

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

Fuet, 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

ROASTED CARROTS

Pistachio Pesto, Lemon Zest

BROCCOLINI

Harissa Vinaigrette

ROASTED BEETS

Ajo Blanco, Hazelnut Oil

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

CHAMPIÑONES A LA PLANCHA

Black Garlic Aioli, Chives

ROASTED CAULIFLOWER

Toum, Manchego

CRISPY SUNCHOKES

Salsa Verde

STUFFED PIQUILLO PEPPERS

Sheep's Cheese, Herb Mojo

WHIPPED SHEEP'S CHEESE

Truffle Agave, Pimentón

HUMMUS

Wild Mushrooms, Scallions, Urfa Biber

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

POTATO TORTILLA

Chive Sour Cream

SWEET POTATOES

Chermoula

GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

MARINATED BOQUERONES

Piparras, Castelvetroano Olives

MUSSELS

Salsa Verde

REDFISH A LA PLANCHA

Vizcaina

SEARED SCALLOPS

Pepita Romesco Sauce

GRILLED PULPO

Mojo Rojo, Fingerling Potatoes

ROASTED OYSTERS

Matagorda Pearls
Chorizo Migas, Sherry, Manchego

LOCAL PRAWNS

Aji Amarillo

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

TRUFFLED BIKINI

Serrano, Mahón

VENISON CARPACCIO

Cervena
Capers, Egg Yolk, Harissa Yogurt, Manchego

SPECK MONTADITO

Speck, Arugula, Sheep's Cheese

HANGAR STEAK

Carrot Mojo

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

KALE SALAD

Anchovies Dressing, Migas, Manchego Cheese

LARGE PLATES

NEW YORK STRIP

Truffle Vinaigrette, Potatoes

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

Mojo Rojo, Fingerling Potatoes

PAELLA VERDURAS

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

PAELLA MARISCOS

Shrimp, Calamari, Clams, Mussels

PAELLA SALVAJE

Rabbit, Chicken, 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

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

WHITE

2024	Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2024	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2024	Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2024	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2024	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2024	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
2024	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2025	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2024	Mary Taylor, Clara Sala , Sicily, Italy	<i>Grillo</i>	6	12	48
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2023	Von Winning 'Winnings' , Pfalz, Germany	<i>Riesling</i>	6.5	13	52
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	4.75	9.5	38

ROSÉ & SKIN CONTACT

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

RED

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

SHERRY

DRY

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

SWEET

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

