

# 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

### REDFISH A LA PLANCHA

Vizcaina

### ROASTED OYSTERS

*Matagorda Pearls*  
Chorizo Migas, Sherry, Manchego

### GRILLED PULPO

Mojo Rojo, Fingerling Potatoes

### MUSSELS

Salsa Verde

### 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

## DESSERTS

### ARROZ CON LECHE

Coconut Milk, Cinnamon

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

### OLIVE OIL CAKE

Sea Salt

### FLAN CATALÁN

### 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	<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>Columna</b> , Rías Baixas, Spain
2025	<b>Ostatu</b> , Rioja, Spain
2024	<b>Le Naturel</b> , Navarra, Spain
2024	<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
2024	<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
2024	<b>Mary Taylor, Clara Sala</b> , Sicily, Italy
2023	<b>Leitz, Feinherb</b> , Rheingau, Germany
NV	<b>Leitz, Eins Zwei Zero</b> , Rheingau, Germany (Alcohol Free)

## ROSÉ & SKIN CONTACT

2024	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina
2024	<b>Liquid Geography</b> , Bierzo, Spain
2024	<b>Christophe Aví</b> , Agenais, France
2023	<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
2022	<b>Azul y Garanza</b> , Navarra, Spain
2021	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain
2023	<b>Coster dels Olivers</b> , Priorat, Spain
2024	<b>Sotabosc</b> , Montsant, Spain
2022	<b>Uva de Vida, Biográfico</b> , Toledo, Spain
2024	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá
2023	<b>La Vinyeta, Bongo*</b> , Emporda, Spain
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain
2020	<b>Gota, Bergamota</b> , Dão, Portugal
2023	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled
2023	<b>Quieto, Gran Corte</b> , Mendoza, Argentina
2022	<b>Peñalolen</b> , Maipo, Chile
2022	<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>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	6	48
<b>Carlos VII</b> , Alvear, 375mL	<i>Amontillado</i>	14	56
<b>Almacenista, 'Cueva Jurado'</b> , Lustau, 500mL	<i>Amontillado</i>	14	84
<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>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
<b>Bodegas Gómez Nevado</b> , 750mL	<i>Abocado</i>	10	80
<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

**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 sheries, 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.

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

<b>3oz</b>	<b>6oz</b>	<b>bottle</b>
Albariño	7	14 56
Viura, Malvasia	7.25	14.5 58
Garnacha Blanca	5	10 40
Xarel-lo	4.75	9.5 38
Xarel-lo, Riesling	6.25	12.5 50
Macabeo	7	14 56
Pedro Ximénez	6	12 48
Loureiro, Alvarinho, Avesso	4.5	9 36
Sauvignon Blanc	6	12 48
Chardonnay	5.5	11 44
Petit Manseng Blend	6.5	13 52
Grillo	6	12 48
Riesling	6.5	13 52
Riesling	4.75	9.5 38

<b>3oz</b>	<b>6oz</b>	<b>bottle</b>
Pinot Noir	5	10 40
Mencia	5.5	11 44
Cabernet Sauvignon	6	12 48
Sauvignon Blanc	5.75	11.5 46

<b>3oz</b>	<b>6oz</b>	<b>bottle</b>
Tempranillo	7	14 56
Tempranillo	6.5	13 52
Tempranillo	7	14 56
Garnacha	4.5	9 36
Tempranillo	4.75	9.5 (L) 53
Mencia	6.5	13 52
Cariñena, Garnacha	7.5	15 60
Garnacha, Cariñena	6	12 48
Tempranillo, Graciano	7	14 56
Trepat Blend	5.5	11 44
Monastrell	5	10 40
Garnacha, Piñuela	6	12 48
Touriga Nacional Blend	6.25	12.5 50
Baga	5.5	11 (L) 62
Cabernet Franc, Malbec	6.5	13 52
Cabernet Sauvignon	7	14 56
Syrah	7.5	15 60
Pinot Noir	7.25	14.5 58
País	5.75	11.5 46
Cabernet Franc Blend	5.5	11 44
Cabernet Blend	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  
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**  
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** **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

**DRAFT** **caña** **doble**  
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

