

barcelona

CHARCUTERIE & CHEESE

7 For One | 19.5 For Three

JAMÓN SERRANO

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

CHORIZO PICANTE

La Rioja, ES
Pork Sausage. Smoky, Pimentón

'NDUJA

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

FUET

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

SPECK

Alto Adige, IT
Spice-Rubbed Ham, Smoky Lean

BASQUE SALAMI

Illinois, US
Berkshire Pork, Peppery, Fruity

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

AGED MANCHEGO

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

MAHÓN

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

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, Thick Mold Rind. Buttery, Tangy

SMOKIN' GOAT

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

DRUNKEN GOAT

Murcia, ES
Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked

DÉLICE DE BOURGOGNE

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

CABRA ROMERO

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

CABRA AL GOLFIO

Islas Canarias, ES
Semi-Firm, Goat's Milk, Aged 2 Months. Cornmeal Coated

JAMÓN MANGALICA

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

QUESO DE TRUFFA

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

WAGYU CECINA

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

MAXORATA CON PIMENTÓN

Islas Canarias, ES
Semi-Firm, Goat's Milk, Pimentón, Aged 2 Months. Buttery, Tangy

APERITIVO BOARD

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

Patatas Bravas, Jamón Serrano, Manchego, Fuet, Mahón, Marcona Almonds, Marinated Olives, Guindilla Peppers, Eggplant Caponata

TAPAS

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

BABY CARROTS

Labneh, Dill

BROCCOLINI

Confit Garlic, Rosemary

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

CHAMPIÑONES

Scallions, Garlic

CAULIFLOWER

Romesco, Almonds

STUFFED PIQUILLO RELLENOS

Mahón, Sea Salt

WHIPPED SHEEP'S CHEESE

Truffle, Honey

LEEKs

Garlic, Champagne Vinegar

SEARED SNOW PEAS

Gremolata, Lemon Zest

ASPARAGUS

Truffles, Shallots, Sherry Vinegar

HUMMUS

Chickpeas, Onions, Peppers, Lavash

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

POTATO TORTILLA

Chive Sour Cream

MARINATED BOQUERONES

Piquillo Peppers, Castlevetrano Olives

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

GRILLED PULPO

Fingerling Potato, Olives Chimichurri

LITTLENECK CLAMS

Sobrasada

P.E.I. MUSSELS

Sofrito

LANGOSTINOS

Aji Amarillo, Garlic

HALIBUT A LA PLANCHA*

Escabeche, Cucumbers, Dill

GRILLED SALMON*

Spring Mix Salad, Radish

ROASTED CHICKEN THIGH

Aji Verde

DUCK LEG CONFIT

Mojo Verde

BACON-WRAPPED DATES

Valdeón Mousse

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

PORK BELLY

Mojo Picante

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

IBÉRICO SKIRT STEAK*

Pimiento Sauce, Red Bell Pepper, Cayenne, Onions

FLANK STEAK*

Red Chimichurri

ROASTED BONE MARROW

Bacon, Mostarda

SPICED BEEF EMPANADAS

Red Pepper Sauce

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

SPRING SALAD

Citrus Vinagrette, Sugar Snap Peas, Watermelon Radish, Beets, Hazelnuts

LARGE PLATES

WHOLE ROASTED BRANZINO

Asparagus, Primavera Salad

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

PAELLA VERDURAS

Asparagus, Peas, Onions

PAELLA SALVAJE

Chorizo, Pork Belly, Chicken, Chickpeas

PAELLA MARISCOS

Shrimp, Mussels, Calamari, Clams

PARRILLADA BARCELONA*

Strip Steak, Chicken, Gaucho Sausage, Pork Loin

DESSERTS

FLAN CATALÁN

OLIVE OIL CAKE

Sea Salt

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE

Strawberries

EXECUTIVE CHEF EMILIO GARCIA | SOUS CHEF CESAR DIAZ

*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

		3oz	6oz	bottle
NV	BarCava, Brut , Penedès, Spain	Xarel-lo Blend	5.5	11 44
2021	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	Macabeo Blend	7.5	15 60
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	Trepat	6.75	13.5 54

