

# 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

### 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** 6  
Thyme, Lemon Zest

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

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

**BEETS** 8.5  
Ajo Blanco

**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

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

**ASPARAGUS** 9.5  
Pistachio Pesto

**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

**REDFISH A LA PLANCHA** 14.5  
Vizcaina

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

**SEARED PRAWNS** 13  
Red Chimichurri

**ROASTED OYSTERS** 14.5  
Harissa, Sherry Vinegar

**STEAMED MUSSELS** 13.5  
Chistorra, Salmorreta

**PULPO GALLEGO** 16.5  
Potatoes, Red Chimichurri

**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

**BACON-WRAPPED DATES** 8  
Valdeón Mousse

**PORK BELLY** 10.5  
Cherry Pepper 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

**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

**BURNT BASQUE CHEESECAKE** 10  
Strawberries

**ARROZ CON LECHE** 7  
Strawberries, Cinnamon

**CHOCOLATE CAKE** 9  
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	<b>BarCava, Brut</b> , Penedès, Spain	Xarel-lo Blend	3oz	6oz	bottle
2023	<b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain	Xarel-lo	5.5	11	44
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain	Trepat	7	14	56
			6.5	13	52

## WHITE

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

## ROSÉ & SKIN CONTACT

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

## RED

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

# SHERRY

## DRY

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

## SWEET

<b>Bodegas Gómez Nevado</b> , 750mL	Abocado	3oz	bottle
<b>East India Solera</b> , Lustau, 750mL	Oloroso Dulce	10	80
<b>Nectar</b> , Gonzalez Byass, 375mL	Pedro Ximénez	9	72
<b>Solera 1927</b> , 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

## BEES & BAYS (No ABV)

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

## TEA TIME (No ABV)

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

## PICA PICA

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

## GIN & JUS

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

## DOS PENÍNSULAS

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

## ALEBRIJES

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

## SIDE HUSTLE

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

## BOURBON SPICE RACK

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

## IPANEMA

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

## LAIRD'S WAY

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

# GINTONICS

Inspired by three of Spain's most iconic regions.

## 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

## GUNS & ROSÉS

Tierra Limpia Brut Rosé, Lillet Rosé, Deep Ellum Vodka,  
Peach Nectar, Grapefruit

# BEER

## BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT

Wild Acre, Texas Blonde—TX

Martin House, True Love Raspberry Sour—TX

Hitachino, Nest White—Japan

Estrella Damm, Daura Gluten-Free Lager—Spain

Deep Ellum, IPA—TX

Founders, All Day IPA—MI

Lagunitas, Maximus IPA—CA

Lone Pint, Yellow Rose IPA—TX

Austin Eastciders, Original Dry Cider—TX

Peroni, Lager—Italy

Isastegi, Sagardo Natural Cider (750mL)—Spain

