inspired by three of Spain's most iconic regions. 15

CATALAN
Hayman's London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit,
Lime, Rosemary

VALENCIAN
Hayman's London Dry Gin, Fever Tree Indian Tonic,
Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN
Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

SANGRIA

WHITE OR RED SANGRIA
Rioja Wine, Elderflower, Citrus Infused 10.5
Dark Rum, Guava Nectar 38

GUNS & ROSÉS
Tierra Limpia Brut Rosé, Lillet Rosé, Deep Ellum Vodka,
Peach Nectar, Grapefruit 13 52

BEER

DRAFT
Estrella Galicia, Lager—Spain 4.25 8.5
Real Ale Brewing Co., Axis IPA—TX 3.75 7.5
Revolver, Blood & Honey Wheat—TX 4.25 8.5

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 7
903 Brewers, Cerveza Por Favor—TX 7.5
Peroni, Lager—Italy 8.5
Community Beer Co., Texas Lager—TX 7
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5
Avery, Island Rascal, Passion Fruit Witbeir—CO 9.5
Dogfish Head, Sea Quench Sour—DE 8.5
Wild Acre, Texas Blonde—TX 7.5
Hitachino, Nest White—Japan 14
Saint Arnold, Fancy Lawnmower Kölsch—TX 7.5
Founders, All Day IPA—MI 6.5
Lagunitas, Maximus IPA—CA 8
Deep Ellum, IPA—TX 7.5
Lone Pint, Yellow Rose IPA—TX 12
Oak Highland Brewing, Freaky Deaky Belgian Tripel—TX 10.5
Austin Eastciders, Original Dry Cider—TX 7.5
Isastegi, Sagardo Natural Cider (750mL)—Spain 28

