barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

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

CHORIZO BLANCO
New Jersey, US
Slow Aged Pork Sausage, Garlic

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

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

'NDUJA
Illinois, US
Spreadable Pork Sausage, Calabrian Chili, Pork Jowl

SORIA CHORIZO
California, US
Pork Sausage. Smoky, Garlic, Pimentón

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

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

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

DÉLICE DE BOURGOGNE
Burgundy, FR
Triple-Créme, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy

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

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

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, Olive Oil Rubbed. Salty, Sharp

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

QUESO DE TRUFA 8.5
Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant

WAGYU CECINA 14
Illinois, US
Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky

JAMÓN IBÉRICO 17.5
Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty, Creamy

APERITIVO BOARD 28
An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

Fuet, Jamón Serrano, Mahón, Manchego, Guindilla Peppers, Marcona Almonds, Olives, Patatas Bravas

TAPAS

HOUSE MADE FOCACCIA 4
Rosemary, Sea Salt

MARINATED OLIVES & GIARDINIERA 6
Thyme, Lemon Zest

EGGPLANT CAPONATA 6.5
Bell Peppers, Balsamic, Basil

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

TURNIPS 7.5
Romesco Sauce, Olive Relish

BEETS 9
Urfa Biber, Fennel, Moscatel Dressing

GRILLED ACORN SQUASH 9.5
Pistachio Pesto, Feta Cheese

CHAMPIÑONES A LA PLANCHA 10.5
Black Garlic Aioli, Chives

ROASTED CARROTS 9.5
Whipped Feta Cheese, 'Nduja, Almonds

HARICOT VERTS 8.5
Harissa Vinaigrette, Crispy Garlic

CRISPY BRUSSELS SPROUTS 10
Dill, Lemon Vinaigrette

ROASTED CAULIFLOWER 9.5
Toum, Manchego

WHIPPED GOAT CHEESE 8.5
Truffle Agave, Pimentón

HUMMUS 7.5
Wild Mushrooms, Scallions, Urfa Pepper.

SWEET POTATO 9
Labneh, Za'atar, Mint

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

POTATO TORTILLA* 7.5
Chive Sour Cream

MARINATED BOQUERONES 8.5
Castelvetrano Olives, Piquillos, Olive Oil

GAMBAS AL AJILLO* 10.5
Guindilla Pepper, Scallions, Garlic

SEARED SCALLOPS 18.5
Spaghetti Squach, Piccata Sauce

RED FISH A LA PLANCHA* 15.5
Butternut Squash, Olive Relish

PRAWNS* 16.5
Gulf Coast
Red Chimichurri

GRILLED PULPO 15.5
Mojo Rojo, Fingerling Potatoes

TUNA CRUDO* 18.5
Crispy Caper, Coriander Oil

MUSSELS 13.5
Aji Amarillo, Arugula

ROASTED OYSTERS* 14
Matagorda Pearls
Chorizo Migas, Sherry, Manchego

CHICKEN THIGH 10.5
Aji Verde

FLANK STEAK* 15.5
Green Chimichurri

SHORT RIBS 18.5
Saffron Carrot Purée, Chimichurri

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

BIKINI 9.5
Jamón Serrano, Mahón

PORK BELLY 10.5
Membrillo Mostarda

BACON-WRAPPED DATES 8.5
Valdéon Mousse

CHISTORRA W/ SWEET & SOUR FIGS 10.5
Sherry Vinegar, Garlic

SALADS

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

KALE SALAD 10
Pears, Cranberries, Apple Dressing, Almonds

LARGE PLATES

CHICKEN PIMIENTOS 24.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 28.5
Squash, Mushrooms, Mojo Rojo

HALF / FULL

PAELLA VERDURAS 18 / 36
Green Beans, Squash, Peppers, Brussels Sprouts, Aji Verde

PAELLA MARISCOS 29 / 58
Shrimp, Calamari, Clams, Mussels

PAELLA SALVAJE 28 / 56
Sausage, Chicken, Rabbit, Green Beans

PARRILLADA BARCELONA* 33 / 66
Strip Steak, Chicken, Gaucho Sausage, Pork Loin

DESSERTS

OLIVE OIL CAKE 10
Sea Salt

FLAN CATALÁN 8

ARROZ CON LECHE 10
Coconut Milk, Cinnamon

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE 10
Persimmon Compote

EXECUTIVE CHEF SANTOS MENCHU
SOUS CHEF ALEX ROJAS

*Served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please inform your server if a person in your party has a food allergy

