

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

JAMÓN SERRANO

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

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

SALCHICHÓN DE VIC

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

BASQUE SALAMI

Chicago, US
Berkshire Pork Peppery, Fruity

CHORIZO PICANTE

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

'NDUJA

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

SPECK

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

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

VALDEÓN

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

CABRA ROMERO

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

MAHÓN

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

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

AGED MAHÓN

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

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

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

Jamón Serrano, Fuet, Mahón, Manchego, Pickled Vegetables, Olives, Patatas Bravas, Marcona Almonds

TAPAS

HOUSE MADE FOCACCIA

Rosemary, Sea Salt

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

CHAMPIÑONES A LA PLANCHA

Black Garlic Aioli, Chives

PAN CON TOMATE

Heirloom Tomato, Sherry

BEETS

Horseradish Crème Fraîche

ROASTED CAULIFLOWER

Spiced Yogurt, Mint

CRISPY BRUSSELS SPROUTS

Lemon Vinaigrette, Fresno Peppers

ROASTED CARROTS

Labneh, Sumac

BROCCOLINI

Harissa, Garlic

SEARED ARTICHOKE

Giardinera, Cherry Pepper

ASPARAGUS

Charred Lemon Caper Vinaigrette

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

HUMMUS

Piquillo Peppers, Onions

HOUSE-MADE RICOTTA

Maple, Focaccia

QUESO A LA PLANCHA

Caña De Cabra, Membrillo

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

POTATO TORTILLA

Chive Sour Cream

HAMACHI CRUDO

Aji Amarillo, Red Onions

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

MARINATED BOQUERONES

Dill Toum, Potato Xips

SEARED SCALLOPS

Pepita Romesco Sauce

MUSSELS

Saffron Sofrito, Chorizo

GRILLED PULPO

Mojo Rojo, Fingerling Potatoes

ROASTED OYSTER

Plymouth Bluff
Chorizo Migas, Sherry, Manchego

HALIBUT

Salsa Verde

CHICKEN PINTXO

Dill Aioli

BACON-WRAPPED DATES

Valdeón Mousse

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

SPICED BEEF EMPANADAS

Red Pepper Sauce

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

PORK BELLY

Aji Verde

STEAK PAILLARD

Crispy Potatoes, Pepper Vinaigrette

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

BROCCOLI

Mojo Verde, Manchego, Serrano

KALE SALAD

Lemon Caper Vinaigrette. Hazelnut Picada

BRUSSEL SPROUTS

Apples, Feta, Pedro Ximenez Vinaigrette

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

Mojo Rojo, Fingerling Potatoes

HALF / FULL
28 / 56

PAELLA SALVAJE

Pork, Chicken, Chorizo, Chickpeas

PAELLA VERDURAS

Cauliflower, Brussels Sprouts, Peppers, Mojo Verde

PAELLA MARISCOS

Mussels, Clams, Calamari, Shrimp, Salmorreta

PARRILLADA BARCELONA*

Strip Steak, Chicken, Chorizo Sausage, Pork Loin

DESSERTS

ARROZ CON LECHE

Marcona Almonds, Blueberries

FLAN CATALÁN

OLIVE OIL CAKE

Sea Salt

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE

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 |
| 2022 | AT Roca, Reserva, Brut Nature , Classic Penedès, Spain |
| NV | Tierra Limpia, Brut Rosé , Penedès, Portugal |

WHITE

| | |
|------|---|
| 2023 | Mila , Rías Baixas, Spain |
| 2023 | Menade , Rueda, Spain |
| 2023 | Le Naturel , Navarra, Spain |
| 2023 | Pinord, Diorama , Penedès, Spain |
| 2022 | B.R.O.T., Blanc Inicial , Penedès, Spain |
| 2023 | Orto Vins, Les Argiles , Montsant, Spain |
| 2021 | Alvear, 3 Miradas , Montilla-Moriles, Spain |
| 2023 | Asnella , Vinho Verde, Portugal |
| 2023 | Aylin , San Antonio, Chile |
| 2024 | Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay |
| 2023 | 1752 Gran Tradicion , Cerro Chapeu, Uruguay |
| 2023 | Iniceri, Abisso , Sicily, Italy |
| 2023 | Leitz, Feinherb , Rheingau, Germany |

