

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

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

FUET

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

AGED MANCHEGO

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

DÉLICE DE BOURGOGNE

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

IDIAZÁBAL

Pais 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

CAÑA DE CABRA

Murcia, ES
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

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 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

Fuet, Jamón Serrano, Aged 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

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

BEEF STEAK TOMATO

Sumac, Crisp Garlic, Olive Oil

GRILLED ASPARAGUS

Pistachio Pesto, Lemon Zest

HARICOT VERTS

Salsa Verde, Fresno

BEEF CARPACCIO

Orange, Olive Oil, Sea Salt

ZUCCHINI A LA PLANCHA

Romesco

ROASTED CARROTS

'Nduja, Whipped Feta, Almonds

STUFFED PIQUILLO PEPPERS

Drunken Goat Cheese, Herb Mojo

CHAMPIÑONES A LA PLANCHA

Black Garlic Aioli, Chives

ROASTED CAULIFLOWER

Toum, Manchego

PAN CON TOMATE

Olive Oil, Garlic

QUESO A LA PLANCHA

Caña De Cabra, Membrillo Mostarda

WHIPPED GOAT CHEESE

Truffle Agave, Pimentón

LABNEH

Ramp Zhug, Lavash

HUMMUS

Wild Mushrooms, Scallions, Urfa Biber

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

POTATO TORTILLA

Chive Sour Cream

MARINATED BOQUERONES

Piparras, Castelvetro Olives

GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

TUNA CRUDO*

Preserved Lemons, Coriander Oil

LOCAL PRAWNS

Red Chimichurri

ROASTED OYSTERS

Matagorda Pearls
Chorizo Migas, Sherry, Manchego

GRILLED PULPO

Mojo Rojo, Fingerling Potatoes

SALMON A LA PLANCHA

Puttanesca

MUSSELS

Salsa Verde

CHICKEN THIGH

Aji Verde

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

SPICED BEEF EMPANADAS

Red Pepper Sauce

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

HANGER STEAK*

Green Chimichurri

BEEF HEART PINTXOS

Aji Amarillo, Potatoes

PORK BELLY

Membrillo Mostarda

BACON-WRAPPED DATES

Valdeón Mousse

CHISTORRA W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

WATERMELON SALAD

Feta, Olives, Mint

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

Pork Belly, Chicken, Rabbit, Ferradura Beans

PARRILLADA BARCELONA*

Strip Steak, Chicken, Chorizo Gaucho, Pork Loin

ARROZ CON LECHE

Coconut Milk, Cinnamon

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

DESSERTS

ARROZ CON LECHE

Coconut Milk, Cinnamon

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

OLIVE OIL CAKE

Sea Salt

FLAN CATALÁN

Sea Salt

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 | 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 | Menade , Rueda, Spain | Verdejo | 6.5 | 13 | 52 |
| 2025 | Ostatu , Rioja, Spain | Viura, <i>Malvasia</i> | 6 | 12 | 48 |
| 2024 | Le Naturel , Navarra, Spain | Garnacha Blanca | 7.25 | 14.5 | 58 |
| 2024 | 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 |
| 2024 | Bico Amarelo , Vinho Verde, Portugal | Loureiro, <i>Alvarinho, Avesso</i> | 6 | 12 | 48 |
| 2024 | Aylin , San Antonio, Chile | Sauvignon Blanc | 5.5 | 11 | 44 |
| 2025 | Bodega Cerro Chapeu , Cerro Chapeu, Uruguay | Chardonnay | 6.5 | 13 | 52 |
| 2024 | 1752 Gran Tradicion , Cerro Chapeu, Uruguay | Petit Manseng Blend | 6 | 12 | 48 |
| 2024 | Mary Taylor, Clara Sala , Sicily, Italy | Grillo | | | |

