

# 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 BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

### BASQUE SALAMI

Illinois, US  
Berkshire Pork, Peppery, Fruity

### FUET

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

### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky, Garlicky

### CHORIZO PICANTE

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

### 'NDUJA

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

### SALCHICHÓN DE VIC

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

### AGED MAHÓN

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

### MAHÓN

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

### SMOKIN' GOAT

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

### AGED MANCHEGO

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

### CABRA ROMERO

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

### DRUNKEN GOAT

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

### VALDEÓN

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

### 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

### QUESO DE TRUFA

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

### 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

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

## TAPAS

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

### BEETS

Ajo Blanco

### MUSHROOMS A LA PLANCHA

Salsa Verde

### ROASTED CAULIFLOWER

Green Goddess

### BROCCOLINI

Lemon, Garlic

### CARROTS

Mojo Verde

### GIGANTE BEANS

Olive Gremolata, Migas

### GREEN BEANS

Harissa, Lime

### GRILLED CIPOLLINI ONIONS

Salbitxada

### PAN CON TOMATE

Heirloom Tomato, Sherry

### ASPARAGUS

Pistachio Pesto

### HUMMUS

Wild Mushrooms, Urfa Biber

### WHIPPED RICOTTA

Texas Honey, Bee Pollen, Focaccia

### BURRATA

Grilled Grapes, Basil, Arugula

### QUESO A LA PLANCHA

Cana De Cabra, Pimenton Honey

### POTATO TORTILLA

Chive Sour Cream

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### BOQUERONES

Castelvetrano Olives, Orange Zest, Piquillos

### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

### PULPO GALLEGO

Potatoes, Pimentón Vinagrette

### REDFISH A LA PLANCHA

Vizcaina

### STEAMED MUSSELS

Chistorra, Samorreta

### SALMON CRUDO\*

Orange Vinaigrette, Aleppo Pepper

### GRILLED OYSTERS

Harissa, Sherry Vinegar

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

### BACON-WRAPPED DATES

Valdeón Mousse

### CHICKEN THIGH

Aji Verde

### MORCILLA

Onions, Sherry

### PORK BELLY

Cherry Pepper Chimichurri

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### HANGER STEAK

Green Chimichurri

## SALADS

### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

### KALE SALAD

Golden Raisins, Orange, Almonds, Feta, Onions

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

HALF / FULL

### PAELLA VERDURAS

Mushrooms, Cauliflower, Green Beans, Peppers, Garlic Aioli

### PAELLA MARISCOS

Calamari, Shrimp, Mussels, Clams

### PAELLA SALVAJE

Chicken, Pork Belly, Sausage, Chickpeas

### PARRILLADA BARCELONA\*

NY Strip Steak, Chicken, Chorizo, Pork Loin

## DESSERTS

### OLIVE OIL CAKE

Sea Salt

### BURNT BASQUE CHEESECAKE

Blueberry Compote

### ARROZ CON LECHE

Marcona Almonds, Cinnamon

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

## EXECUTIVE CHEF EMILIO GARCIA EXECUTIVE SOUS CHEF KANE LANORE

\*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
2023	<b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain

## WHITE

2024	<b>Mila</b> , Rías Baixas, Spain
2024	<b>Columna</b> , Rías Baixas, Spain
2024	<b>Ostatu</b> , Rioja, Spain
2024	<b>Le Naturel</b> , Navarra, Spain
2025	<b>Pinord, Diorama</b> , Penedès, Spain
2023	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain
2024	<b>Orto Vins, Les Argiles</b> , Montsant, Spain
2021	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain
2023	<b>Bico Amarelo</b> , Vinho Verde, Portugal
2024	<b>Aylin</b> , San Antonio, Chile
2025	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay
2024	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay

## ROSÉ & SKIN CONTACT

2024	<b>Liquid Geography</b> , Bierzo, Spain
2024	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina
2024	<b>Christophe Avi</b> , Agenais, France
2024	<b>No Es Pituko</b> , Curicó Valley, Chile

