

barcelona

CHARCUTERIE & CHEESE

7 For One | 19.5 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

SORIA CHORIZO
California, US
Pimentón Pork Sausage. Smoky, Garlicky

CHORIZO PICANTE
La Rioja, ES
Pork Sausage. Smoky, Spicy, Pimentón

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

SALCHICHÓN DE VIC
Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

BASQUE SALAMI
Illinois, US
Berkshire Pork, Peppery, Fruity

‘NDUJA
Illinois, US
Spreadable Pork Sausage, Calabrian Chili, Pork Jowl

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

SMOKIN' GOAT
Islas Canarias, ES
Semi-Soft, Goat’s Milk, Aged 15 Days. Smoked, Creamy, Mild

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

IDIAZÁBAL
Pais Vasco, ES
Semi-Firm, Raw Sheep’s Milk, Aged 6 Months. Smoked, Sharp, Fruity

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

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

AGED MAHÓN
Islas Baleares, ES
Hard, Cow’s Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp

DÉLICE DE BOURGOGNE
Burgundy, FR
Triple-Crème, Cow’s Milk, Mold Rind Mushroomy, Smooth Tangy

JAMÓN MANGALICA 14
Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

WAGYU CECINA 14
Illinois, US
Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky

APERITIVO BOARD 26
An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

Patatas Bravas, Olives, Almonds, Guindilla Peppers, Manchego, Mahón, Jamón Serrano, Chorizo Picante

TAPAS

MARINATED OLIVES & GIARDINIERA 5
Thyme, Lemon Zest

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

PAN CON TOMATE 7
Heirloom Tomato, Sherry

GRILLED ASPARAGUS 9
Tzatziki, Mint

CARROTS 8.5
Chermoula, Tahini

EGGPLANT CAPONATA 5.5
Bell Peppers, Balsamic, Basil

ROASTED CAULIFLOWER 8.5
Green Goddess

MUSHROOMS A LA PLANCHA 11
Salsa Verde

SWISS CHARD 8.5
Bacon, Pine Nuts, Raisins

BROCCOLINI 9
Caper Vinaigrette

HUMMUS 7.5
Roasted Red Pepper

WHIPPED RICOTTA 10.5
Texas Creek Honey, Fennel Pollen

POTATO TORTILLA 7
Chive Sour Cream

PATATAS BRAVAS 8
Salsa Brava, Garlic Aioli

BOQUERONES 7
Castelvetrano Olives, Orange Zest, Piquillos

GAMBAS AL AJILLO 9.5
Guindilla Pepper, Scallions, Garlic

HAMACHI CRUDO* 14.5
Aji Amarillo, Radish, Cilantro

SCALLOPS 18.5
Pea Purée, Garlic, Tarragon

GRILLED OYSTERS 14.5
Harissa, Sherry Vinegar

PULPO GALLEGO 15.5
Fingerling Potatoes, Pimentón

STEAMED MUSSELS 14
Saffron Sofrito, Chorizo

MAHI MAHI A LA PLANCHA 15
Puttanesca

CHICKEN THIGH 9.5
Aji Verde

CHORIZO W/ SWEET & SOUR FIGS 9
Sherry Vinegar, Garlic

JAMÓN & MANCHEGO CROQUETAS 7
Garlic Aioli

TRUFFLED BIKINI 9
Speck, Riojaana

BACON-WRAPPED DATES 8
Valdeón Mousse

PORK BELLY 10.5
Cherry Pepper Chimichurri

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

SPICED BEEF EMPANADAS 8
Red Pepper Sauce

STEAK PAILLARD* 14.5
Crispy Potatoes, Red Pepper Vinaigrette

SALADS

ENSALADA MIXTA 9
Olives, Onions, Giardiniera, Gem Lettuce

KALE SALAD 10
Apricots, Orange, Almonds, Feta, Onions

LARGE PLATES

WHOLE ROASTED BRANZINO 28.5
Carrots, Potatoes, Salsa Verde

CHICKEN PIMIENTOS 24.5
Potatoes, Lemon, Hot Cherry Peppers

PAELLA VERDURAS 18 / 36
Asparagus, Spring Onions, Mushrooms, Peas, Garlic Aioli

PAELLA SALVAJE 28 / 56
Chicken, Chorizo, Chickpeas

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

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

DESSERTS

FLAN CATALÁN 8

CREPAS WITH SEASONAL FRUIT** 8.5
Citrus Cream, Raspberries, Almonds

OLIVE OIL CAKE 10
Sea Salt

ARROZ CON LECHE 7
Blueberry Compote, Cinnamon

BURNT BASQUE CHEESECAKE 10
Blueberry Compote

CHOCOLATE CAKE** 9
Coffee Crème Anglaise, Almond Crumble

EXECUTIVE CHEF ELLIE HENDERSON | SOUS CHEF RICARDO CANALES

*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.
Items marked with ** are related to tree nuts. Please inform your server if a person in your party has a food allergy

