

barcelona

CHARCUTERIE & CHEESE

7 For One | 19.5 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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

SALCHICHÓN DE VIC

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

CHORIZO PICANTE

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

FUET

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

BASQUE SALAMI

Illinois, US
Berkshire Pork, Peppery, Fruity

AGED MANCHEGO

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

'NDUJA

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

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

SMOKIN' GOAT

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

IDIAZABAL

Pais Vasco, ES
Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity

VALDEÓN

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

MAHÓN

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

CAÑA DE CABRA

Murcia, ES
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

AGED MAHÓN

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

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

WOOLY WOOLY

Castilla-La Mancha, ES
Aged 5 Months Semi Firm Sheep. Black Pepper, Garlic, Nutty

APERITIVO BOARD

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

Patatas Bravas, Olives, Almonds, Guindilla Peppers, Manchego, Mahón, Jamón Serrano, Fuet

TAPAS

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

HAMACHI CRUDO*

Aji Amarillo, Radish, Cilantro

14.5

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

5

BOQUERONES

Castelvetrano Olives, Orange Zest, Piquillos

7

PAN CON TOMATE

Heirloom Tomato, Sherry

7

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

9.5

GRILLED ASPARAGUS

Tzatziki, Mint

9

GRILLED OYSTERS

Harissa, Sherry Vinegar

14.5

CARROTS

Chermoula, Tahini

8.5

PULPO GALLEGO

Fingerling Potatoes, Pimentón

15.5

ROASTED LEEKS

Romesco

8

SCALLOPS

Pea Purée, Garlic, Tarragon

18.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

5.5

STEAMED MUSSELS

Saffron Sofrito, Chorizo

14

ROASTED CAULIFLOWER

Green Goddess

8.5

CHICKEN THIGH

Aji Verde

9.5

MUSHROOMS A LA PLANCHA

Salsa Verde

11

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

SWISS CHARD

Bacon, Pine Nuts, Raisins

8.5

CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

9

ROASTED TURNIPS

Mint, Lemon, Garlic, Pistachios

9

BACON-WRAPPED DATES

Valdeón Mousse

8

BROCCOLINI

Caper Vinaigrette

9

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

HUMMUS

Roasted Red Pepper

7.5

TRUFFLED BIKINI

Jamón Serrano, Mahón

9

WHIPPED RICOTTA

Texas Creek Honey, Fennel Pollen

10.5

PORK BELLY

Cherry Pepper Chimichurri

10.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

POTATO TORTILLA

Chive Sour Cream

7

STEAK PAILLARD*

Crispy Potatoes, Red Pepper Vinaigrette

14.5

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

9

KALE SALAD

Apricots, Orange, Almonds, Feta, Onions

10

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

24.5

WHOLE ROASTED BRANZINO

Carrots, Potatoes, Salsa Verde

28.5

PAELLA VERDURAS

Asparagus, Spring Onions, Mushrooms, Peas, Garlic Aioli

HALF / FULL

18 / 36

PAELLA SALVAJE

Chicken, Chorizo, Gaucho Sausage, Chickpeas

28 / 56

PAELLA MARISCOS

Calamari, Clams, Mussels, Shrimp

29 / 58

PARRILLADA BARCELONA*

NY Strip Steak, Chicken, Gaucho Sausage, Pork Loin

33 / 66

DESSERTS

OLIVE OIL CAKE

Sea Salt

10

FLAN CATALÁN

8

BURNT BASQUE CHEESECAKE

Blueberry Compote

7.5

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

ARROZ CON LECHE

Blueberry Compote, Cinnamon

7

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Raspberries, Walnuts

8.5

EXECUTIVE CHEF ELLIE HENDERSON | SOUS CHEF RICARDO CANALES

*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
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	7	14	56
NV	Tierra Limpia, Brut Rosé , Penedès, Portugal	<i>Trepato</i>	6.5	13	52

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2023	Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2022	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2023	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.5	11	44
2022	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2022	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
2022	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2023	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52
NV	Leitz, Eins Zwei Zero (alcohol free) , Rheingau, Germany	<i>Riesling</i>	4.75	9.5	38

ROSÉ & SKIN CONTACT

2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2024	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2023	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	5.5	11	44

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6	12	48
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5 (L)	53
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2023	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2023	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2022	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepato Blend</i>	5.5	11	44
2022	La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	5	10	40
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2022	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	6	12	48
2021	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2021	Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2024	Belinda , Mendoza, Argentina – Served Chilled	<i>Bonarda, Pedro Ximénez</i>	5	10	40
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2023	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	Filipe Ferrera, Douro Tinto , Douro, Portugal	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2020	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44
2021	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
Almacenista, 'Gonzalez Obregon' , Lustau, 500mL	<i>Amontillado</i>	10	60
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6	48
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

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 Asnella / B.R.O.T. / Belinda
High. Acid. Wines. 16

BIO-CURIOUS Diorama / Abisso / Biografico
Many of our wines use Biodynamic farming practices, here are three incredible examples 16

NEW WORLD, OLD SCHOOL Cerro Chapeau Chardonnay / Saurus Pinot Noir Rose / Revival Pais
3 wines from the New World with "Old School" classic character. 14.5

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

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

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

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

GIN & JUS 11
Hayman's London Dry Gin, Lime, Green Grape, Pink Peppercorn,
Ginger

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
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
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 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

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT	7
Peroni, Lager—Italy	8.5
Martin House Brewing, Pilsner—TX	8.5
Avery, Island Rascal, Passion Fruit Witbeir—CO	9.5
Martin House, True Love Raspberry Sour—TX	8
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Wild Acre, Texas Blonde—TX	7.5
Hitachino, Nest White—Japan	14
Lone Pint, Yellow Rose IPA—TX	12
Founders, All Day IPA—MI	6.5
Manhattan Project, Half Life Hazy IPA—TX	8
Deep Ellum, IPA—TX	7.5
Lagunitas, Maximus IPA—CA	8
Austin Eastciders, Original Dry Cider—TX	7.5
Isastegi, Sagardo Natural Cider (750mL)—Spain	28

