

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	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	15
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	WAGYU CECINA Illinois, US Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky	14
BASQUE SALAMI Chicago, US Berkshire Pork Peppery, Fruity	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant	8.5
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	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	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28
’NDUJA Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl	MAHÓN Castilla-La Mancha, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	<i>Jamón Serrano, Fuet, Aged Mahón, Manchego, Pickled Vegetables, Marcona Almonds Olives, Patatas Bravas</i>	
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper				

TAPAS

HOUSE MADE FOCACCIA Rosemary, Sea Salt	4	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6	HAMACHI CRUDO* Aji Amarillo, Red Onions	14.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	6.5	MARINATED BOQUERONES Watermelon Radish, Peppers, Cucumbers	8.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	MUSSELS Saffron Sofrito, Chorizo	13.5
COLLARD GREENS Mangalica, Peanuts	9.5	GRILLED PULPO Mojo Rojo, Fingerling Potatoes	15.5
PAN CON TOMATE Heirloom Tomato, Sherry	7	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	10.5
CUCUMBERS Goat's Milk, Shallots, Dukkah	7.5	REDFISH A LA PLANCHA Puttanesca	15.5
ROASTED CAULIFLOWER Spiced Yogurt, Mint	9.5	SEARED SCALLOPS Pepita Romesco Sauce	18
BEETS CARPACCIO Orange, Olive Oil, Sea Salt	8.5	ROASTED OYSTERS <i>Plymouth Bluff</i> Chorizo Migas, Sherry, Manchego	14
CHAMPIÑONES A LA PLANCHA Black Garlic Aioli, Chives	10.5	CHICKEN PINTXOS Dill Aioli	10.5
SUGAR SNAP PEAS Harissa, Garlic	9.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
ASPARAGUS Charred Lemon-Caper Vinaigrette	9.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
SEARED ARTICHOKEs Giardiniera, Cherry Pepper	10.5	CHORIZO W/ SWEET & SOUR FIGS Sherry Vinegar, Garlic	10.5
CRISPY ZUCCHINI Labneh	9.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
ROASTED CARROTS Pistachio Pesto, Lemon Zest	8.5	STEAK PAILLARD Crispy Potatoes, Pepper Vinaigrette	14.5
QUESO A LA PLANCHA Caña De Cabra, Membrillo	9.5	BACON-WRAPPED DATES Valdeón Mousse	8.5
HOUSE-MADE RICOTTA Texas Honey, Bee Pollen, Focaccia	10	PORK BELLY Aji Verde	10.5
HUMMUS Piquillo Peppers, Onions	7.5	LAMB LOIN CHOP* Fingerling Potato, English Pea Purée	18.5
POTATO TORTILLA Chive Sour Cream	7.5		

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
BROCCOLI Mojo Verde, Manchego, Jamón Serrano	9.5
KALE SALAD Anchovies Dressing, Migas, Manchego Cheese	10

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
WHOLE ROASTED BRANZINO Mojo Rojo, Fingerling Potatoes	28.5
	HALF / FULL
PAELLA VERDURAS Cauliflower, Asparagus, Peppers, Mojo Verde	18 / 36
PAELLA MARISCOS Mussels, Shrimp, Clams, Calamari	29 / 58
PAELLA SALVAJE Pork, Chicken, Chorizo, Chickpeas	28 / 56
PARRILLADA BARCELONA* Strip Steak, Chicken, Chorizo Gaucho, Pork Loin	33 / 66

DESSERTS

FLAN CATALÁN	7
OLIVE OIL CAKE Sea Salt	10
BASQUE BURNT CHEESECAKE Blueberry Compote	10
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
ARROZ CON LECHE Marcona Almonds, Blueberries	10

EXECUTIVE CHEF THOMAS LACZYNSKI | 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	<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>Trepas</i>	6.5	13	52

WHITE

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

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	5.5	11	44
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48