WHITE

			3oz	6oz	bottle
2023	Mila , Rías Baixas, Spain	Albariño	6	12 48	
2023	Rezabal , Getariako Txakolina, Spain	Hondarribi Zuri	7	14 56	
2023	Menade , Rueda, Spain	Verdejo	6.25	12.5 50	
2023	Le Naturel , Navarra, Spain	Garnacha Blanca	5.5	11 44	
2022	Pinord, Diorama , Penedès, Spain	Xarel-lo	5.5	11 44	
2022	Asnella , Vinho Verde, Portugal	Arinto, Loureiro	5.75	11.5 46	
2023	Aylin , San Antonio, Chile	Sauvignon Blanc	6	12 48	
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	Xarel-lo, Riesling	6.5	13 52	
2023	La Vineyta, 'Pipa' , Emporda, Spain	Malvasia	6	12 48	
2021	Orto Vins, Les Argiles , Montsant, Spain	Macabeo	7	14 56	
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	Pedro Ximénez	6.5	13 52	
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	5.5	11 44	
2022	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13 52	
2023	Iniceri, Abisso , Sicily, Italy	Catarratto	6	12 48	
2023	Leitz, Feinherb , Rheingau, Germany	Riesling	6.5	13 52	

ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2022	Liquid Geography , Bierzo, Spain	Mencia	5.5	11 44	
2023	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	5	10 40	
2022	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	Malvar, Airén	5.5	11 44	
2023	Christophe Avi , Agenais, France	Cabernet Sauvignon	6	12 48	

RED

			3oz	6oz	bottle
2018	Nucerro, Reserva , Rioja, Spain	Tempranillo	7	14 56	
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	6.5	13 52	
2022	Glup Glup , Cariñena, Spain	Garnacha	4.75	9.5 38	
2022	Azul y Garanza , Navarra, Spain	Tempranillo	5.25	10.5 (L) 59	
2017	Alberto Orte, A Portela , Valdeorras, Spain	Mencia	6.5	13 52	
2023	Sotabosc , Montsant, Spain	Garnacha, Cariñena	6.25	12.5 50	
2020	Coster dels Olivers , Priorat, Spain	Cariñena, Garnacha	8	16 64	
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	Bobal	6	12 48	
2022	Vins de Pedra, Negre de Folls , Conca De Barberá	Trepat Blend	5.5	11 44	
2022	Primitivo Quiles, Cono 4 , Alicante, Spain	Monastrell	5	10 40	
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	Garnacha, Piñuela	6.5	13 52	
2021	Uva de Vida, Biográfico , Toledo, Spain	Tempranillo, Graciano	7	14 56	
2022	Filipe Ferreira , Douro, Portugal	Touriga Nacional Blend	5.75	11.5 46	
2021	Quieto, Gran Corte , Mendoza, Argentina	Cabernet Franc, Malbec	7	14 56	
2020	Belinda , Mendoza, Argentina – Served Chilled	Bonarda, Pedro Ximénez	5	10 40	
2020	Peñalolen , Maipo, Chile	Cabernet Sauvignon	6.75	13.5 54	
2021	Polkura , Colchagua, Chile	Syrah	7.5	15 60	
2022	Casas del Bosque , Casablanca, Chile	Pinot Noir	7	14 56	
2018	Alto de la Ballena , Maldonado, Uruguay	Cabernet Franc Blend	5.5	11 44	
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Cabernet Blend	6.25	12.5 50	

SHERRY

DRY

			3oz	bottle
	Jarana , Lustau, 750mL	Fino	6	48
	La Cigarrera ,	Manzanilla	9	93
	Almacenista , Lustau, 500mL	Manzanilla Amontillada	14	84
	Los Arcos , Lustau, 750mL	Amontillado	6.5	52
	Península , Lustau, 750mL	Palo Cortado	9	72
	15 Años , El Maestro Sierra, 375mL	Oloroso	12.5	50

SWEET

			3oz	bottle
	East India Solera , Lustau, 750mL	Oloroso Dulce	9.5	76
	Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	10	40
	Solera 1927 , Alvear, 375mL	Pedro Ximénez	17	68

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. / Negre De Folls
High. Acid. Wines.

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

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

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

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

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

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

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

BOURBON SPICE RACK 13.5
Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

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 glass pitcher
Rioja Wine, Elderflower, Citrus Infused 11 39
Dark Rum, Guava Nectar

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

BEER

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 7

Blackstone, Adam Bomb IPA—TN 8

Yazoo, Hefeweizen—TN 7.5

Dogfish Head, Sea Quench Session Sour—DE 8.5

Jackalope, Bearwalker Maple Brown—TN 8

Hap & Harry's, Lager—TN 8

Founders, All Day IPA—MI 7.5

Peroni, Lager—Italy 8.5

Wisecre, Bow Echo Hazy IPA—TN 11

Jackalope, Thunder Ann Pale Ale—TN 8

Austin Eastciders, Original Dry Cider—TX 8

Pomarina Brut Sidra—Spain (750mL) 42

