

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	15
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	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
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	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
BASQUE SALAMI Chicago, US Berkshire Pork Peppery, Fruity	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	<i>Jamón Serrano, Fuet, Mahón, Manchego, Pickled Vegetables, Olives, Patatas Bravas, Marcona Almonds</i>	
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	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy		
'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			

TAPAS

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

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
BROCCOLI Mojo Verde, Manchego, Jamón Serrano	9.5
KALE SALAD Lemon Caper Vinaigrette, Hazelnut Picada	10

LARGE PLATES

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

DESSERTS

OLIVE OIL CAKE Sea Salt	10
FLAN CATALÁN	7
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>	3oz	6oz	bottle
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	5.5	11	44
			7	14	56
NV	Tierra Limpia, Brut Rosé , Penedès, Portugal	<i>Trepat</i>	6.5	13	52

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2023	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	6	12	48
2023	Pinord, Diorama , Penedès, Spain		5	10	40
		<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>	3oz	6oz	bottle
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
			5	10	40
2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48

RED

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

SHERRY

DRY

			3oz	bottle
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
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

			3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>		9	72
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>		15	60
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>		9	36

WINE FLIGHTS

3 Half Glasses				
APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)			13.5	
BIO-CURIOUS Diorama / Abisso / Clos Lojen Many of our wines use Biodynamic farming practices, here are three incredible examples			16	
NEW WORLD, OLD SCHOOL Cerro Chapeu Chardonnay / Saurus Rosé / Revival País Blurring the lines between the old and new worlds. South American wines with a classic, traditional style.			14.5	

COCKTAILS

BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
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GIN & JUS Hayman's London Dry Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Bee Pollen & Dragonfruit Powders	13.5
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SIDE HUSTLE Raynal VSOP Brandy, Bénédictine, Pineapple, Lemon, Barcava	13
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
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IPANEMA P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	13
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LAIRD'S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5
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GINTONICS Inspired by three of Spain's most iconic regions.	15
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CATALAN Hayman's London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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VALENCIAN Hayman's London Dry Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
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SANGRIA

WHITE OR RED SANGRIA	glass	pitcher
Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	10.5	38

GUNS & ROSÉS Tierra Limpia Brut Rosé, Lillet Rosé, Deep Ellum Vodka, Peach Nectar, Grapefruit	glass	carafe
	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
903 Brewers, Cerveza Por Favor—TX	7.5
Peroni, Lager—Italy	8.5
Community Beer Co., Texas Lager—TX	7
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
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