GIVE THE GIFT OF BARCELONA
Buy a $50 gift card and receive a $10 bonus

WINES BY THE GLASS

SPARKLING

			3oz	6oz	bottle
NV	**BarCava, Brut,** Penedès, Spain	*Xarel-lo Blend*	5.5	11	44
2023	**Sumarroca, 2CV, Interlat, Brut Nature,** Penedès, Spain	*Xarel-lo*	7	14	56
NV	**Tierra Limpia, Brut Rosé** Penedès, Spain	*Trepat*	6.5	13	52

WHITE

			3oz	6oz	bottle
2024	**Mila,** Rías Baixas, Spain	*Albariño*	6.5	13	52
2017	**Alberto Orte, A Portela Blanco,** Valdeorras, Spain	*Godello*	7.5	15	60
2022	**Oro de Castilla,** Rueda, Spain	*Verdejo*	6.25	12.5	50
2025	**Ostatu,** Rioja, Spain	*Viura, Malvasia*	7.25	14.5	58
2024	**Le Naturel,** Navarra, Spain	*Garnacha Blanca*	5	10	40
2024	**Pinord, Diorama,** Penedès, Spain	*Xarel-lo*	4.75	9.5	38
2023	**B.R.O.T., Blanc Inicial,** Penedès, Spain	*Xarel-lo, Riesling*	6.25	12.5	50
2024	**Orto Vins, Les Argiles,** Montsant, Spain	*Macabeo*	7	14	56
2024	**Bico Amarelo,** Vinho Verde, Portugal	*Loureiro, Alvarinho, Avesso*	4.5	9	36
2024	**Aylin,** San Antonio, Chile	*Sauvignon Blanc*	6	12	48
2025	**Bodega Cerro Chapeu,** Cerro Chapeu, Uruguay	*Chardonnay*	5.5	11	44
2025	**1752 Gran Tradicion,** Cerro Chapeu, Uruguay	*Petit Manseng Blend*	6.5	13	52
2024	**Iniceri, Abisso,** Sicily, Italy	*Catarratto*	6	12	48
2024	**Haus Rothenberg, Feinherb,** Nahe, Germany	*Riesling*	6.5	13	52

ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2024	**Familia Schroeder, Saurus,** Patagonia, Argentina	*Pinot Noir*	5	10	40
2024	**Liquid Geography,** Bierzo, Spain	*Mencía*	5.5	11	44
2024	**Christophe Avi,** Agenais, France	*Cabernet Sauvignon*	6	12	48
2023	**No Es Pituko,** Curicó Valley, Chile	*Sauvignon Blanc*	5.75	11.5	46

RED

			3oz	6oz	bottle
2019	**Nucerro, Reserva,** Rioja, Spain	*Tempranillo*	7	14	56
2021	**Marqués de Tomares, Crianza,** Rioja, Spain	*Tempranillo*	6.5	13	52
2025	**DeLibro,** Rioja, Spain	*Tempranillo, Garnacha*	5.5	11	44
2022	**Bardos, Viñedos de Altura,** Ribera Del Duero, Spain	*Tempranillo*	7	14	56
2024	**Glup Glup,** Cariñena, Spain	*Garnacha*	4.5	9	36
2024	**Adega Saiñas, Tinto,** Ribeira Sacra, Spain	*Mencía*	6.5	13	52
2024	**Sotabosc,** Montsant, Spain	*Garnacha, Cariñena*	6	12	48
2023	**La Vinyeta, Bongo*,** Emporda, Spain	*Monastrell*	5	10	40
2023	**Coster dels Olivers,** Priorat, Spain	*Cariñena, Garnacha*	7.5	15	60
2022	**Uva de Vida, Biográfico,** Toledo, Spain	*Tempranillo, Graciano*	7	14	56
2024	**La Vinyeta, 'Juanito',** Emporda, Spain	*Monastrell*	5	10	40
2024	**Vins de Pedra, Negre de Folls,** Conca De Barberá	*Trepat Blend*	5.5	11	44
2021	**Península, Vino de Montaña,** Sierra De Gredos, Spain	*Garnacha, Piñuela*	6	12	48
2023	**Caves São João, Baga Novo,** Bairrada, Portugal – Served Chilled	*Baga*	5.5	11	(L) 62
2020	**Gota, Bergamota,** Dão, Portugal	*Touriga Nacional Blend*	6.25	12.5	50
2023	**Quieto, Gran Corte,** Mendoza, Argentina	*Cabernet Franc, Malbec*	6.5	13	52
2022	**Alto de la Ballena,** Maldonado, Uruguay	*Cabernet Franc Blend*	5.5	11	44
2022	**Peñalolen,** Maipo, Chile	*Cabernet Sauvignon*	7	14	56
2022	**Polkura,** Colchagua, Chile	*Syrah*	7.5	15	60
2024	**Casas del Bosque,** Casablanca, Chile	*Pinot Noir*	7.25	14.5	58
2022	**Garage Wine Company, Revival,** Maule, Chile	*País*	5.75	11.5	46
2022	**Dom. des Tourelles, Bekaa Rouge,** Bekaa Valley, Lebanon	*Cabernet Blend*	6	12	48