RED

RED			3oz	6oz bottle		
2019	Nucerro, Reserva,	Rioja, Spain	Tempranillo	7	14	56
2020	Marqués de Tomares, Crianza,	Rioja, Spain	Tempranillo	6	12	48
2021	Bardos, Viñedos de Altura,	Ribera Del Duero, Spain	Tempranillo	6.5	13	52
2022	Azul y Garanza,	Navarra, Spain	Tempranillo	4.75	9.5	(L) 53
2017	Alberto Orte, A Portela,	Valdeorras, Spain	Mencia	6.5	13	52
2023	Glup Glup,	Cariñena, Spain	Garnacha	4.5	9	36
2023	Sotabosc,	Montsant, Spain	Garnacha, Cariñena	6	12	48
2021	Uva de Vida, Biográfico,	Toledo, Spain	Tempranillo, Graciano	7	14	56
2023	Vins de Pedra, Negre de Folls,	Conca De Barberá	Trepat Blend	5.5	11	44
2023	La Vinyeta, Bongo*,	Emporda, Spain	Monastrell	5	10	40
2021	Península, Vino de Montaña,	Sierra De Gredos, Spain	Garnacha, Piñuela	6	12	48
2023	Bodegas Ponce, Clos Lojen,	Manchuela, Spain	Bobal	6	12	48
2022	Filipe Ferreira,	Douro, Portugal	Touriga Nacional Blend	5.75	11.5	46
2023	Caves São João, Baga Novo,	Bairrada, Portugal – Served Chilled	Baga	5.5	11	(L) 62
2021	Quieto, Gran Corte,	Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13	52
2021	Polkura,	Colchagua, Chile	Syrah	6.5	13	52
2020	Peñalolen,	Maipo, Chile	Cabernet Sauvignon	6.75	13.5	54
2023	Casas del Bosque,	Casablanca, Chile	Pinot Noir	7	14	56
2022	Garage Wine Company, Revival,	Maule, Chile	País	5.75	11.5	46
2020	Alto de la Ballena,	Maldonado, Uruguay	Cabernet Franc Blend	5.5	11	44
2021	Dom. des Tourelles, Bekaa Rouge,	Bekaa Valley, Lebanon	Cabernet Blend	6	12	48

SHERRY

DRY

DRY		3oz bottle	
Jarana, Lustau, 750mL	Fino	5.5	44
La Cigarrera, 375mL	Manzanilla	8.5	34
Los Arcos, Lustau, 750mL	Amontillado	6	48
Carlos VII, Alvear, 375mL	Amontillado	14	56
Península, Lustau, 750mL	Palo Cortado	9	72
15 Años, El Maestro Sierra, 375mL	Oloroso	13	52
Asuncion, Alvear, 375mL	Oloroso	13.5	54

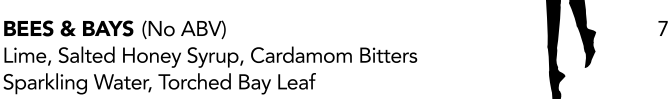
SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36

WINE FLIGHTS

3 Half Glasses	
BIO-CURIOS Diorama / Abisso / Clos Lojen	16
Many of our wines use Biodynamic farming practices, here are three incredible examples	
ACID TRIP Asnella / B.R.O.T. / Baga Novo	15
High. Acid. Wines.	
NEW WORLD, OLD SCHOOL Cerro Chapeu Chardonnay / Saurus Rosé / Revival País	14.5
Blurring the lines between the old and new worlds. South American wines with a classic, traditional style.	

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	

GIN & JUS	11
Hayman's London Dry 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

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

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
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
903 Brewers, Cerveza Por Favor—TX	7.5
Peroni, Lager—Italy	8.5
Community Beer Co., Texas Lager—TX	7
Avery, Island Rascal, Passion Fruit Witbeir—CO	9.5
Dogfish Head, Sea Quench Sour—DE	8.5
Wild Acre, Texas Blonde—TX	7.5
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