

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

BASQUE SALAMI

Illinois, US
Berkshire Pork, Peppery, Fruity

SPECK

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

CHORIZO PICANTE

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

SALCHICHÓN DE VIC

Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

'NDUJA

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

FUET

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

AGED MANCHEGO

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

AGED MAHÓN

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

VALDEÓN

Castilla Y León, ES
Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent

SMOKIN' GOAT

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

MAHÓN

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

CABRA ROMERO

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

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

DÉLICE DE BOURGOGNE

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

JAMÓN MANGALICA

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

QUESO DE TRUFA

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

WAGYU CECINA

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

APERITIVO BOARD

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

Patatas Bravas, Marinated Olives, Almonds, Drunken Goat, Manchego, Jamón Serrano, Fuet, Guindilla Peppers

TAPAS

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

6.5

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6

BEETS

Saffron, Orange, Oregano

8.5

CRISPY SUNCHOKES

Harissa, Lime

9

BRAISED TURNIPS

Lemon, Thyme

10.5

CARROTS

Chermoula, Tahini

8.5

MUSHROOMS A LA PLANCHA

Salsa Verde

12.5

BROCCOLINI

Caper Vinaigrette

9.5

ROASTED CAULIFLOWER

Green Goddess

8.5

BRUSSELS SPROUTS

Salbitxada

9.5

SQUASH ARANCINI

Maple Agridulce, Manchego

7

SWEET POTATO HUMMUS

Tahini, Spiced Pepitas

7.5

WHIPPED RICOTTA

Texas Honey, Bee Pollen, Focaccia

10.5

BURRATA

Golden Beets, Pistachios

10

POTATO TORTILLA

Chive Sour Cream

7.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

BOQUERONES

Castelvetrano Olives, Orange Zest, Piquillos

7

HAMACHI CRUDO*

Aji Amarillo, Radish, Cilantro

14.5

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

10.5

SEARED PRAWNS

Red Chimichurri

13

PULPO GALLEGO

Potatoes, Pimentón

15.5

STEELHEAD A LA PLANCHA

Vizcaina

14.5

STEAMED MUSSELS

Saffron Sofrito

13.5

GRILLED OYSTERS

Harissa, Sherry Vinegar

14.5

CHICKEN THIGH

Aji Verde

10.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

BACON-WRAPPED DATES

Valdeón Mousse

8

CHISTORA W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

10.5

TRUFFLED BIKINI

Speck, Riojana

9.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

STEAK PAILLARD

Pepper Vinaigrette, Crispy Potatoes

15.5

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

KALE SALAD

Golden Raisins, Orange, Almonds, Feta, Onions

10

BIB SALAD

Mustard, Woolly Woolly, Shallots, Dried Cherries

11

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

24.5

SQUID FIDEOS

Calamari, Garlic Aioli

HALF / FULL

17 / 34

PAELLA VERDURAS

Squash, Carrots, Brussels Sprouts, Mushrooms, Garlic Aioli

18 / 36

PAELLA MARISCOS

Calamari, Shrimp, Mussels, Clams

29 / 58

PAELLA SALVAJE

Chicken, Chistorra, Sausage, Chickpeas

28 / 56

PARRILLADA BARCELONA*

NY Strip Steak, Chicken, Chorizo, Pork Loin

33 / 66

DESSERTS

OLIVE OIL CAKE

Sea Salt

10

FLAN CATALÁN

8

BURNT BASQUE CHEESECAKE

Poached Pears

10

ARROZ CON LECHE

Marcona Almonds, Cinnamon

7

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

EXECUTIVE CHEF ELLIE HENDERSON EXECUTIVE SOUS CHEF KANE LANORE

*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
2021	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepát</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	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	6.5	13	52
2024	Menade , Rueda, Spain	<i>Verdejo</i>	5	10	40
2024	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	6	12	48
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	4.75	9.5	38
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	5.5	11	44
2024	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	6.25	12.5	50
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	7	14	56
2023	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	6	12	48
2025	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	5	10	40
2024	Clara Sala, Mary Taylor , Sicily, Italy	<i>Grillo</i>	6.5	13	52
2023	Von Winning 'Winnings' , Pfalz, Germany	<i>Riesling</i>	6	12	48
			6.5	13	52

ROSÉ & SKIN CONTACT

2024	Liquid Geography , Bierzo, Spain	<i>Mencia</i>	3oz	6oz	bottle
2024	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2024	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5	10	40
2024	No Es Pituko , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	6	12	48
			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>Garnacha</i>	6.5	13	52
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.5	9	36
2019	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencia</i>	4.75	9.5	(L) 53
2024	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.5	13	52
2021	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	6	12	48
2024	Vins de Pedra, Negre de Folls , Conca De Barberá, Spain	<i>Trepát Blend</i>	7.5	15	60
2023	La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	5.5	11	44
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	5	10	40
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	6	12	48
2024	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	7	14	56
2020	Gota, Bergamota , Dão, Portugal	<i>Touriga Nacional Blend</i>	6	12	48
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	6.25	12.5	50
2022	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	5.5	11	(L) 62
2021	Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2024	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	6.5	13	52
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	7	14	56
2022	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.75	11.5	46
2022	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	5.5	11	44
			6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 375mL	<i>Manzanilla</i>	5.5	44
Almacenista, 'Gonzalez Obregon' , Lustau, 500mL	<i>Amontillado</i>	8.5	34
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	10	60
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	6	48
Península , Lustau, 750mL	<i>Palo Cortado</i>	14	56
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	9	72
Asuncion , Alvear, 375mL	<i>Oloroso</i>	13	52
		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 13.5
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

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

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

NEW WORLD, OLD SCHOOL Cerro Chapeau Chardonnay / Saurus Pinot Noir Rose / Revival Pais 14.5
3 wines from the New World with “Old School” classic character

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

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

SIDE HUSTLE 13
Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava

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

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

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 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

WHITE OR RED SANGRIA
Rioja Wine, Elderflower, Citrus Infused 10.5
Dark Rum, Guava Nectar 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 7

Peroni, Lager—Italy 8.5

Martin House, True Love Raspberry Sour—TX 8

Wild Acre, Texas Blonde—TX 7.5

Hitachino, Nest White—Japan 14

Deep Ellum, IPA—TX 7.5

Founders, All Day IPA—MI 6.5

Lagunitas, Maximus IPA—CA 8

Lone Pint, Yellow Rose IPA—TX 12

Austin Eastciders, Original Dry Cider—TX 7.5

Isastegi, Sagardo Natural Cider (750mL)—Spain 28