SHERRY

DRY

			3oz	bottle
Jarana, Lustau, 750mL		*Fino*	5.5	44
La Cigarrera, 375mL		*Manzanilla*	8.5	34
Los Arcos, Lustau, 750mL		*Amontillado*	6	48
Carlos VII, Alvear, 375mL		*Amontillado*	14	56
Almacenista, 'Cueva Jurado', Lustau, 500mL		*Amontillado*	14	84
Península, Lustau, 750mL		*Palo Cortado*	9	72
15 Años, El Maestro Sierra, 375mL		*Oloroso*	13	52
Asuncion, Alvear, 375mL		*Oloroso*	13.5	54

SWEET

		3oz	bottle
Bodegas Gómez Nevado, 750mL	*Abocado*	10	80
East India Solera, Lustau, 750mL	*Oloroso Dulce*	9	72
Nectar, Gonzalez Byass, 375mL	*Pedro Ximénez*	9	36
Solera 1927, Alvear, 375mL	*Pedro Ximénez*	15	60

WINE FLIGHTS

3 Half Glasses

TRUST FALL 18.5
Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.

SHERRY SPECTRUM La Cigarrera / Los Arcos / 15 Años 14
A progression of dry style sherries, from bright and saline to rich and oxidative.

RIOJA IN THREE Ostatu Blanco / DeLibro / Marqués De Tomares 18
Three wines, three perspectives on one of Spain's most celebrated wine regions.

HELLO, OLD FRIEND BarCava / 1752 Gran Tradicion / Quieto Gran Corte 17.5
Some relationships are worth celebrating. Wines and people who helped shape our list.



COCKTAILS

BEES & BAYS (No ABV) 8
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

TEA TIME (No ABV) 9
Blue Flower Earl Grey Tea, Blueberry Shrub,
Salted Honey Syrup, Lemon, Aquafaba, Mint

PASSENGER PRINCESS 13.5
Prairie Vodka, Strawberry Infused Cappelletti, Lemon, El Guapo
Love Potion Bitters, Sparkling Water

GIN & JUS 12
Paco Pepe Andalucían Gin, Lime, Green Grape,
Pink Peppercorn, Ginger

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

ALEBRIJES 14
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,
Aquafaba, Dragonfruit & Tangerine Powders

SIDE HUSTLE 12.5
Lustau Solera Reserva Brandy, Bénédictine,
Pineapple, Lemon, Barcava

BOURBON SPICE RACK 13
Henry McKenna Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

IPANEMA 13
P-51 Cachaça, Cocchi Americano, Fino Jarana, Lemon

MR. ROGERS 14
Fig-Infused Redemption Rye, El Bandarra Vermouth,
Los Arcos Amontillado, Lemon

GINTONICS

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

CATALAN
Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit,
Lime, Rosemary

VALENCIAN
Paco Pepe Andalucían Gin, Fever Tree Indian Tonic,
Orange Blossom Water, Lemon, Orange, Thyme

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

SANGRIA

	glass	pitcher
WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	10.5	38
GUNS & ROSÉS Tierra Limpia Brut Rosé, Lillet Rosé, Deep Ellum Vodka, Peach Nectar, Grapefruit	13	52

BEER

DRAFT

	caña	doble
Estrella Galicia, Lager—Spain	4.5	9
Real Ale Brewing Co., Axis IPA—TX	3.75	7.5
Revolver, Blood & Honey Wheat—TX	4.25	8.5

BOTTLES & CANS

Peroni, Lager—Italy	9
903 Brewers, Cerveza Por Favor—TX	7.5
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Community Beer Co., Texas Lager—TX	8
Hitachino, Nest White—Japan	14
Avery, Island Rascal, Passion Fruit Witbeir—CO	9.5
Dogfish Head, Sea Quench Sour—DE	8.5
Founders, All Day IPA—MI	7
Lagunitas, Maximus IPA—CA	8.5
Deep Ellum, IPA—TX	8
Lone Pint, Yellow Rose IPA—TX	12
Oak Highland Brewing, Freaky Deaky Belgian Tripel—TX	10.5
Isastegi, Sagardo Natural Cider (750mL)—Spain	28
Austin Eastciders, Original Dry Cider—TX	8.5