

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

SALCHICHÓN DE VIC

Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

'NDUJA

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

FUET

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

AGED MAHÓN

Islas Baleares, ES
Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp

SMOKIN' GOAT

Islas Canarias, ES
Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild

DRUNKEN GOAT

Murcia, ES
Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked

AGED MANCHEGO

Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

MAHÓN

Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty

VALDEÓN

Castilla Y León, ES
Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent

CABRA ROMERO

Murcia, ES
Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy

DÉLICE DE BOURGOGNE

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

JAMÓN IBÉRICO

Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty, Creamy

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

Patatas Bravas, Almonds, Drunken Goat, Manchego, Jamón Serrano, Fuet, Guindilla Peppers

TAPAS

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

ASPARAGUS

Pistachio Pesto

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

GRILLED CIPOLLINI ONIONS

Salbitxada

BEETS

Ajo Blanco

MUSHROOMS A LA PLANCHA

Salsa Verde

CARROTS

Mojo Verde

GIGANTE BEANS

Olive Gremolata, Migas

GREEN BEANS

Harissa, Lime

BROCCOLINI

Lemon, Garlic

PAN CON TOMATE

Heirloom Tomato, Sherry

ROASTED CAULIFLOWER

Green Goddess

WHIPPED RICOTTA

Texas Honey, Focaccia

BURRATA

Grilled Grapes, Basil, Arugula

HUMMUS

Mushrooms, Urfa Biber

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

POTATO TORTILLA

Chive Sour Cream

BOQUERONES

Castelvetrano Olives, Orange Zest, Piquillos

SALMON CRUDO*

Orange Vinaigrette, Aleppo Pepper

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

REDFISH A LA PLANCHA

Vizcaina

PULPO GALLEGO

Potatoes, Red Chimichurri

STEAMED MUSSELS

Chistorra, Salmorreta

ROASTED OYSTERS

Harissa, Sherry Vinegar

BACON-WRAPPED DATES

Valdeón Mousse

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

SPICED BEEF EMPANADAS

Red Pepper Sauce

HANGER STEAK

Green Chimichurri

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

BABY KALE SALAD

Cranberries, Marcona Almonds, Feta, Onions

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

Carrots, Potatoes, Salsa Verde

PAELLA VERDURAS

Mushrooms, Cauliflower, Green Beans, Peppers, Garlic Aioli

PAELLA MARISCOS

Calamari, Shrimp, Mussels

PAELLA SALVAJE

Chicken, Pork Belly, Chistorra, Chickpeas

PARRILLADA BARCELONA*

NY Strip Steak, Chicken, Sausage, Pork Loin

DESSERTS

OLIVE OIL CAKE

Sea Salt

FLAN CATALÁN

BURNT BASQUE CHEESECAKE

Strawberries

ARROZ CON LECHE

Strawberries, 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	Xarel-lo Blend	3oz	6oz	bottle
2023	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	Xarel-lo	5.5	11	44
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	Trepat	7	14	56
			6.5	13	52

WHITE

2024	Mila , Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2024	Ostatu , Rioja, Spain	Viura, Malvasia	6.5	13	52
2025	Menade , Rueda, Spain	Verdejo	7.25	14.5	58
2024	Le Naturel , Navarra, Spain	Garnacha Blanca	7	12	48
2025	Pinord, Diorama , Penedès, Spain	Xarel-lo	5	10	40
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	Xarel-lo, Riesling	4.75	9.5	38
2024	Orto Vins, Les Argiles , Montsant, Spain	Macabeo	6.25	12.5	50
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	Pedro Ximénez	7	14	56
2023	Bico Amarelo , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	6	12	48
2024	Aylin , San Antonio, Chile	Sauvignon Blanc	4.5	9	36
2025	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	6	11	48
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Petit Manseng Blend	5.5	10	40
2023	Von Winning 'Winnings' , Pfalz, Germany	Riesling	6.5	13	52

ROSÉ & SKIN CONTACT

2024	Liquid Geography , Bierzo, Spain	Mencia	3oz	6oz	bottle
2024	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	5.5	11	44
2024	Christophe Avi , Agenais, France	Cabernet Sauvignon	5	10	40
2024	No Es Pituko , Curicó Valley, Chile	Sauvignon Blanc	6	12	48
			5.75	11.5	46

RED

2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	3oz	6oz	bottle
2021	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	7	14	56
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	6.5	13	52
2024	Glup Glup , Cariñena, Spain	Garnacha	7	14	56
NV	Le Naturel Zero Zero Tinto , Navarra, Spain (Alcohol Free)	Garnacha	4.5	9	36
2022	Azul y Garanza , Navarra, Spain	Tempranillo	4.75	9.5	38
2024	Sotabosc , Montsant, Spain	Garnacha, Cariñena	4.75	9.5	(L) 53
2021	Coster dels Olivers , Priorat, Spain	Cariñena, Garnacha	6	12	48
2024	Vins de Pedra, Negre de Folls , Conca De Barberá, Spain	Trepat Blend	7.5	15	60
2023	La Vinyeta, Bongo* , Emporda, Spain	Monastrell	5.5	11	44
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	Garnacha, Piñuela	5	10	40
2022	Uva de Vida, Biográfico , Toledo, Spain	Tempranillo, Graciano	6	12	48
2020	Gota, Bergamota , Dão, Portugal	Touriga Nacional Blend	7	14	56
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	Baga	6.25	12.5	50
2022	Peñalolen , Maipo, Chile	Cabernet Sauvignon	5.5	11	(L) 62
2021	Polkura , Colchagua, Chile	Syrah	7	14	56
2024	Casas del Bosque , Casablanca, Chile	Pinot Noir	7.5	15	60
2022	Garage Wine Company, Revival , Maule, Chile	País	7.25	14.5	58
2022	Alto de la Ballena , Maldonado, Uruguay	Cabernet Franc Blend	5.75	11.5	46
2022	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Cabernet Blend	5.5	11	44
			6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	Fino	3oz	bottle
La Cigarrera , 1 L	Manzanilla	5.5	44
Almacenista, 'Gonzalez Obregon' , Lustau, 500mL	Amontillado	8.5	93
Los Arcos , Lustau, 750mL	Amontillado	10	60
Carlos VII , Alvear, 375mL	Amontillado	6	48
Península , Lustau, 750mL	Palo Cortado	14	56
15 Años , El Maestro Sierra, 375mL	Oloroso	9	72
Asuncion , Alvear, 375mL	Oloroso	13	52
		13.5	54

SWEET

Bodegas Gómez Nevado , 750mL	Abocado	3oz	bottle
East India Solera , Lustau, 750mL	Oloroso Dulce	10	80
Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	9	72
Solera 1927 , Alvear, 375mL	Pedro Ximénez	9	36
		15	60

WINE FLIGHTS

3 Half Glasses

TRUST FALL

Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.

SHERRY SPECTRUM

La Cigarrera / Los Arcos / 15 Años

BIO-CURIOUS

Diorama / Sotabosc / Biografico

Many of our wines use Biodynamic farming practices, here are three incredible examples

COCKTAILS

BEEES & 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, Peach Nectar, Grapefruit	13	52

BEER

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT	7
Wild Acre, Texas Blonde—TX	7.5
Martin House, True Love Raspberry Sour—TX	8
Hitachino, Nest White—Japan	14
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
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
Peroni, Lager—Italy	8.5
Isastegi, Sagardo Natural Cider (750mL)—Spain	28

