

# 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

### CRISPY GREEN TOMATOES

Ossetra Caviar, Cured Egg Yolk Aioli

### 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

### 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

### HANGER STEAK

Carrot Mojo

## SALADS

### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

### KALE SALAD

Anchovies Dressing, Migas, Manchego Cheese

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

### 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

Poached Apples

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

## WHITE

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

## ROSÉ & SKIN CONTACT

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

## RED

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

# SHERRY

## DRY

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

## SWEET

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

