

# 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

### 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

*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

### HALIBUT

Salsa Verde

### MUSSELS

Saffron Sofrito, Chorizo

### GRILLED PULPO

Mojo Rojo, Fingerling Potatoes

### ROASTED OYSTER

*Plymouth Bluff*  
Chorizo Migas, Sherry, Manchego

### CHICKEN PINTXO

Dill Aioli

### BACON-WRAPPED DATES

Valdeón Mousse

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

### 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

## LARGE PLATES

### WHOLE ROASTED BRANZINO

Mojo Rojo, Fingerling Potatoes

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

### 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

### CREPAS WITH SEASONAL FRUIT

Citrus Cream, Strawberry

## EXECUTIVE CHEF THOMAS LACZYNSKI 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
2022	<b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Portugal

## WHITE

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

## ROSÉ & SKIN CONTACT

2022	<b>Liquid Geography</b> , Bierzo, Spain
2023	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina
2023	<b>Christophe Avi</b> , Agenais, France
2023	<b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain

## RED

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

# SHERRY

## DRY

<b>Jarana</b> , Lustau, 750mL
<b>La Cigarrera</b> , 375mL
<b>Los Arcos</b> , Lustau, 750mL
<b>Carlos VII</b> , Alvear, 375mL
<b>Península</b> , Lustau, 750mL
<b>15 Años</b> , El Maestro Sierra, 375mL
<b>Asuncion</b> , Alvear, 375mL

## SWEET

<b>East India Solera</b> , Lustau, 750mL
<b>Solera 1927</b> , 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.

**GRENA CHE (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

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

<i>Albariño</i>	<b>3oz</b>	<b>6oz</b>	<b>bottle</b>
	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

<i>Mencia</i>	<b>3oz</b>	<b>6oz</b>	<b>bottle</b>
	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

<i>Tempranillo</i>	<b>3oz</b>	<b>6oz</b>	<b>bottle</b>
	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>Mencia</i>	6.5	13	52
<i>Garnacha</i>	4.5	9	36
<i>Garnacha, Cariñena</i>	6	12	48
<i>Trepato Blend</i>	5.5	11	44
<i>Monastrell</i>	5	10	40
<i>Garnacha, Piñuela</i>	6	12	48
<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>Cabernet Franc, Malbec</i>	6.5	13	52
<i>Syrah</i>	6.5	13	52
<i>Cabernet Sauvignon</i>	6.75	13.5	54
<i>Pinot Noir</i>	7	14	56
<i>País</i>	5.75	11.5	46
<i>Cabernet Franc Blend</i>	5.5	11	44
<i>Cabernet Blend</i>	6	12	48

<i>Fino</i>	<b>3oz</b>	<b>bottle</b>
	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

<i>Oloroso Dulce</i>	<b>3oz</b>	<b>bottle</b>
	9	72
<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

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

**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 10.5  
Dark Rum, Guava Nectar 38

**GUNS & ROSÉS**  
Tierra Limpia Brut Rosé, Lillet Rosé, Deep Ellum Vodka,  
Peach Nectar, Grapefruit 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