ROSÉ & SKIN CONTACT

| | | | | | |
|------|---|--------------------|------|------|--------|
| 2024 | Familia Schroeder, Saurus , Patagonia, Argentina | Pinot Noir | 3oz | 6oz | bottle |
| 2024 | Liquid Geography , Bierzo, Spain | Mencia | 5 | 10 | 40 |
| 2024 | Christophe Avi , Agenais, France | Cabernet Sauvignon | 5.5 | 11 | 44 |
| 2023 | 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 |
| 2022 | Azul y Garanza , Navarra, Spain | Tempranillo | 4.5 | 9 | 36 |
| 2021 | Alberto Orte, A Portela , Valdeorras, Spain | Mencia | 4.75 | 9.5 | (L) 53 |
| 2023 | Coster dels Olivers , Priorat, Spain | Cariñena, <i>Garnacha</i> | 6.5 | 13 | 52 |
| 2024 | Sotabosc , Montsant, Spain | Garnacha, <i>Cariñena</i> | 7.5 | 15 | 60 |
| 2022 | Uva de Vida, Biográfico , Toledo, Spain | Tempranillo, <i>Graciano</i> | 6 | 12 | 48 |
| 2024 | Vins de Pedra, Negre de Folls , Conca De Barberá | Tempranillo, <i>Graciano</i> | 7 | 14 | 56 |
| 2021 | Península, Vino de Montaña , Sierra De Gredos, Spain | Trepat Blend | 5.5 | 11 | 44 |
| 2020 | Gota, Bergamota , Dão, Portugal | Garnacha, <i>Piñuela</i> | 6 | 12 | 48 |
| 2023 | Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled | Touriga Nacional Blend | 6.25 | 12.5 | 50 |
| 2022 | Peñalolen , Maipo, Chile | Baga | 5.5 | 11 | (L) 62 |
| 2022 | Polkura , Colchagua, Chile | Cabernet Sauvignon | 7 | 14 | 56 |
| 2024 | Casas del Bosque , Casablanca, Chile | Syrah | 7.5 | 15 | 60 |
| 2022 | Garage Wine Company, Revival , Maule, Chile | Pinot Noir | 7.25 | 14.5 | 58 |
| 2022 | Alto de la Ballena , Maldonado, Uruguay | País | 5.75 | 11.5 | 46 |
| 2023 | Quieto, Gran Corte , Mendoza, Argentina | Cabernet Franc Blend | 5.5 | 11 | 44 |
| 2022 | Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon | Cabernet Franc, <i>Malbec</i> | 6.5 | 13 | 52 |
| | | Cabernet Blend | 6 | 12 | 48 |

SHERRY

DRY

| | | | |
|--|--------------|------|--------|
| Jarana , Lustau, 750mL | Fino | 3oz | bottle |
| La Cigarrera , 375mL | Manzanilla | 5.5 | 44 |
| Los Arcos , Lustau, 750mL | Amontillado | 8.5 | 34 |
| Carlos VII , Alvear, 375mL | Amontillado | 6 | 48 |
| Almacenista, 'Cueva Jurado' , Lustau, 500mL | Amontillado | 14 | 56 |
| Península , Lustau, 750mL | Amontillado | 14 | 84 |
| 15 Años , El Maestro Sierra, 375mL | Palo Cortado | 9 | 72 |
| Asuncion , Alvear, 375mL | Oloroso | 13 | 52 |
| | Oloroso | 13.5 | 54 |

SWEET

| | | | |
|--|---------------|-----|--------|
| East India Solera , Lustau, 750mL | Oloroso Dulce | 3oz | bottle |
| Bodegas Gómez Nevado , 750mL | Abocado | 9 | 72 |
| Nectar , Gonzalez Byass, 375mL | Pedro Ximénez | 10 | 80 |
| Solera 1927 , Alvear, 375mL | Pedro Ximénez | 9 | 36 |
| | Pedro Ximénez | 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 sherries, from bright and saline to rich and oxidative.

HELLO, OLD FRIEND BarCava / 1752 Gran Tradicion / Quieto Gran Corte
Some relationships are worth celebrating. Wines and people who helped shape our list.

BIO-CURIOUS Diorama / Uva De Vida / Sotabosc
Many of our wines use Biodynamic farming practices, here are three incredible examples

COCKTAILS

BEEES & BAYS (No ABV) 8
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

TEA TIME (No ABV) 9
Blue Flower Earl Grey Tea, Blueberry Shrub,
Salted Honey Syrup, Lemon, Aquafaba, Mint

GIN & JUS 12
Paco Pepe Andalucian Gin, Lime, Green Grape,
Pink Peppercorn, Ginger

PICA PICA 12.5
Reyka Vodka, Cappelletti Aperitivo, Orange,
Lemon, Aquafaba, Jalapeño

DOS PENÍNSULAS 13
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

ALEBRIJES 14
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,
Aquafaba, Dragonfruit & Tangerine Powders

SIDE HUSTLE 12.5
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 Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit,
Lime, Rosemary

VALENCIAN
Paco Pepe Andalucian 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
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
Hitachino, Nest White—Japan 14
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
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