ROSÉ & SKIN CONTACT

| | |
|------|---|
| 2022 | Liquid Geography , Bierzo, Spain |
| 2023 | Familia Schroeder, Saurus , Patagonia, Argentina |
| 2023 | Christophe Avi , Agenais, France |
| 2023 | Los Conejos Malditos, Blanco Con Madre , Toledo, Spain |

RED

| | |
|------|--|
| 2019 | Nucero, Reserva , Rioja, Spain |
| 2020 | Marqués de Tomares, Crianza , Rioja, Spain |
| 2021 | Bardos, Viñedos de Altura , Ribera Del Duero, Spain |
| 2022 | Azul y Garanza , Navarra, Spain |
| 2017 | Alberto Orte, A Portela , Valdeorras, Spain |
| 2023 | Glup Glup , Cariñena, Spain |
| 2023 | Sotabosc , Montsant, Spain |
| 2023 | Vins de Pedra, Negre de Folls , Conca De Barberá |
| 2023 | La Vinyeta, Bongo* , Emporda, Spain |
| 2021 | Península, Vino de Montaña , Sierra De Gredos, Spain |
| 2021 | Uva de Vida, Biográfico , Toledo, Spain |
| 2023 | Bodegas Ponce, Clos Lojen , Manchuela, Spain |
| 2022 | Filipe Ferreira , Douro, Portugal |
| 2023 | Belinda , Mendoza, Argentina – Served Chilled |
| 2021 | Polkura , Colchagua, Chile |
| 2020 | Peñalolen , Maipo, Chile |
| 2023 | Casas del Bosque , Casablanca, Chile |
| 2022 | Garage Wine Company, Revival , Maule, Chile |
| 2020 | Alto de la Ballena , Maldonado, Uruguay |
| 2021 | Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon |

SHERRY

DRY

| |
|---|
| Jarana , Lustau, 750mL |
| La Cigarrera , 375mL |
| Los Arcos , Lustau, 750mL |
| Carlos VII , Alvear, 375mL |
| Península , Lustau, 750mL |
| 15 Años , El Maestro Sierra, 375mL |
| Asuncion , Alvear, 375mL |

SWEET

| |
|--|
| East India Solera , Lustau, 750mL |
| Nectar , Gonzalez Byass, 375mL |
| Solera 1927 , Alvear, 375mL |

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)

ACID TRIP Asnella / B.R.O.T. / Belinda
High. Acid. Wines.

GRENACHE (ON THE ROCKS) Le Naturel / Vino De Montaña / Sotabosc
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Llicorella

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

UNTOXICATED Leitz Eins Zwei Zero / Le Naturel Zero Zero Blanco / Le Naturel Zero Zero Tinto
Non alcoholic wines, all made using the process of dealcoholization

| | 3oz | 6oz | bottle |
|-----------------------|-----|-----|--------|
| <i>Xarel-lo Blend</i> | 5.5 | 11 | 44 |
| <i>Macabeo Blend</i> | 7 | 14 | 56 |
| <i>Trepat</i> | 6.5 | 13 | 52 |

| | 3oz | 6oz | bottle |
|----------------------------|------|------|--------|
| <i>Albariño</i> | 6 | 12 | 48 |
| <i>Verdejo</i> | 6 | 12 | 48 |
| <i>Garnacha Blanca</i> | 5 | 10 | 40 |
| <i>Xarel-lo</i> | 4.75 | 9.5 | 38 |
| <i>Xarel-lo, Riesling</i> | 6.25 | 12.5 | 50 |
| <i>Macabeo</i> | 7 | 14 | 56 |
| <i>Pedro Ximénez</i> | 6 | 12 | 48 |
| <i>Arinto, Loureiro</i> | 5.5 | 11 | 44 |
| <i>Sauvignon Blanc</i> | 5.5 | 11 | 44 |
| <i>Chardonnay</i> | 5 | 10 | 40 |
| <i>Petit Manseng Blend</i> | 6.5 | 13 | 52 |
| <i>Catarratto</i> | 6 | 12 | 48 |
| <i>Riesling</i> | 6.5 | 13 | 52 |

