

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 MANGALICA

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

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

GRILLED ASPARAGUS

Pistachio Pesto, Lemon Zest

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

BEEF STEAK TOMATO

Sumac, Crisp Garlic, Olive Oil

BEET CARPACCIO

Orange, Olive Oil, Sea Salt

HARICOT VERTS

Salsa Verde, Fresno

ROASTED CAULIFLOWER

Toum, Manchego

ZUCCHINI A LA PLANCHA

Romesco

CHAMPIÑONES A LA PLANCHA

Black Garlic Aioli, Chives

ROASTED CARROTS

'Nduja, Whipped Feta, Almonds

STUFFED PIQUILLO PEPPERS

Drunken Goat Cheese, Herb Mojo

LABNEH

Ramp Zhug, Lavash

PAN CON TOMATE

Olive Oil, Garlic

QUESO A LA PLANCHA

Caña De Cabra, Membrillo Mostarda

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

ROASTED OYSTERS

Matagorda Pearls
Chorizo Migas, Sherry, Manchego

GRILLED PULPO

Mojo Rojo, Fingerling Potatoes

LOCAL PRAWNS

Red Chimichurri

MUSSELS

Aji Amarillo

SALMON A LA PLANCHA

Puttanesca

CHICKEN THIGH

Aji Verde

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

SPICED BEEF EMPANADAS

Red Pepper Sauce

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

BEEF HEART PINTXOS

Aji Amarillo, Potatoes

PORK BELLY

Membrillo Mostarda

TRUFFLED BIKINI

Serrano, Queso De Trufa

BACON-WRAPPED DATES

Valdeón Mousse

HANGER STEAK*

Green Chimichurri

CHISTORRA W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

WATERMELON SALAD

Feta, Olives, Mint

LARGE PLATES

LANGOSTINO FIDEOS

Squid, Prawns, Uni Aioli

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

HALF / FULL

PAELLA VERDURAS

18 / 36

Ferradura Beans, Peppers, Onions, Cauliflower, Garlic Aioli

PAELLA MARISCOS

29 / 58

Shrimp, Calamari, Clams, Mussels

PAELLA SALVAJE

28 / 56

Pork Belly, Chicken, Rabbit, Ferradura Beans

PARRILLADA BARCELONA*

33 / 66

Strip Steak, Chicken, Chorizo Gaucho, Pork Loin

DESSERTS

ARROZ CON LECHE

10

Coconut Milk, Cinnamon

CHOCOLATE CAKE

9

Coffee Crème Anglaise, Almond Crumble

OLIVE OIL CAKE

10

Sea Salt

FLAN CATALÁN

7

BASQUE BURNT CHEESECAKE

10

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	Mencía	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	Tempranillo	4.75	9.5 (L)	53
2023	Coster dels Olivers , Priorat, Spain	Mencía	6.5	13	52
2024	Sotabosc , Montsant, Spain	Cariñena, <i>Garnacha</i>	7.5	15	60
2022	Uva de Vida, Biográfico , Toledo, Spain	Garnacha, <i>Cariñena</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.					16
HELLO, OLD FRIEND BarCava / 1752 Gran Tradicion / Quieto Gran Corte Some relationships are worth celebrating. Wines and people who helped shape our list.					14
BIO-CURIOUS Diorama / Uva De Vida / Sotabosc Many of our wines use Biodynamic farming practices, here are three incredible examples					17.5
					16

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
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
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					
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					
DRAFT				caña	doble
Estrella Galicia, Lager—Spain				4.25	8.5
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

