

# 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

### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

### 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

### 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** 6  
Thyme, Lemon Zest

**SPINACH & CHICKPEA CAZUELA** 8.5  
Lemon Zest, Cumin, Onions

**EGGPLANT CAPONATA** 6.5  
Bell Peppers, Balsamic, Basil

**MUSHROOMS A LA PLANCHA** 12.5  
Salsa Verde

**CARROTS** 8.5  
Mojo Verde

**GIGANTE BEANS** 7  
Olive Gremolata, Migas

**GREEN BEANS** 8.5  
Harissa, Lime

**BROCCOLINI** 9.5  
Lemon, Garlic

**ASPARAGUS** 9.5  
Pistachio Pesto

**GRILLED CIPOLLINI ONIONS** 9.5  
Salbitxada

**PAN CON TOMATE** 7  
Heirloom Tomato, Sherry

**ROASTED CAULIFLOWER** 8.5  
Green Goddess

**WHIPPED RICOTTA** 10.5  
Texas Honey, Focaccia

**HUMMUS** 8.5  
Mushrooms, Urfa Biber

**BURRATA** 10  
Grilled Grapes, Basil, Arugula

**PATATAS BRAVAS** 8.5  
Salsa Brava, Garlic Aioli

**POTATO TORTILLA** 7.5  
Chive Sour Cream

**BOQUERONES** 7  
Castelvetrano Olives, Orange Zest, Piquillos

**GAMBAS AL AJILLO** 10.5  
Guindilla Pepper, Scallions, Garlic

**SALMON CRUDO\*** 13  
Orange Vinaigrette, Aleppo Pepper

**REDFISH A LA PLANCHA** 14.5  
Vizcaina

**ROASTED OYSTERS** 14.5  
Harissa, Sherry Vinegar

**STEAMED MUSSELS** 13.5  
Chistorra, Salmorreta

**CHICKEN THIGH** 10.5  
Aji Verde

**SPICED BEEF EMPANADAS** 8.5  
Red Pepper Sauce

**JAMÓN & MANCHEGO CROQUETAS** 7.5  
Garlic Aioli

**ALBONDIGAS** 9.5  
Spiced Meatballs In Jamón-Tomato Sauce

**PORK BELLY** 10.5  
Cherry Pepper Chimichurri

**BACON-WRAPPED DATES** 8  
Valdeón Mousse

**HANGER STEAK** 18  
Green Chimichurri

## SALADS

**ENSALADA MIXTA** 11  
Olives, Onions, Giardiniera, Gem Lettuce

**BABY KALE SALAD** 10  
Cranberries, Marcona Almonds, Feta, Onions

## LARGE PLATES

**CHICKEN PIMIENTOS** 24.5  
Potatoes, Lemon, Hot Cherry Peppers

**WHOLE ROASTED BRANZINO** 26.5  
Carrots, Potatoes, Salsa Verde

**PAELLA VERDURAS** 18 / 36  
Mushrooms, Cauliflower, Green Beans, Peppers, Garlic Aioli

**PAELLA MARISCOS** 29 / 58  
Calamari, Shrimp, Mussels

**PAELLA SALVAJE** 28 / 56  
Chicken, Pork Belly, Chistorra, Chickpeas

**PARRILLADA BARCELONA\*** 33 / 66  
NY Strip Steak, Chicken, Sausage, Pork Loin

## DESSERTS

**OLIVE OIL CAKE** 10  
Sea Salt

**FLAN CATALÁN** 8

**CHOCOLATE CAKE** 9  
Coffee Crème Anglaise, Almond Crumble

**BURNT BASQUE CHEESECAKE** 10  
Strawberries

**ARROZ CON LECHE** 7  
Strawberries, Cinnamon

## 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	<b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	5.5	11	44
2023	<b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain	<i>Xarel-lo</i>	7	14	56
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain	<i>Trepat</i>	6.5	13	52

## WHITE

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

## ROSÉ & SKIN CONTACT

2024	<b>Liquid Geography</b> , Bierzo, Spain	<i>Mencía</i>	5.5	11	44
2024	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2024	<b>Christophe Avi</b> , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2024	<b>No Es Pituko</b> , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2021	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2022	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	<i>Tempranillo</i>	7	14	56
2025	<b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
NV	<b>Le Naturel Zero Zero Tinto</b> , Navarra, Spain (Alcohol Free)	<i>Garnacha</i>	4.75	9.5	38
2022	<b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5 (L)	53
2021	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2024	<b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2021	<b>Coster dels Olivers</b> , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2024	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá, Spain	<i>Trepat Blend</i>	5.5	11	44
2023	<b>La Vinyeta, Bongo*</b> , Emporda, Spain	<i>Monastrell</i>	5	10	40
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2022	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2020	<b>Gota, Bergamota</b> , Dão, Portugal	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2023	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11 (L)	62
2022	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	<b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2022	<b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2024	<b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7.25	14.5	58
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	<i>País</i>	5.75	11.5	46
2022	<b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44
2023	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

# SHERRY

## DRY

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

## SWEET

<b>Bodegas Gómez Nevado</b> , 750mL	<i>Abocado</i>	10	80
<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	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  
A progression of dry style sherries, from bright and saline to rich and oxidative.

## BIO-CURIOUS

Diorama / Sotabosc / Biografico  
Many of our wines use Biodynamic farming practices, here are three incredible examples

## HELLO, OLD FRIEND

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



# COCKTAILS

## BEES & BAYS (No ABV)

Lime, Salted Honey Syrup, Cardamom Bitters  
Sparkling Water, Torched Bay Leaf

8

## TEA TIME (No ABV)

Blue Flower Earl Grey Tea, Blueberry Shrub,  
Salted Honey Syrup, Lemon, Aquafaba, Mint

9

## PICA PICA

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

12.5

## GIN & JUS

Paco Pepe Andalucian Gin, Lime, Green Grape,  
Pink Peppercorn, Ginger

12

## DOS PENÍNSULAS

Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

13

## ALEBRIJES

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

14

## SIDE HUSTLE

Lustau Solera Reserva Brandy, Bénédictine,  
Pineapple, Lemon, Barcava

12.5

## BOURBON SPICE RACK

Four Roses Bourbon, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

13

## IPANEMA

P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

13

## LAIRD'S WAY

Monkey Shoulder Scotch, Dolin Rouge Vermouth,  
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

14.5

# 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

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

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