

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	MAHÓN Castilla-La Mancha, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	JAMÓN MANGALICA 15 Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	WAGYU CECINA 14 Chicago,US Cured Beef For 12-16 Weeks,Pressed And Cold Smoked With Hickory Pepperi, Smokey
BASQUE SALAMI Chicago, US Berkshire Pork Peppery, Fruity	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	QUESO DE TRUFA 8.5 Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	APERITIVO BOARD 28 An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks
NDUJA SALAMI Chicago, US Spicy, Spreadable Salami	CANA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild		<i>Jamon Serrano, Fuet, Mahón, Manchego, Pickled Vegetables, Olives, Patatas Bravas</i>

TAPAS

HOUSE MADE FOCACCIA Rosemary, Sea Salt	4	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	10.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	6.5	MARINATED BOQUERONES Dill Toun, Potato Xips	8.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	BRANDADA Salt Cod, Potatoes	9.5
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6	SEARED SCALLOPS Parsnip Purée, Cauliflower Gremolata	18
MUSHROOM MONTADITO Truffle Sheeps Cheese	11.5	MUSSELS Saffron Sofrito, Chorizo	13.5
ROASTED CAULIFLOWER Spiced Yogurt, Mint	9.5	ROASTED OYSTER <i>Plymouth Bluff</i> Chorizo Migas, Sherry	14
SEVILLA WHITE BEAN STEW Vegetable Sofrito	8	HALIBUT Sunchokes, Hazelnuts	17
CRISPY BRUSSELS SPROUTS Lemon Vinaigrette, Fresno Peppers	9.5	GRILLED PULPO Mojo Rojo, Fingerling Potatoes	15.5
ROASTED CELERIAC Shallots, Hazelnut Picada	8.5	CHICKEN PINTXO Dill Aioli	10.5
BROCCOLINI Harissa, Garlic	9.5	SPECK BIKINI Truffle Oil, Garlic Aioli	10
ROASTED CARROTS Labneh, Sumac	8.5	BACON-WRAPPED DATES Valdeón Mousse	8.5
SWEET POTATO HUMMUS Tahini, Spiced Pepitas	7.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
HOUSE-MADE RICOTTA Persimmon Marmalade, Focaccia	10	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
QUESO A LA PLANCHA Caña De Cabra, Membrillo	9.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
POTATO TORTILLA Chive Sour Cream	7.5	CHORIZO W/ SWEET & SOUR FIGS Sherry Vinegar, Garlic	10.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5	SHORT RIB Carrot Purée, Green Chimichurri	17

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
BRUSSELS SPROUTS Apples, Feta, Pedro Ximenez Vinaigrette	10
BEETS Horseradish Crème Fraîche	8.5

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
WHOLE ROASTED BRANZINO Mojo Rojo, Fingerling Potatoes	28.5
	HALF / FULL
PAELLA SALVAJE Pork, Chicken, Chorizo, Chickpeas	28 / 56
PAELLA VERDURAS Broccolini, Squash, Peppers, Aioli	18 / 36
PAELLA MARISCOS Mussels, Clams, Calamari, Shrimp, Salmorreta	29 / 58
PARRILLADA BARCELONA* Strip Steak, Chicken, Chorizo Sausage , Pork Loin	33 / 66

DESSERTS

FLAN CATALÁN	7
OLIVE OIL CAKE Sea Salt	10
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
BASQUE BURNT CHEESECAKE Apples	10
CREPAS WITH SEASONAL FRUIT Citrus Cream, Poached Pears Almond Crumble	8

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	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	5.5	11	44
NV	Tierra Limpia, Brut Rosé , Penedès, Portugal	<i>Trepat</i>	7	14	56
			6.5	13	52

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2023	Menade , Rueda, Spain	<i>Verdejo</i>	6.5	13	52
2023	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	6	12	48
2023	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	5	10	40
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	4.75	9.5	38
2023	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	6.25	12.5	50
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	7	14	56
2023	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	6	12	48
2023	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2023	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2023	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5	10	40
2023	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	6	12	48
			5.5	11	44

