

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

FUET

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

'NDUJA

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

CHORIZO PICANTE

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

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

DÉLICE DE BOURGOGNE

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

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

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

BURRATA

Grilled Grapes, Basil, Arugula

WHIPPED RICOTTA

Texas Honey, Bee Pollen, Focaccia

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

STEAMED MUSSELS

Chistorra, Salmorreta

REDFISH A LA PLANCHA

Vizcaina

SALMON CRUDO*

Orange Vinaigrette, Aleppo Pepper

GRILLED OYSTERS

Harissa, Sherry Vinegar

CHICKEN THIGH

Aji Verde

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

BACON-WRAPPED DATES

Valdeón Mousse

CHISTORA W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

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

PAELLA VERDURAS

Mushrooms, Cauliflower, Green Beans, Peppers, Garlic Aioli

PAELLA MARISCOS

Calamari, Shrimp, Mussels, Clams

PAELLA SALVAJE

Chicken, Pork Belly, Sausage, Chickpeas

SQUID FIDEOS

Calamari, Garlic Aioli

PARRILLADA BARCELONA*

NY Strip Steak, Chicken, Chorizo, Pork Loin

DESSERTS

OLIVE OIL CAKE

Sea Salt

FLAN CATALÁN

Blueberry Compote

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

WHITE

2024	Mila , Rías Baixas, Spain
2024	Columna , Rías Baixas, Spain
2024	Ostatu , Rioja, Spain
2024	Le Naturel , Navarra, Spain
2025	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
2023	Bico Amarelo , Vinho Verde, Portugal
2024	Aylin , San Antonio, Chile
2025	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay

ROSÉ & SKIN CONTACT

2024	Liquid Geography , Bierzo, Spain
2024	Familia Schroeder, Saurus , Patagonia, Argentina
2024	Christophe Avi , Agenais, France
2024	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
NV	Le Naturel Zero Zero Tinto , Navarra, Spain (Alcohol Free)
2022	Azul y Garanza , Navarra, Spain
2019	Alberto Orte, A Portela , Valdeorras, Spain
2024	Sotabosc , Montsant, Spain
2021	Coster dels Olivers , Priorat, Spain
2024	Vins de Pedra, Negre de Folls , Conca De Barberá, Spain
2023	La Vinyeta, Bongo* , Emporda, Spain
2021	Península, Vino de Montaña , Sierra De Gredos, Spain
2022	Uva de Vida, Biográfico , Toledo, Spain
2020	Gota, Bergamota , Dão, Portugal
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled
2022	Quieto, Gran Corte , Mendoza, Argentina
2022	Peñalolen , Maipo, Chile
2021	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
Almacenista, 'Gonzalez Obregon' , Lustau, 500mL	<i>Amontillado</i>	10	60
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6	48
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	14	56
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

Bodegas Gómez Nevado , 750mL	<i>Abocado</i>	10	80
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

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

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

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

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

		3oz	6oz	bottle
	<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

		3oz	6oz	bottle
	<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>Trepát 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

		3oz	bottle
	<i>Fino</i>	5.5	44
	<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
		3oz	bottle
	<i>Abocado</i>	10	80
	<i>Oloroso Dulce</i>	9	72
	<i>Pedro Ximénez</i>	9	36
	<i>Pedro Ximénez</i>	15	60

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 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

