

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

CHORIZO PICANTE

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

'NDUJA

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

BASQUE SALAMI

Chicago, US
Berkshire Pork Peppery, Fruity

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

FUET

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

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

IDIAZÁBAL

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

MAHÓN

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

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

AGED MAHÓN

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

DÉLICE DE BOURGOGNE

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

DRUNKEN GOAT

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

CAÑA DE CABRA

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

CABRA ROMERO

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

JAMÓN MANGALICA

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

WAGYU CECINA

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

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

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

TAPAS

HOUSE MADE FOCACCIA

Rosemary, Sea Salt

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

BRUSSELS SPROUTS

Herb Lemon Vinaigrette

BROCCOLINI

Harissa, Garlic

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

CRISPY SUNCHOKES

Salsa Verde

ROASTED BEETS

Ajo Blanco, Hazelnut Oil

ROASTED CARROTS

Pistachio Pesto, Lemon Zest

CHAMPIÑONES A LA PLANCHA

Black Garlic Aioli, Chives

ROASTED CAULIFLOWER

Toum, Manchego

STUFFED PIQUILLO PEPPERS

Sheep's Cheese, Herb Mojo

WHIPPED SHEEP'S CHEESE

Truffle Agave, Pimentón

HUMMUS

Piquillo Peppers, Onions

QUESO A LA PLANCHA

Tetilla, Figs Mostarda

SWEET POTATOES

Chermoula

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

MARINATED BOQUERONES

Piparras, Castelvetrano Olives

GRILLED PULPO

Mojo Rojo, Fingerling Potatoes

GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

LOCAL PRAWNS

Aji Amarillo

SEARED SCALLOPS

Pepita Romesco Sauce

ROASTED OYSTERS

Matagorda Pearls
Chorizo Migas, Sherry, Manchego

REDFISH A LA PLANCHA

Vizcaina

MUSSELS

Salsa Verde

CHICKEN PINTXOS

Dill Aioli

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

SPICED BEEF EMPANADAS

Red Pepper Sauce

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

BACON-WRAPPED DATES

Valdeón Mousse

PORK BELLY

Membrillo Mostarda

VENISON CARPACCIO

Cervena
Capers, Egg Yolk, Harissa Yogurt, Manchego

SPECK MONTADITO

Speck, Arugula, Sheep's Cheese

FLANK STEAK

Carrot Mojo

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

KALE SALAD

Anchovies Dressing, Migas, Manchego Cheese

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

Mojo Rojo, Fingerling Potatoes

NEW YORK STRIP

Truffle Vinaigrette, Potatoes

PAELLA VERDURAS

Broccolini, Brussels Sprouts, Peppers, Ferradura Beans, Mojo Verde

PAELLA MARISCOS

Shrimp, Calamari, Mussels, Clams

PAELLA SALVAJE

Chicken Thigh, Rabbit, Pork, Ferradura Beans

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Chorizo Gaucho

DESSERTS

ARROZ CON LECHE

Coconut Milk, Cinnamon.

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

OLIVE OIL CAKE

Sea Salt

FLAN CATALÁN

Poached Apples

BASQUE BURNT CHEESECAKE

Poached Apples

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

WHITE

2024	Mila , Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2024	Rezabal , Getariako Txakolina, Spain	Hondarribi Zuri	6	12	48
2024	Menade , Rueda, Spain	Verdejo	6.5	13	52
2024	Le Naturel , Navarra, Spain	Garnacha Blanca	6	12	48
2024	Pinord, Diorama , Penedès, Spain	Xarel-lo	5	10	40
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	Xarel-lo	4.75	9.5	38
2024	Orto Vins, Les Argiles , Montsant, Spain	Xarel-lo, Riesling	6.25	12.5	50
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	Macabeo	7	14	56
2024	Bico Amarelo , Vinho Verde, Portugal	Pedro Ximénez	6	12	48
2024	Aylin , San Antonio, Chile	Loureiro, Alvarinho, Avesso	4.5	9	36
2025	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	Sauvignon Blanc	5.5	11	44
2024	Mary Taylor, Clara Sala , Sicily, Italy	Chardonnay	5	10	40
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Grillo	6	12	48
2024	Leitz, Feinherb , Rheingau, Germany	Petit Manseng Blend	6.5	13	52
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	Riesling	6.5	13	52
		Riesling	4.75	9.5	38

ROSÉ & SKIN CONTACT

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

RED

2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	3oz	6oz	bottle
2021	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	7	14	56
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	6	12	48
2024	Glup Glup , Cariñena, Spain	Tempranillo	6.5	13	52
NV	Le Naturel Zero Zero Tinto , Navarra, Spain (Alcohol Free)	Garnacha	4.5	9	36
2022	Azul y Garanja , Navarra, Spain	Garnacha	4.75	9.5	38
2021	Alberto Orte, A Portela , Valdeorras, Spain	Tempranillo	4.75	9.5	(L) 53
2024	Sotabosc , Montsant, Spain	Mencía	6.5	13	52
2022	Uva de Vida, Biográfico , Toledo, Spain	Garnacha, Cariñena	6	12	48
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	Tempranillo, Graciano	7	14	56
2023	La Vinyeta, Bongo* , Emporda, Spain	Trepat Blend	5.5	11	44
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	Monastrell	5	10	40
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	Garnacha, Piñuela	6	12	48
2021	Coster dels Olivers , Priorat, Spain	Bobal	6	12	48
2020	Gota, Bergamota , Dão, Portugal	Cariñena, Garnacha	7.5	15	60
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	Touriga Nacional Blend	6.25	12.5	50
2022	Quieto, Gran Corte , Mendoza, Argentina	Baga	5.5	11	(L) 62
2022	Peñalolen , Maipo, Chile	Cabernet Franc, Malbec	6.5	13	52
2022	Polkura , Colchagua, Chile	Cabernet Sauvignon	6.75	13.5	54
2024	Casas del Bosque , Casablanca, Chile	Syrah	6.5	13	52
2022	Garage Wine Company, Revival , Maule, Chile	Pinot Noir	7	14	56
2022	Alto de la Ballena , Maldonado, Uruguay	País	5.75	11.5	46
2022	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Cabernet Franc Blend	5.5	11	44
		Cabernet Blend	6	12	48

SHERRY

DRY

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

SWEET

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

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut 13.5
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

ACID TRIP Bico Amarelo / B.R.O.T. / Baga Novo 16
High. Acid. Wines.

BIO-CURIOUS Diorama / Uva De Vida / Clos Lojen 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

NEW WORLD, OLD SCHOOL Cerro Chapeu Chardonnay / Saurus Rosé / Revival País 14.5
Blurring the lines between the old and new worlds. South American wines with a classic, traditional style

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

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

GIN & JUS 11
Paco Pepe Andalucían Gin, Lime, Green Grape,
Pink Peppercorn, Ginger

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

ALEBRIJES 13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,
Aquafaba, Dragonfruit & Tangerine Powders

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

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

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

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
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

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
Community Beer Co., Texas Lager—TX 7
Peroni, Lager—Italy 8.5
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
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
Isastegi, Sagardo Natural Cider (750mL)—Spain 28
Oak Highland Brewing, Freaky Deaky Belgian Tripel—TX 10.5
Austin Eastciders, Original Dry Cider—TX 7.5

