

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

AGED MANCHEGO

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

CAÑA DE CABRA

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

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 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

VALDEÓN

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

DRUNKEN GOAT

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

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

ROASTED BEETS

Ajo Blanco, Hazelnut Oil

ROASTED CARROTS

'Nduja, Whipped Feta, Almonds

GRILLED ASPARAGUS

Pistachio Pesto, Lemon Zest

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

HARICOT VERTS

Salsa Verde, Fresno

CRISPY GREEN TOMATOES

Ossetra Caviar, Cured Egg Yolk Aioli

CHAMPIÑONES A LA PLANCHA

Black Garlic Aioli, Chives

ROASTED CAULIFLOWER

Toum, Manchego

ZUCCHINI A LA PLANCHA

Romesco

STUFFED PIQUILLO PEPPERS

Sheep's Cheese, Herb Mojo

WHIPPED SHEEP'S CHEESE

Truffle Agave, Pimentón

PAN CON TOMATE

Olive Oil, Garlic

HUMMUS

Wild Mushrooms, Scallions, Urfa Biber

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

POTATO TORTILLA

Chive Sour Cream

MARINATED BOQUERONES

Piparras, Castelvetroano Olives

GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

LOCAL PRAWNS

Aji Amarillo

MUSSELS

Salsa Verde

REDFISH A LA PLANCHA

Vizcaina

GRILLED PULPO

Mojo Rojo, Fingerling Potatoes

SEARED SCALLOPS

Pepita Romesco Sauce

ROASTED OYSTERS

Matagorda Pearls
Chorizo Migas, Sherry, Manchego

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

CHISTORRA W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

VENISON CARPACCIO

Cervena
Capers, Egg Yolk, Harissa Yogurt, Manchego

HANGAR 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

WHOLE ROASTED BRANZINO

Mojo Rojo, Fingerling Potatoes

PAELLA VERDURAS

Ferradura Beans, Peppers, Onions, Cauliflower, Garlic Aioli

PAELLA MARISCOS

Shrimp, Calamari, Clams, Mussels

PAELLA SALVAJE

Rabbit, Chicken, Pork, Ferradura Beans

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Chorizo Gaucho

PAELLA VERDURAS

Ferradura Beans, Peppers, Onions, Cauliflower, Garlic Aioli

PAELLA MARISCOS

Shrimp, Calamari, Clams, Mussels

PAELLA SALVAJE

Rabbit, Chicken, Pork, Ferradura Beans

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Chorizo Gaucho

ARROZ CON LECHE

Coconut Milk, Cinnamon

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

OLIVE OIL CAKE

Sea Salt

FLAN CATALÁN

Strawberries, Mint

BASQUE BURNT CHEESECAKE

Strawberries, Mint

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	BarCava, Brut , Penedès, Spain
2023	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain
NV	Tierra Limpia, Brut Rosé , Penedès, Spain

WHITE

2024	Columna , Rías Baixas, Spain
2025	Ostatu , Rioja, Spain
2024	Menade , Rueda, Spain
2024	Le Naturel , Navarra, Spain
2024	Pinord, Diorama , Penedès, Spain
2023	B.R.O.T., Blanc Inicial , Penedès, Spain
2024	Orto Vins, Les Argiles , Montsant, Spain
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain
2024	Bico Amarelo , Vinho Verde, Portugal
2024	Aylin , San Antonio, Chile
2025	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay
2024	Mary Taylor, Clara Sala , Sicily, Italy
2023	Leitz, Feinherb , Rheingau, Germany
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)

ROSÉ & SKIN CONTACT

2024	Familia Schroeder, Saurus , Patagonia, Argentina
2024	Liquid Geography , Bierzo, Spain
2024	Christophe Avi , Agenais, France
2023	No Es Pituko , Curicó Valley, Chile

RED

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

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	5.5	44
La Cigarrera , 375mL	<i>Manzanilla</i>	8.5	34
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6	48
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	14	56
Almacenista, 'Cueva Jurado' , Lustau, 500mL	<i>Amontillado</i>	14	84
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
Bodegas Gómez Nevado , 750mL	<i>Abocado</i>	10	80
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

ACID TRIP Bico Amarelo / B.R.O.T. / Baga Novo
High. Acid. Wines.

SHERRY SPECTRUM La Cigarrera / Los Arcos / 15 Años
A progression of dry style sherries, from bright and saline to rich and oxidative.

BIO-CURIOUS Diorama / Uva De Vida / Sotabosc
Many of our wines use Biodynamic farming practices, here are three incredible examples

HELLO, OLD FRIEND BarCava / 1752 Gran Tradicion / Quieto Gran Corte
Some relationships are worth celebrating. Wines and people who helped shape our list.

3oz	6oz	bottle
5.5	11	44
7	14	56
6.5	13	52

3oz	6oz	bottle
7	14	56
7.25	14.5	58
6	12	48
5	10	40
4.75	9.5	38
6.25	12.5	50
7	14	56
6	12	48
4.5	9	36
6	12	48
5.5	11	44
6	12	48
6.5	13	52
6.5	13	52
4.75	9.5	38

3oz	6oz	bottle
5	10	40
5.5	11	44
6	12	48
5.75	11.5	46

3oz	6oz	bottle
7	14	56
6.5	13	52
7	14	56
4.5	9	36
4.75	9.5	(L) 53
6.5	13	52
7.5	15	60
6	12	48
7	14	56
5.5	11	44
5	10	40
6	12	48
6.25	12.5	50
5.5	11	(L) 62
6.5	13	52
7	14	56
7.5	15	60
7.25	14.5	58
5.75	11.5	46
5.5	11	44
6	12	48

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

GIN & JUS 11
Paco Pepe Andalucían 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, 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
Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit,
Lime, Rosemary

VALENCIAN
Paco Pepe Andalucían 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
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

