

barcelona

CHARCUTERIE & CHEESE

7 For One | 19.5 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
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón
BASQUE SALAMI Illinois, US Berkshire Pork, Peppery, Fruity

’NDUJA Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl
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
CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild
SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat’s Milk, Aged 15 Days. Smoked, Creamy, Mild
IDIAZÁBAL Pais Vasco, ES Semi-Firm, Raw Sheep’s Milk, Aged 6 Months. Smoked, Sharp, Fruity

MAHÓN Islas Baleares, ES Firm, Cow’s Milk, Aged 4 Months. Buttery, Mild, Nutty
AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep’s Milk, Aged 6 Months. Buttery, Nutty, Complex
VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat’s Milk, Cave-Aged 2 Months. Mildly Pungent
AGED MAHÓN Islas Baleares, ES Hard, Cow’s Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp
DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow’s Milk, Mold Rind Mushroomy, Smooth Tangy

JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	14
WAGYU CECINA Illinois, US Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky	14
WOOLY WOOLY Castilla-La Mancha, ES Aged 5 Months Semi Firm Sheep. Black Pepper, Garlic, Nutty	10
APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	26
<i>Patatas Bravas, Olives, Almonds, Guindilla Peppers, Manchego, Mahón, Jamón Serrano, Fuet</i>	

TAPAS

MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	5	HAMACHI CRUDO* Aji Amarillo, Radish, Cilantro	14.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	BOQUERONES Castelvetrano Olives, Orange Zest, Piquillos	7
PAN CON TOMATE Heirloom Tomato, Sherry	7	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	9.5
GRILLED ASPARAGUS Tzatziki, Mint	9	PULPO GALLEGO Fingerling Potatoes, Pimentón	15.5
CARROTS Chermoula, Tahini	8.5	STEAMED MUSSELS Saffron Sofrito, Chorizo	14
SPRING ONIONS Romesco	8	RED SNAPPER A LA PLANCHA Puttanesca	15
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	5.5	SCALLOPS Pea Purée, Garlic, Tarragon	18.5
ROASTED CAULIFLOWER Green Goddess	8.5	GRILLED OYSTERS Harissa, Sherry Vinegar	14.5
MUSHROOMS A LA PLANCHA Salsa Verde	11	CHICKEN THIGH Aji Verde	9.5
ROASTED TURNIPS Mint, Lemon, Garlic, Pistachios	9	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
SWISS CHARD Bacon, Pine Nuts, Raisins	8.5	CHORIZO W/ SWEET & SOUR FIGS Sherry Vinegar, Garlic	9
BROCCOLINI Caper Vinaigrette	9	BACON-WRAPPED DATES Valdeón Mousse	8
HUMMUS Roasted Red Pepper	7.5	TRUFFLED BIKINI Speck, Riojaana	9
WHIPPED RICOTTA Texas Creek Honey, Fennel Pollen	10.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8
POTATO TORTILLA Chive Sour Cream	7	PORK BELLY Cherry Pepper Chimichurri	10.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
		STEAK PAILLARD* Crispy Potatoes, Red Pepper Vinaigrette	14.5

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	9
KALE SALAD Apricots, Orange, Almonds, Feta, Onions	10
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
WHOLE ROASTED BRANZINO Carrots, Potatoes, Salsa Verde	28.5

	HALF / FULL
PAELLA VERDURAS Asparagus, Spring Onions, Mushrooms, Peas, Garlic Aioli	18 / 36
PAELLA SALVAJE Chicken, Chorizo, Chickpeas	28 / 56
PAELLA MARISCOS Calamari, Clams, Mussels, Shrimp	29 / 58
PARRILLADA BARCELONA* NY Strip Steak, Chicken, Gaucho Sausage, Pork Loin	33 / 66

DESSERTS

FLAN CATALÁN	8
CREPAS WITH SEASONAL FRUIT Citrus Cream, Raspberries, Almonds	8.5
OLIVE OIL CAKE Sea Salt	10
ARROZ CON LECHE Blueberry Compote, Cinnamon	7
BURNT BASQUE CHEESECAKE Blueberry Compote	7.5
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9

EXECUTIVE CHEF ELLIE HENDERSON | SOUS CHEF RICARDO CANALES

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

ROSÉ & SKIN CONTACT

2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	3oz	6oz	bottle
2024	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2023	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	5.5	11	44

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
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2023	Glup Glup , Cariñena, Spain	<i>Mencía</i>	6.5	13	52
2024	Sotabosc , Montsant, Spain	<i>Garnacha</i>	4.5	9	36
2022	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Garnacha, Cariñena</i>	6	12	48
2022	La Vinyeta, Bongo* , Emporda, Spain	<i>Trepat Blend</i>	5.5	11	44
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Monastrell</i>	5	10	40
2022	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2021	Peñalolen , Maipo, Chile	<i>Bobal</i>	6	12	48
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2021	Polkura , Colchagua, Chile	<i>Tempranillo, Graciano</i>	7	14	56
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Syrah</i>	6.5	13	52
2023	Casas del Bosque , Casablanca, Chile	<i>Baga</i>	5.5	11	(L) 62
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Pinot Noir</i>	7	14	56
2022	Garage Wine Company, Revival , Maule, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	Filipe Ferrera, Douro Tinto , Douro, Portugal	<i>País</i>	5.75	11.5	46
2020	Alto de la Ballena , Maldonado, Uruguay	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley , Lebanon	<i>Cabernet Franc Blend</i>	5.5	11	44
		<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 375mL	<i>Manzanilla</i>	5.5	44
Almacenista, 'Gonzalez Obregon' , Lustau, 500mL	<i>Amontillado</i>	8.5	34
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	10	60
Península , Lustau, 750mL	<i>Palo Cortado</i>	6	48
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	9	72
		13	52

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	9	72
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	15	60
		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	
NEW WORLD, OLD SCHOOL Cerro Chapeau Chardonnay / Saurus Pinot Noir Rose / Revival Pais 3 wines from the New World with “Old School” classic character.		14.5	
ACID TRIP Asnella / B.R.O.T. / Baga Novo High. Acid. Wines.		16	

COCKTAILS

BEEES & 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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FLOR DE SAL (Low ABV) La Cigarrera Manzanilla, Alma De Trabanco Cider Apéritif, Luxardo Maraschino, Lime, Lemon, Black Lava Salt Porrón For The Table 48	12
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PICA PICA Reyka Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
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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, Dragonfruit & Tangerine Powders	13.5
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SIDE HUSTLE Lustau Solera Reserva 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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SANGRIA

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

GUNS & ROSÉS Tierra Limpia Brut Rosé, Lillet Rosé, Deep Ellum Vodka, Peach Nectar, Grapefruit	glass	carafe
	13	52

BEER

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT	7
Peroni, Lager—Italy	8.5
Martin House Brewing, Pilsner—TX	8.5
Avery, Island Rascal, Passion Fruit Witbeir—CO	9.5
Martin House, True Love Raspberry Sour—TX	8
Lone Pint, Yellow Rose IPA—TX	12
Founders, All Day IPA—MI	6.5
Manhattan Project, Half Life Hazy IPA—TX	8
Deep Ellum, IPA—TX	7.5
Lagunitas, Maximus IPA—CA	8
Austin Eastciders, Original Dry Cider—TX	7.5
Isastegi, Sagardo Natural Cider (750mL)—Spain	28