

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	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	15
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.	FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	MAHÓN Castilla-La Mancha, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	SALAME DI MANZO Illinois, US Wagyu Beef, Black Pepper	14
BASQUE SALAMI Chicago, US Berkshire Pork Peppery, Fruity	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	WAGYU CECINA Illinois, US Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky	14
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant	8.5
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28
'NDUJA Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp		<i>Jamón Serrano, Fuet, Aged Mahón, Manchego, Pickled Vegetables, Marcona Almonds, Olives, Patatas Bravas</i>	

TAPAS

HOUSE MADE FOCACCIA Rosemary, Sea Salt	4	HAMACHI CRUDO* Aji Amarillo, Red Onions	14.5
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6	MARINATED BOQUERONES Watermelon Radish, Peppers, Cucumbers	8.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	6.5	REDFISH A LA PLANCHA Puttanesca	15.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	10.5
PAN CON TOMATE Heirloom Tomato, Sherry	7	GRILLED PULPO Mojo Rojo, Fingerling Potatoes	15.5
CUCUMBERS Goat's Milk, Shallots, Dukkah	7.5	SEARED SCALLOPS Pepita Romesco Sauce	18
ROASTED CAULIFLOWER Spiced Yogurt, Mint	9.5	MUSSELS Saffron Sofrito, Chorizo	13.5
CHAMPIÑONES A LA PLANCHA Black Garlic Aioli, Chives	10.5	ROASTED OYSTERS <i>Plymouth Bluff</i> Chorizo Migas, Sherry, Manchego	14
SUGAR SNAP PEAS Harissa, Garlic	9.5	CHICKEN PINTXOS Dill Aioli	10.5
BEETS CARPACCIO Orange, Olive Oil, Sea Salt	8.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
ASPARAGUS Charred Lemon-Caper Vinaigrette	9.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
SEARED ARTICHOKEs Giardiniera, Cherry Pepper	10.5	CHORIZO W/ SWEET & SOUR FIGS Sherry Vinegar, Garlic	10.5
CRISPY ZUCCHINI Labneh	9.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
ROASTED CARROTS Pistachio Pesto, Lemon Zest	8.5	STEAK PAILLARD Crispy Potatoes, Pepper Vinaigrette	14.5
QUESO A LA PLANCHA Caña De Cabra, Membrillo	9.5	BACON-WRAPPED DATES Valdeón Mousse	8.5
HOUSE-MADE RICOTTA Texas Honey, Bee Pollen, Focaccia	10	PORK BELLY Aji Verde	10.5
HUMMUS Piquillo Peppers, Onions	7.5	VENISON CARPACCIO <i>Cervena</i> Capers, Egg Yolk, Harissa Yogurt	17
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5	LAMB LOIN CHOP* Fingerling Potato, English Pea Purée	18.5

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
KALE SALAD Anchovies Dressing, Migas, Manchego Cheese	10

LARGE PLATES

WHOLE ROASTED BRANZINO Mojo Rojo, Fingerling Potatoes	28.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
	HALF / FULL
PAELLA VERDURAS Cauliflower, Asparagus, Peppers, Mojo Verde	18 / 36
PAELLA SALVAJE Pork, Chicken, Chorizo, Chickpeas	28 / 56
PAELLA MARISCOS Mussels, Shrimp, Clams, Calamari	29 / 58
PARRILLADA BARCELONA* Strip Steak, Chicken, Chorizo Gaucho, Pork Loin	33 / 66

DESSERTS

FLAN CATALÁN	7
OLIVE OIL CAKE Sea Salt	10
BASQUE BURNT CHEESECAKE Blueberry Compote	10
CHOCOLATE CAKE** Coffee Crème Anglaise, Almond Crumble	9
ARROZ CON LECHE Marcona Almonds, Blueberries	10

EXECUTIVE CHEF THOMAS LACZYNSKI | 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.
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
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	5.5	11	44
			7	14	56
NV	Tierra Limpia, Brut Rosé , Penedès, Portugal	<i>Trepat</i>	6.5	13	52

WHITE

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

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
			5	10	40
2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	7	14	56
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
2023	Sotabosc , Montsant, Spain	<i>Garnacha</i>	4.5	9	36
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Tempranillo, Graciano</i>	7	14	56
2023	La Vinyeta, Bongo* , Emporda, Spain	<i>Trepat Blend</i>	5.5	11	44
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Monastrell</i>	5	10	40
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2022	Filipe Ferreira , Douro, Portugal	<i>Bobal</i>	6	12	48
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Baga</i>	5.5	11	(L) 62
2021	Polkura , Colchagua, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2020	Peñalolen , Maipo, Chile	<i>Syrah</i>	6.5	13	52
2023	Casas del Bosque , Casablanca, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2022	Garage Wine Company, Revival , Maule, Chile	<i>Pinot Noir</i>	7	14	56
2020	Alto de la Ballena , Maldonado, Uruguay	<i>País</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
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	8.5	34
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	6	48
Península , Lustau, 750mL	<i>Palo Cortado</i>	14	56
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	9	72
Asuncion , Alvear, 375mL	<i>Oloroso</i>	13	52
		13.5	54

SWEET

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

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	
BIO-CURIOUS Diorama / Abisso / Clos Lojen Many of our wines use Biodynamic farming practices, here are three incredible examples		16	
NEW WORLD, OLD SCHOOL Cerro Chapeu Chardonnay / Saurus Rosé / Revival País Blurring the lines between the old and new worlds. South American wines with a classic, traditional style.		14.5	

COCKTAILS

BEEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf		7	
TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint		8	
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	
PICA PICA Reyka Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño		12.5	
GIN & JUS** Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger		11	
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		13.5	
SIDE HUSTLE Raynal VSOP Brandy, Bénédictine, Pineapple, Lemon, Barcava		13	
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	
GIN TONICS Inspired by three of Spain’s most iconic regions.		15	
CATALAN Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary			
VALENCIAN Paco Pepe Andalucían Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme			
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			
DRAFT Estrella Galicia, Lager—Spain Real Ale Brewing Co., Axis IPA—TX Revolver, Blood & Honey Wheat—TX	caña	doble	
	4.25	8.5	
	3.75	7.5	
	4.25	8.5	
BOTTLES & CANS Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT Estrella Damm, Daura Gluten-Free Lager—Spain 903 Brewers, Cerveza Por Favor—TX Peroni, Lager—Italy Community Beer Co., Texas Lager—TX Avery, Island Rascal, Passion Fruit Witbeir—CO Dogfish Head, Sea Quench Sour—DE Hitachino, Nest White—Japan Saint Arnold, Fancy Lawnmower Kölsch—TX Founders, All Day IPA—MI Lagunitas, Maximus IPA—CA Deep Ellum, IPA—TX Lone Pint, Yellow Rose IPA—TX Isastegi, Sagardo Natural Cider (750mL)—Spain Oak Highland Brewing, Freaky Deaky Belgian Tripel—TX Austin Eastciders, Original Dry Cider—TX			
		7	
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		7.5	
		8.5	
		7	
		9.5	
		8.5	
		14	
		7.5	
		6.5	
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		12	
		28	
		10.5	
		7.5	