| | 3oz | 6oz | bottle |
|---------------------------|-----|-----|--------|
| <i>Mencía</i> | 5.5 | 11 | 44 |
| <i>Pinot Noir</i> | 5 | 10 | 40 |
| <i>Cabernet Sauvignon</i> | 6 | 12 | 48 |
| <i>Malvar, Airén</i> | 5.5 | 11 | 44 |

| | 3oz | 6oz | bottle |
|-------------------------------|------|------|--------|
| <i>Tempranillo</i> | 7 | 14 | 56 |
| <i>Tempranillo</i> | 6 | 12 | 48 |
| <i>Tempranillo</i> | 6.5 | 13 | 52 |
| <i>Tempranillo</i> | 4.75 | 9.5 | (L) 53 |
| <i>Mencía</i> | 6.5 | 13 | 52 |
| <i>Garnacha</i> | 4.5 | 9 | 36 |
| <i>Garnacha, Cariñena</i> | 6 | 12 | 48 |
| <i>Trepat Blend</i> | 5.5 | 11 | 44 |
| <i>Monastrell</i> | 5 | 10 | 40 |
| <i>Garnacha, Piñuela</i> | 6 | 12 | 48 |
| <i>Tempranillo, Graciano</i> | 7 | 14 | 56 |
| <i>Bobal</i> | 6 | 12 | 48 |
| <i>Touriga Nacional Blend</i> | 5.75 | 11.5 | 46 |
| <i>Bonarda, Pedro Ximénez</i> | 5 | 10 | 40 |
| <i>Syrah</i> | 6.5 | 13 | 52 |
| <i>Cabernet Sauvignon</i> | 6.75 | 13.5 | 54 |
| <i>Pinot Noir</i> | 7 | 14 | 56 |
| <i>Pais</i> | 5.75 | 11.5 | 46 |
| <i>Cabernet Franc Blend</i> | 5.5 | 11 | 44 |
| <i>Cabernet Blend</i> | 6 | 12 | 48 |

| | 3oz | bottle |
|---------------------|------|--------|
| <i>Fino</i> | 5.5 | 44 |
| <i>Manzanilla</i> | 8.5 | 34 |
| <i>Amontillado</i> | 6 | 48 |
| <i>Amontillado</i> | 14 | 56 |
| <i>Palo Cortado</i> | 9 | 72 |
| <i>Oloroso</i> | 13 | 52 |
| <i>Oloroso</i> | 13.5 | 54 |

| | 3oz | bottle |
|----------------------|-----|--------|
| <i>Oloroso Dulce</i> | 9 | 72 |
| <i>Pedro Ximénez</i> | 9 | 36 |
| <i>Pedro Ximénez</i> | 15 | 60 |

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

FLOR DE SAL (Low ABV) 12
La Cigarrera Manzanilla, Alma De Trabanco Cider Apéritif,
Luxardo Maraschino, Lime, Lemon, Black Lava Salt
Porrón For The Table 48

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

TYGRA 13
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura
Bitters

ALEBRIJES 13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,
Aquafaba, Bee Pollen & Dragonfruit Powder

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

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

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
Hayman's London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit,
Lime, Rosemary

VALENCIAN
Hayman's London Dry 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
Dark Rum, Guava Nectar
glass pitcher
10.5 38

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

BEER

DRAFT
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
Peroni, Lager—Italy 8.5
Community Beer Co., Texas Lager—TX 7
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
Wild Acre, Texas Blonde—TX 7.5
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

