

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp	JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	15
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	WAGYU CECINA Illinois, US Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky	14
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	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	QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant	8.5
’NDUJA Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl	MAHÓN Castilla-La Mancha, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28
BASQUE SALAMI Chicago, US Berkshire Pork Peppery, Fruity	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	<i>Speck, Jamón Serrano, Mahón, Manchego, Guindilla Peppers, Marcona Almonds, Olives, Patatas Bravas</i>	
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent			

TAPAS

HOUSE MADE FOCACCIA Rosemary, Sea Salt	4	MARINATED BOQUERONES Piparras, Castelvetrano Olives	8.5
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6	GRILLED PULPO Mojo Rojo, Fingerling Potatoes	15.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	6.5	GAMBAS AL AJILLO Guindilla Peppers, Scallions, Garlic	10.5
BRUSSELS SPROUTS Herb Lemon Vinaigrette	9	LOCAL PRAWNS Aji Amarillo	16.5
BROCCOLINI Harissa, Garlic	9.5	SEARED SCALLOPS Pepita Romesco Sauce	18
CRISPY SUNCHOKES Salsa Verde	10.5	ROASTED OYSTERS <i>Matagorda Pearls</i> Chorizo Migas, Sherry, Manchego	14
ROASTED BEETS Ajo Blanco, Hazelnut Oil	9	MUSSELS Salsa Verde	13.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	REDFISH A LA PLANCHA Vizcaina	15.5
ROASTED CARROTS Pistachio Pesto, Lemon Zest	8.5	CHICKEN PINTXOS Dill Aioli	10.5
CHAMPIÑONES A LA PLANCHA Black Garlic Aioli, Chives	10.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
ROASTED CAULIFLOWER Toum, Manchego	9.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
STUFFED PIQUILLO PEPPERS Sheep's Cheese, Herb Mojo	9	ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	9.5
WHIPPED SHEEP'S CHEESE Truffle Agave, Pimentón	8.5	BACON-WRAPPED DATES Valdeón Mousse	8.5
HUMMUS Piquillo Peppers, Onions	7.5	PORK BELLY Aji Verde	10.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5	VENISON CARPACCIO <i>Cervena</i> Capers, Egg Yolk, Harissa Yogurt, Manchego	17
POTATO TORTILLA Chive Sour Cream	7.5	SPECK MONTADITO Speck, Arugula, Sheep's Cheese	11.5
		FLANK STEAK Carrot Mojo	15.5

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
KALE SALAD Anchovies Dressing, Migas, Manchego Cheese	10

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
WHOLE ROASTED BRANZINO Mojo Rojo, Fingerling Potatoes	28.5
NEW YORK STRIP Truffle Vinaigrette, Potatoes	38.5
	HALF / FULL
PAELLA VERDURAS Broccolini, Brussels Sprouts, Peppers, Ferradura Beans, Mojo Verde	18 / 36
PAELLA SALVAJE Rabbit, Chicken Thigh, Ferradura Beans	28 / 56
PAELLA MARISCOS Shrimp, Calamari, Mussels, Clams	29 / 58
PARRILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Chorizo Gaucho	33 / 66

DESSERTS

ARROZ CON LECHE Marcona Almonds	10
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
OLIVE OIL CAKE Sea Salt	10
FLAN CATALÁN	7
BASQUE BURNT CHEESECAKE Poached Apples	10

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

WHITE

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

ROSÉ & SKIN CONTACT

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

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2021	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6	12	48
2024	Glup Glup , Cariñena, Spain	<i>Tempranillo</i>	6.5	13	52
NV	Le Naturel Zero Zero Tinto , Navarra, Spain (Alcohol Free)	<i>Garnacha</i>	4.5	9	36
2022	Azul y Garanza , Navarra, Spain	<i>Garnacha</i>	4.75	9.5	38
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2024	Sotabosc , Montsant, Spain	<i>Mencía</i>	6.5	13	52
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Tempranillo, Graciano</i>	7	14	56
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
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2021	Coster dels Olivers , Priorat, Spain	<i>Bobal</i>	6	12	48
2020	Gota, Bergamota , Dão, Portugal	<i>Cariñena, Garnacha</i>	7.5	15	60
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2022	Quieto, Gran Corte , Mendoza, Argentina	<i>Baga</i>	5.5	11	(L) 62
2022	Peñalolen , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2024	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
2022	Alto de la Ballena , Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
2022	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley , Lebanon	<i>Cabernet Franc Blend</i>	5.5	11	44
		<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>Manzanilla</i>	8.5	34
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	6	48
Almacenista, ‘Cueva Jurado’ , Lustau, 500mL	<i>Amontillado</i>	14	56
Península , Lustau, 750mL	<i>Amontillado</i>	14	84
15 Años , El Maestro Sierra, 375mL	<i>Palo Cortado</i>	9	72
Asuncion , Alvear, 375mL	<i>Oloroso</i>	13	52
	<i>Oloroso</i>	13.5	54

SWEET

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

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)		13.5
ACID TRIP Bico Amarelo / B.R.O.T. / Baga Novo High. Acid. Wines.		16
BIO-CURIOUS Diorama / Uva De Vida / Clos Lojen Many of our wines use Biodynamic farming practices, here are three incredible examples		16
NEW WORLD, OLD SCHOOL Cerro Chapeu Chardonnay / Saurus Rosé / Revival País Blurring the lines between the old and new worlds. South American wines with a classic, traditional style		14.5

COCKTAILS

BEEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
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PICA PICA Reyka Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
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GIN & JUS Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	13.5
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SIDE HUSTLE Raynal VSOP Brandy, Bénédictine, Pineapple, Lemon, Barcava	13
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
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IPANEMA P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	13
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LAIRD’S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5
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GINTONICS

Inspired by three of Spain’s most iconic regions.	15
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CATALAN Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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VALENCIAN Paco Pepe Andalucían Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
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SANGRIA

NON-ALC WHITE OR RED SANGRIA	glass	pitcher
NA Red or White Wine, Fever Tree Grapefruit, Lemon, Guava Nectar, Orange, Mint	9.5	34

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

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

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