barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

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

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

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

SALCHICHÓN DE VIC
Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

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

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

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

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

MAHÓN
Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty

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

TETILLA
Galicia, ES
Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy

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

SMOKIN' GOAT
Islas Canarias, ES
Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild

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

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

Patatas Bravas, Marcona Almonds, Marinated Olives, Giardiniera, Manchego, Mahón, Jamón Serrano, Fuet

TAPAS

MARINATED OLIVES & GIARDINIERA 6
Thyme, Lemon Zest

EGGPLANT CAPONATA 6.5
Bell Peppers, Balsamic, Basil

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

ROASTED CAULIFLOWER 9.5
Yogurt, Zhug

CARROTS 8.5
Harissa, Yogurt

MUSHROOMS A LA PLANCHA 12.5
Salsa Verde

GIGANTE BEANS 7
Olive Gremolata, Migas

OKRA 8
Thyme Vinaigrette

ZUCCHINI BUÑUELOS 8.5
Dill, Lemon

PAN CON TOMATE 7
Heirloom Tomato, Sherry

ROASTED BEETS 8.5
Marrow, Orange

QUESO A LA PLANCHA 9.5
Caña De Cabra, Persimmon Jam

HUMMUS 7.5
Wild Musrooms, Urfa Butter

WHIPPED SHEEP'S CHEESE 9.5
Truffle Honey, Focaccia

POTATO TORTILLA 7.5
Chive Sour Cream

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

BOQUERONES 7
Castelvetrano Olives, Orange Zest, Piquillos

STEAMED MUSSELS 13.5
Sofrito, Chistorria

ROASTED OYSTERS 13.5
Guajillo, Salsa

GAMBAS AL AJILLO 10.5
Guindilla Pepper, Scallions, Garlic

PULPO GALLEGO 16.5
Potatoes, Red Chimichurri

SWORDFISH A LA PLANCHA 15.5
Bagna Cauda

SEARED PRAWNS 13
Cherry Pepper Chimichurri

CHICKEN THIGH 10.5
Aji Verde

BACON-WRAPPED DATES 8.5
Valdéon Mousse

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

BONE MARROW 15.5
Pickled Fennel, Green Chimichurri

FLANK STEAK 18
Green Chimichurri

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

SALADS

HEIRLOOM TOMATOES 9.5
Ajo Blanco, Piparras, Almonds

SWEET POTATO SALAD 10.5
Arugula, Feta, Pumpkin Seeds

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

LARGE PLATES

CHICKEN PIMIENTOS 24.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 28.5
Carrots, Potatoes, Salsa Verde

HALF / FULL

PAELLA VERDURAS 18 / 36
Corn, Green Beans, Okra, Mushrooms

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

PAELLA SALVAJE 28 / 56
Chicken, Pork Belly, Chistorra, Chickpeas

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

DESSERTS

FLAN CATALÁN 8

OLIVE OIL CAKE 10
Sea Salt

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

BURNT BASQUE CHEESECAKE 10
Persimmon

ARROZ CON LECHE 7

EXECUTIVE CHEF EMILIO GARCIA

*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

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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
2025	**Mila,** Rías Baixas, Spain	*Albariño*	6.5	13	52
2025	**Oro de Castilla,** Rueda, Spain	*Verdejo*	6.25	12.5	50
2025	**Ostatu,** Rioja, Spain	*Viura, Malvasia*	7.25	14.5	58
2025	**Le Naturel,** Navarra, Spain	*Garnacha Blanca*	5	10	40
2024	**Pinord, Diorama,** Penedès, Spain	*Xarel-lo*	4.75	9.5	38
2025	**Orto Vins, Les Argiles,** Montsant, Spain	*Macabeo*	7	14	56
2023	**Bico Amarelo,** Vinho Verde, Portugal	*Loureiro, Alvarinho, Avesso*	4.5	9	36
2025	**Aylin,** San Antonio, Chile	*Sauvignon Blanc*	6	11	48
2025	**Bodega Cerro Chapeu,** Cerro Chapeu, Uruguay	*Chardonnay*	5.5	10	40
2025	**1752 Gran Tradicion,** Cerro Chapeu, Uruguay	*Petit Manseng Blend*	6.5	13	52
2025	**Iniceri, Abisso,** Sicily, Italy	*Catarratto*	6	12	48

ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2024	**Liquid Geography,** Bierzo, Spain	*Mencía*	5.5	11	44
2024	**Familia Schroeder, Saurus,** Patagonia, Argentina	*Pinot Noir*	5	10	40
2025	**Christophe Avi,** Agenais, France	*Cabernet Sauvignon*	6	12	48
2026	**No Es Pituko,** Curicó Valley, Chile	*Sauvignon Blanc*	5.75	11.5	46

RED

			3oz	6oz	bottle
2020	**Nucerro, Reserva,** Rioja, Spain	*Tempranillo*	7	14	56
2021	**Marqués de Tomares, Crianza,** Rioja, Spain	*Tempranillo*	6.5	13	52
2023	**Bardos, Viñedos de Altura,** Ribera Del Duero, Spain	*Tempranillo*	7	14	56
2025	**Glup Glup,** Cariñena, Spain	*Garnacha*	4.5	9	36
NV	**Le Naturel Zero Zero Tinto,** Navarra, Spain (Alcohol Free)	*Garnacha*	4.75	9.5	38
2021	**Alberto Orte, A Portela,** Valdeorras, Spain	*Mencía*	6.5	13	52
2024	**Sotabosc,** Montsant, Spain	*Garnacha, Cariñena*	6	12	48
2023	**Coster dels Olivers,** Priorat, Spain	*Cariñena, Garnacha*	7.5	15	60
2025	**Vins de Pedra, Negre de Folls,** Conca De Barberá, Spain	*Trepat Blend*	5.5	11	44
2024	**La Vinyeta, Bongo*,** Emporda, Spain	*Monastrell*	5	10	40
2021	**Península, Vino de Montaña,** Sierra De Gredos, Spain	*Garnacha, Piñuela*	6	12	48
2022	**Uva de Vida, Biográfico,** Toledo, Spain	*Tempranillo, Graciano*	7	14	56
2020	**Gota, Bergamota,** Dão, Portugal	*Touriga Nacional Blend*	6.25	12.5	50
2023	**Caves São João, Baga Novo,** Bairrada, Portugal – Served Chilled	*Baga*	5.5	11	(L) 62
2023	**Quieto, Gran Corte,** Mendoza, Argentina	*Cabernet Franc, Malbec*	6.5	13	52
2022	**Peñalolen,** Maipo, Chile	*Cabernet Sauvignon*	7	14	56
2022	**Polkura,** Colchagua, Chile	*Syrah*	7.5	15	60
2025	**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
2023	**Dom. des Tourelles, Bekaa Rouge,** Bekaa Valley, Lebanon	*Cabernet Blend*	6	12	48

SHERRY

DRY

		3oz	bottle
Jarana, Lustau, 750mL	*Fino*	5.5	44
Almacenista, 'Gonzalez Obregon', Lustau, 500mL	*Amontillado*	10	60
Los Arcos, Lustau, 750mL	*Amontillado*	6	48
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.

BIO-CURIOUS Diorama / Sotabosc / Biografico 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

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 Organic Vodka, Strawberry Infused Cappelletti,
Lemon, Sparkling Water, Love Potion Bitters

GIN & JUS 12
Paco Pepe Andalucian 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 Andalucian Gin, Fever Tree Mediterranean Tonic,
Grapefruit, Lime, Rosemary

VALENCIAN
Paco Pepe Andalucian 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, Triple Sec, Citrus Infused Dark Rum, Peach Nectar	10.5	38
GUNS & ROSÉS Tierra Limpia Brut Rosé, Lillet Rosé, Deep Ellum Vodka, Peach Nectar, Grapefruit	13	52

BEER

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT	8
Estrella Galicia, Lager—Spain	8.5
Peroni, Lager—Italy	9
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Community Beer Co., Texas Lager—TX	7.5
Avery, White Rascal, Belgian White Ale—CO	9.5
Wild Acre, Texas Blonde—TX	8
Martin House, True Love Raspberry Sour—TX	8.5
Hitachino, Nest White—Japan	14
Deep Ellum, IPA—TX	8
Founders, All Day IPA—MI	7
Lagunitas, Maximus IPA—CA	8.5
Lone Pint, Yellow Rose IPA—TX	12
Manhattan Project, Half Life Hazy IPA—TX	8.5
Austin Eastciders, Original Dry Cider—TX	8.5
Isastegi, Sagardo Natural Cider (750mL)—Spain	28