

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

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

NDUJA SALAMI
Chicago, US
Spicy, Spreadable Salami

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

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

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

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

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JAMÓN MANGALICA 15
Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

WAGYU CECINA 14
Chicago, US
Cured Beef For 12-16 Weeks, Pressed And Cold Smoked With Hickory Pepper, Smokey

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

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

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

TAPAS

HOUSE MADE FOCACCIA 4
Rosemary, Olive Oil

MARINATED OLIVES & GIARDINIERA 6
Thyme, Lemon Zest

EGGPLANT CAPONATA 6.5
Bell Peppers, Balsamic, Basil

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

MUSHROOM MONTADITO 11.5
Truffle Sheeps Cheese

ROASTED CAULIFLOWER 9.5
Spiced Yogurt, Mint

ROASTED CELERIAC 8.5
Shallots, Hazelnut Picada

SEVILLA WHITE BEAN STEW 8
Vegetable Sofrito

CRISPY BRUSSELS SPROUTS 9.5
Lemon Vinaigrette, Fresno Peppers

BROCCOLINI 9.5
Harissa, Garlic

BUTTERNUT SQUASH ARANCINI 9
Mojo Verde

ROASTED CARROTS 8.5
Labneh, Sumac

QUESO A LA PLANCHA 9.5
Caña De Cabra, Membrillo

HOUSE-MADE RICOTTA 10
Persimmon Marmalade, Focaccia

SWEET POTATO HUMMUS 9.5
Tahini, Spiced Pepitas

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

POTATO TORTILLA 7.5
Chive Sour Cream

MARINATED BOQUERONES 8.5
Dill Toun, Potato Xips

GAMBAS AL AJILLO 10.5
Guindilla Pepper, Scallions, Garlic

SEARED SCALLOPS 18
Parsnip Purée, Cauliflower Gremolata

MUSSELS 13.5
Saffron Sofrito, Chorizo

FLOUNDER 17
Sunchokes, Hazelnuts

PRAWNS 17.5
Aji Amarillos

GRILLED PULPO 15.5
Mojo Rojo, Fingerling Potatoes

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

CHICKEN PINTXO 10.5
Dill Aioli

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

BACON-WRAPPED DATES 8.5
Valdeón Mousse

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

VENISON TARTARE 14.5
Savoy Cabbage, Beets, Aji Amarillo

STEAK PAILLARD 14.5
Crispy Potatoes, Pepper Vinaigrette

SHORT RIB 17
Carrot Purée, Green Chimichurri

BONE MARROW 14.5
Roasted Garlic, Giardinera

SALADS

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

BRUSSELS SPROUTS 10
Apples, Feta, Pedro Ximenez Vinaigrette

BEETS 8.5
Horseradish Crème Fraîche

LARGE PLATES

CHICKEN PIMIENTOS 24.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 28.5
Mojo Rojo, Fingerling Potatoes

PAELLA SALVAJE HALF / FULL 28 / 56
Pork, Chicken, Chorizo, Chickpeas

PAELLA VERDURAS 18 / 36
Broccolini, Squash, Peppers, Aioli

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

PARILLADA BARCELONA* 33 / 66
Strip Steak, Chicken, Pork, Chorizo

DESSERTS

FLAN CATALÁN 7

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

OLIVE OIL CAKE 10
Sea Salt

BASQUE BURNT CHEESECAKE 10
Apples

CREPAS WITH SEASONAL FRUIT 8
Citrus Cream, Poached Apples 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	<i>Xarel-lo Blend</i>
2021	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>
NV	Tierra Limpia, Brut Rosé , Penedès, Portugal	<i>Trepato</i>

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>
2023	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>
2023	Menade , Rueda, Spain	<i>Verdejo</i>
2023	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>
2022	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>
2021	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>
2023	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>
2020	Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>
2023	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>
2022	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>
2023	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	<i>Mencia</i>
2022	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>
2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>
2023	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>

RED

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

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>
La Cigarrera , 375mL	<i>Manzanilla</i>
Los Arcos , Lustau, 750mL	<i>Amontillado</i>
Carlos VII , Alvear, 375mL	<i>Amontillado</i>
Península , Lustau, 750mL	<i>Palo Cortado</i>
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>
Asuncion , Alvear, 375mL	<i>Oloroso</i>

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>
Toro Albala , 1999, 750mL	<i>Pedro Ximénez</i>
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>

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)

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

3oz	6oz	bottle
5.5	11	44
7	14	56
6.5	13	52

3oz	6oz	bottle
6	12	48
6.5	13	52
6	12	48
5	10	40
4.75	9.5	38
6.25	12.5	50
7	14	56
6	12	48
5.5	11	44
5	10	40
5.5	11	44
5	10	40
6.5	13	52
6	12	48
6.5	13	52

3oz	6oz	bottle
5.5	11	44
5	10	40
6	12	48
5.5	11	44

3oz	6oz	bottle
7	14	56
6	12	48
6.5	13	52
4.5	9	36
4.75	9.5	(L) 53
6.5	13	52
6	12	48
7.5	15	60
5.5	11	44
5	10	40
6	12	48
7	14	56
6	12	48
5.75	11.5	46
6.5	13	52
5	10	40
6.75	13.5	54
6.5	13	52
7	14	56
5.75	11.5	46
7	14	56
6	12	48

3oz	bottle
5.5	44
8.5	34
6	48
14	56
9	72
13	52
13.5	54

3oz	bottle
9	72
9	36
20	160
15	60

COCKTAILS

BEES & 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

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

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

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

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

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

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	glass	pitcher
Rioja Wine, Elderflower, Citrus Infused	10.5	38
Dark Rum, Guava Nectar		

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

BEER

DRAFT	caña	doble
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