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6	12	48
2023	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	6.5	13	52
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.5	9	36
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2023	Sotabosc , Montsant, Spain	<i>Mencía</i>	6.5	13	52
2018	Coster dels Olivers , Priorat, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Cariñena, Garnacha</i>	7.5	15	60
2023	La Vinyeta, Bongo* , Emporda Spain	<i>Trepat Blend</i>	5.5	11	44
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Monastrell</i>	5	10	40
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2022	Filipe Ferreira , Douro, Portugal	<i>Bobal</i>	6	12	48
2023	Belinda , Mendoza, Argentina – Served Chilled	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2020	Peñalolen , Maipo, Chile	<i>Bonarda, Pedro Ximénez</i>	5	10	40
2021	Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2023	Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2022	Garage Wine Company, Revival , Maule, Chile	<i>Pinot Noir</i>	7	14	56
2021	Chat. du Morre du Tendre, Cuvée Paul , Côtes-Du-Rhône	<i>País</i>	5.75	11.5	46
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Grenache Blend</i>	7	14	56
		<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 375mL	<i>Manzanilla</i>	5.5	44
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	8.5	34
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	6	48
Península , Lustau, 750mL	<i>Palo Cortado</i>	14	56
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	9	72
Asuncion , Alvear, 375mL	<i>Oloroso</i>	13	52
		13.5	54

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	72
Toro Albala , 1999, 750mL	<i>Pedro Ximénez</i>	9	36
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	20	160
		15	60

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarera / El Bandarra Vermut Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)	13.5
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	17.5
BIO-CURIOUS Diorama / Abisso / Clos Lojen Many of our wines use Biodynamic farming practices, here are three incredible examples	16
ACID TRIP Asnella / B.R.O.T. / Belinda High. Acid. Wines.	15
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	13.5

COCKTAILS

BEEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
FLOR DE SAL (Low ABV) La Cigarrera Manzanilla, Alma De Trabanco Cider Apéritif, Luxardo Maraschino, Lime, Lemon, Black Lava Salt Porrón For The Table 48	12
PICA PICA Reyka Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
TYGRA Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters	13
DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder	13.5
BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
SIDE HUSTLE Raynal VSOP Brandy, Bénédictine, Pineapple, Lemon, Barcava	13
LAIRD’S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5
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	
WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass pitcher 10.5 38
GUNS & ROSÉS Tierra Limpia Brut Rosé, Lillet Rosé, Deep Ellum Vodka, Peach Nectar, Grapefruit	glass carafe 13 52
BEER	
DRAFT Estrella Galicia, Lager—Spain Real Ale Brewing Co., Axis IPA—TX Revolver, Blood & Honey Wheat—TX	caña doble 4.25 8.5 3.75 7.5 4.25 8.5
BOTTLES & CANS Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 903 Brewers, Cerveza Por Favor—TX Peroni, Lager—Italy Community Beer Co., Texas Lager—TX Estrella Damm, Daura Gluten-Free Lager—Spain Avery, Island Rascal, Passion Fruit Witbeir—CO Dogfish Head, Sea Quench Sour—DE Wild Acre, Texas Blonde—TX Hitachino, Nest White—Japan Saint Arnold, Fancy Lawnmower Kölsch—TX Founders, All Day IPA—MI Lagunitas, Maximus IPA—CA Deep Ellum, IPA—TX Lone Pint, Yellow Rose IPA—TX Isastegi, Sagardo Natural Cider (750mL)—Spain Oak Highland Brewing, Freaky Deaky Belgian Tripel—TX Austin Eastciders, Original Dry Cider—TX	7 7.5 8.5 7 8.5 9.5 8.5 7.5 14 7.5 6.5 8 7.5 12 28 10.5 7.5

