

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

Thyme, Lemon Zest

6

BOQUERONES

Castelvetrano Olives, Orange Zest, Piquillos

7

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

REDFISH A LA PLANCHA

Vizcaina

14.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

6.5

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

10.5

BEETS

Ajo Blanco

8.5

STEAMED MUSSELS

Chistorra, Salmorreta

13.5

CARROTS

Mojo Verde

8.5

SALMON CRUDO*

Orange Vinaigrette, Aleppo Pepper

13

GIGANTE BEANS

Olive Gremolata, Migas

7

PULPO GALLEGO

Potatoes, Red Chimichurri

16.5

GREEN BEANS

Harissa, Lime

8.5

CHICKEN THIGH

Aji Verde

10.5

BROCCOLINI

Lemon, Garlic

9.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

PAN CON TOMATE

Heirloom Tomato, Sherry

7

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

ASPARAGUS

Pistachio Pesto

9.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

GRILLED CIPOLLINI ONIONS

Salbitxada

9.5

ROASTED CAULIFLOWER

Green Goddess

8.5

BACON-WRAPPED DATES

Valdeón Mousse

8

WHIPPED RICOTTA

Texas Honey, Focaccia

10.5

STEAK PAILLARD

Pepper Vinaigrette

15.5

HUMMUS

Mushrooms, Urfa Biber

8.5

TRUFFLED BIKINI

Jamon, Whit Cheddar, Garlic Aioli

9.5

BURRATA

Grilled Grapes, Basil, Arugula

10

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

PORK BELLY

Cherry Pepper Chimichurri

10.5

POTATO TORTILLA

Chive Sour Cream

7.5

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

BABY KALE SALAD

Cranberries, Marcona Almonds, Feta, Onions

10

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

24.5

WHOLE ROASTED BRANZINO

Carrots, Potatoes, Salsa Verde

26.5

PAELLA VERDURAS

Mushrooms, Cauliflower, Green Beans, Peppers, Garlic Aioli

18 / 36

PAELLA MARISCOS

Calamari, Shrimp, Mussels

29 / 58

PAELLA SALVAJE

Chicken, Pork Belly, Chistorra, Chickpeas

28 / 56

PARRILLADA BARCELONA*

NY Strip Steak, Chicken, Sausage, Pork Loin

33 / 66

DESSERTS

OLIVE OIL CAKE

Sea Salt

10

FLAN CATALÁN

8

BURNT BASQUE CHEESECAKE

Strawberries

10

ARROZ CON LECHE

Strawberries, Cinnamon

7

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

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
2023	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain
NV	Tierra Limpia, Brut Rosé , Penedès, Spain

WHITE

2024	Mila , Rías Baixas, Spain
2024	Ostatu , Rioja, Spain
2025	Menade , Rueda, Spain
2024	Le Naturel , Navarra, Spain
2025	Pinord, Diorama , Penedès, Spain
2023	B.R.O.T., Blanc Inicial , Penedès, Spain
2024	Orto Vins, Les Argiles , Montsant, Spain
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain
2023	Bico Amarelo , Vinho Verde, Portugal
2024	Aylin , San Antonio, Chile
2025	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay
2023	Von Winning 'Winnings' , Pfalz, Germany

ROSÉ & SKIN CONTACT

2024	Liquid Geography , Bierzo, Spain
2024	Familia Schroeder, Saurus , Patagonia, Argentina
2024	Christophe Avi , Agenais, France
2024	No Es Pituko , Curicó Valley, Chile

RED

2019	Nucerro, Reserva , Rioja, Spain
2021	Marqués de Tomares, Crianza , Rioja, Spain
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain
2024	Glup Glup , Cariñena, Spain
NV	Le Naturel Zero Zero Tinto , Navarra, Spain (Alcohol Free)
2022	Azul y Garanza , Navarra, Spain
2024	Sotabosc , Montsant, Spain
2021	Coster dels Olivers , Priorat, Spain
2024	Vins de Pedra, Negre de Folls , Conca De Barberá, Spain
2023	La Vinyeta, Bongo* , Emporda, Spain
2021	Península, Vino de Montaña , Sierra De Gredos, Spain
2022	Uva de Vida, Biográfico , Toledo, Spain
2020	Gota, Bergamota , Dão, Portugal
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled
2022	Quieto, Gran Corte , Mendoza, Argentina
2022	Peñalolen , Maipo, Chile
2021	Polkura , Colchagua, Chile
2024	Casas del Bosque , Casablanca, Chile
2022	Garage Wine Company, Revival , Maule, Chile
2022	Alto de la Ballena , Maldonado, Uruguay

SHERRY

DRY

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

SWEET

Bodegas Gómez Nevado , 750mL	<i>Abocado</i>	10	80
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
Solera 1927 , 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

		3oz	6oz	bottle
	<i>Xarel-lo Blend</i>	5.5	11	44
	<i>Xarel-lo</i>	7	14	56
	<i>Trepat</i>	6.5	13	52
		3oz	6oz	bottle
	<i>Albariño</i>	6.5	13	52
	<i>Viura, Malvasia</i>	7.25	14.5	58
	<i>Verdejo</i>	7	12	48
	<i>Garnacha Blanca</i>	5	10	40
	<i>Xarel-lo</i>	4.75	9.5	38
	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
	<i>Macabeo</i>	7	14	56
	<i>Pedro Ximénez</i>	6	12	48
	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
	<i>Sauvignon Blanc</i>	6	11	48
	<i>Chardonnay</i>	5.5	10	40
	<i>Petit Manseng Blend</i>	6.5	13	52
	<i>Riesling</i>	6.5	13	52

		3oz	6oz	bottle
	<i>Mencia</i>	5.5	11	44
	<i>Pinot Noir</i>	5	10	40
	<i>Cabernet Sauvignon</i>	6	12	48
	<i>Sauvignon Blanc</i>	5.75	11.5	46

		3oz	6oz	bottle
	<i>Tempranillo</i>	7	14	56
	<i>Tempranillo</i>	6.5	13	52
	<i>Tempranillo</i>	7	14	56
	<i>Garnacha</i>	4.5	9	36
	<i>Garnacha</i>	4.75	9.5	38
	<i>Tempranillo</i>	4.75	9.5 (L)	53
	<i>Garnacha, Cariñena</i>	6	12	48
	<i>Cariñena, Garnacha</i>	7.5	15	60
	<i>Trepat Blend</i>	5.5	11	44
	<i>Monastrell</i>	5	10	40
	<i>Garnacha, Piñuela</i>	6	12	48
	<i>Tempranillo, Graciano</i>	7	14	56
	<i>Touriga Nacional Blend</i>	6.25	12.5	50
	<i>Baga</i>	5.5	11 (L)	62
	<i>Cabernet Franc, Malbec</i>	6.5	13	52
	<i>Cabernet Sauvignon</i>	7	14	56
	<i>Syrah</i>	7.5	15	60
	<i>Pinot Noir</i>	7.25	14.5	58
	<i>País</i>	5.75	11.5	46
	<i>Cabernet Franc Blend</i>	5.5	11	44

COCKTAILS

BEES & 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

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

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 10.5
Dark Rum, Guava Nectar 38

GUNS & ROSÉS
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