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain
2021	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain
2022	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain
2024	<b>Glup Glup</b> , Cariñena, Spain
NV	<b>Le Naturel Zero Zero Tinto</b> , Navarra, Spain (Alcohol Free)
2022	<b>Azul y Garanza</b> , Navarra, Spain
2019	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain
2024	<b>Sotabosc</b> , Montsant, Spain
2021	<b>Coster dels Olivers</b> , Priorat, Spain
2024	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá, Spain
2023	<b>La Vinyeta, Bongo*</b> , Emporda, Spain
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain
2022	<b>Uva de Vida, Biográfico</b> , Toledo, Spain
2020	<b>Gota, Bergamota</b> , Dão, Portugal
2023	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled
2022	<b>Quieto, Gran Corte</b> , Mendoza, Argentina
2022	<b>Peñalolen</b> , Maipo, Chile
2021	<b>Polkura</b> , Colchagua, Chile
2024	<b>Casas del Bosque</b> , Casablanca, Chile
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile
2022	<b>Alto de la Ballena</b> , Maldonado, Uruguay
2022	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon

# 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>Almacenista, 'Gonzalez Obregon'</b> , Lustau, 500mL	<i>Amontillado</i>	10	60
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	6	48
<b>Carlos VII</b> , Alvear, 375mL	<i>Amontillado</i>	14	56
<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 13.5  
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

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

**ACID TRIP** Bico Amarerlo / B.R.O.T. / Baga Novo 16  
High. Acid. Wines.

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

<i>Xarel-lo Blend</i>	5.5	11	44
<i>Xarel-lo</i>	7	14	56
<i>Trepat</i>	6.5	13	52

<i>Albariño</i>	6.5	13	52
<i>Albariño</i>	7	14	56
<i>Viura, Malvasia</i>	7.25	14.5	58
<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>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
<i>Sauvignon Blanc</i>	6	11	44
<i>Chardonnay</i>	5.5	10	40
<i>Petit Manseng Blend</i>	6.5	13	52

<i>Mencia</i>	5.5	11	44
<i>Pinot Noir</i>	5	10	40
<i>Cabernet Sauvignon</i>	6	12	48
<i>Sauvignon Blanc</i>	5.75	11.5	46

<i>Tempranillo</i>	7	14	56
<i>Tempranillo</i>	6.5	13	52
<i>Tempranillo</i>	7	14	56
<i>Garnacha</i>	4.5	9	36
<i>Garnacha</i>	4.75	9.5	38
<i>Tempranillo</i>	4.75	9.5 (L)	53
<i>Mencia</i>	6.5	13	52
<i>Garnacha, Cariñena</i>	6	12	48
<i>Cariñena, Garnacha</i>	7.5	15	60
<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>Touriga Nacional Blend</i>	6.25	12.5	50
<i>Baga</i>	5.5	11 (L)	62
<i>Cabernet Franc, Malbec</i>	6.5	13	52
<i>Cabernet Sauvignon</i>	7	14	56
<i>Syrah</i>	7.5	15	60
<i>Pinot Noir</i>	7.25	14.5	58
<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>	5.5	44
<i>Manzanilla</i>	8.5	34
<i>Amontillado</i>	10	60
<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>Abocado</i>	10	80
<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

**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  
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

**VALENCIAN**  
Paco Pepe Andalucian Gin, Fever Tree Indian Tonic,  
Orange Blossom Water, Lemon, Orange, Thyme

**CATALAN**  
Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic,  
Grapefruit, Lime, Rosemary

**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, 13 52  
Peach Nectar, Grapefruit

# BEER

## BOTTLES & CANS

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

Peroni, Lager—Italy 8.5

Estrella Damm, Daura Gluten-Free Lager—Spain 8.5

Martin House, True Love Raspberry Sour—TX 8

Wild Acre, Texas Blonde—TX 7.5

Hitachino, Nest White—Japan 14

Deep Ellum, IPA—TX 7.5

Founders, All Day IPA—MI 6.5

Lagunitas, Maximus IPA—CA 8

Lone Pint, Yellow Rose IPA—TX 12

Austin Eastciders, Original Dry Cider—TX 7.5

Isastegi, Sagardo Natural Cider (750mL)—Spain 28