WINES BY THE GLASS

SPARKLING

NV	BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
NV	Tierra Limpia, Brut Rosé , Penedès, Portugal	<i>Trepat</i>	5.5	11	44
			6.5	13	52

WHITE

2023	Menade , Rueda, Spain	<i>Verdejo</i>	3oz	6oz	bottle
2023	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	6	12	48
2022	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2022	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	5	10	40
2021	Orto Vins, Les Argiles , Montsant, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Macabeo</i>	7	14	56
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2022	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Pedro Ximénez</i>	6	12	48
2024	Aylin , San Antonio, Chile	<i>Petit Manseng Blend</i>	6.5	13	52
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Sauvignon Blanc</i>	5.5	11	44
2023	Leitz, Feinherb , Rheingau, Germany	<i>Chardonnay</i>	5	10	40
NV	Leitz, Eins Zwei Zero (alcohol free) , Rheingau, Germany	<i>Riesling</i>	6.5	13	52
		<i>Riesling</i>	4.75	9.5	38

ROSÉ & SKIN CONTACT

2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	3oz	6oz	bottle
2023	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	5	10	40
2024	Christophe Aví , Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
			6	12	48

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6	12	48
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	6.5	13	52
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5 (L)	53
2023	Glup Glup , Cariñena, Spain	<i>Mencía</i>	6.5	13	52
2024	Sotabosc , Montsant, Spain	<i>Garnacha</i>	4.5	9	36
2022	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Garnacha, Cariñena</i>	6	12	48
2022	La Vinyeta, Bongo* , Emporda, Spain	<i>Trepat Blend</i>	5.5	11	44
2022	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Monastrell</i>	5	10	40
2021	Peñalolen , Maipo, Chile	<i>Bobal</i>	6	12	48
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2021	Polkura , Colchagua, Chile	<i>Tempranillo, Graciano</i>	7	14	56
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Syrah</i>	6.5	13	52
2023	Casas del Bosque , Casablanca, Chile	<i>Baga</i>	5.5	11 (L)	62
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Pinot Noir</i>	7	14	56
2022	Garage Wine Company, Revival , Maule, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	Filipe Ferrera, Douro Tinto , Douro, Portugal	<i>País</i>	5.75	11.5	46
2020	Alto de la Ballena , Maldonado, Uruguay	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley , Lebanon	<i>Cabernet Franc Blend</i>	5.5	11	44
		<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 375mL	<i>Manzanilla</i>	5.5	44
Almacenista, ‘Gonzalez Obregon' , Lustau, 500mL	<i>Amontillado</i>	8.5	34
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	10	60
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	6	48
Península , Lustau, 750mL	<i>Amontillado</i>	14	56
15 Años , El Maestro Sierra, 375mL	<i>Palo Cortado</i>	9	72
Asuncion , Alvear, 375mL	<i>Oloroso</i>	13	52
	<i>Oloroso</i>	13.5	54

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	9	72
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	15	60
		9	36

WINE FLIGHTS

3 Half Glasses		
APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)		13.5
NEW WORLD, OLD SCHOOL Cerro Chapeau Chardonnay / Saurus Pinot Noir Rose / Revival Pais 3 wines from the New World with “Old School” classic character.		14.5

COCKTAILS

BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
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FLOR DE SAL (Low ABV) La Cigarrera Manzanilla, Alma De Trabanco Cider Apéritif, Luxardo Maraschino, Lime, Lemon, Black Lava Salt Porrón For The Table 48	12
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PICA PICA Reyka Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
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GIN & JUS** Hayman's London Dry Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	13.5
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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	13
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
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IPANEMA P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	13
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LAIRD'S WAY** Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5
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GINTONICS

Inspired by three of Spain’s most iconic regions.	15
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GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
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CATALAN Hayman's London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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VALENCIAN Hayman's London Dry Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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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
Martin House Brewing, Pilsner—TX	8.5
Avery, Island Rascal, Passion Fruit Witbeir—CO	9.5
Martin House, True Love Raspberry Sour—TX	8
Lone Pint, Yellow Rose IPA—TX	12
Founders, All Day IPA—MI	6.5
Deep Ellum, IPA—TX	7.5
Lagunitas, Maximus IPA—CA	8
Austin Eastciders, Original Dry Cider—TX	7.5
Hitachino, Nest White—Japan	14
Wild Acre, Texas Blonde—TX	7.5
Isastegi, Sagardo Natural Cider (750mL)—Spain	28