

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	MAHÓN Castilla-La Mancha, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	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	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	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	QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant	8.5
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	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28
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	<i>Jamón Serrano, Fuet, Mahón, Manchego, Pickled Vegetables, Marcona Almonds, Olives, Patatas Bravas</i>	
'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			

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
CRISPY OKRA Pickled Onions, Fresno, Dill	9.5	MUSSELS Saffron Sofrito, Chorizo	13.5
HEIRLOOM TOMATOES Saba, Olive Oil, Sea Salt	10.5	GRILLED PULPO Mojo Rojo, Fingerling Potatoes	15.5
SEARED ARTICHOKEs Giardiniera, Cherry Pepper	10.5	SEARED SCALLOPS Pepita Romesco Sauce	18
SUGAR SNAP PEAS Harissa, Garlic	9.5	ROASTED OYSTERS <i>Plymouth Bluff</i> Chorizo Migas, Sherry, Manchego	14
BEETS CARPACCIO Orange, Olive Oil, Sea Salt	8.5	CHICKEN PINTXOS Dill Aioli	10.5
ASPARAGUS Charred Lemon-Caper Vinaigrette	9.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
CHAMPIÑONES A LA PLANCHA Black Garlic Aioli, Chives	10.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
CRISPY ZUCCHINI Labneh	9.5	CHORIZO W/ SWEET & SOUR FIGS Sherry Vinegar, Garlic	10.5
ROASTED CARROTS Pistachio Pesto, Lemon Zest	8.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
PAN CON TOMATE Heirloom Tomato, Sherry	7	BACON-WRAPPED DATES Valdeón Mousse	8.5
QUESO A LA PLANCHA Caña De Cabra, Membrillo	9.5	VENISON CARPACCIO <i>Cervena</i> Capers, Egg Yolk, Harissa Yogurt	17
HOUSE-MADE RICOTTA Texas Honey, Bee Pollen, Focaccia	10	PORK BELLY Aji Verde	10.5
HUMMUS Piquillo Peppers, Onions	7.5	FLANK STEAK Summer Truffle Sauce	15.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5	LAMB LOIN CHOP* Fingerling Potato, English Pea Purée	18.5
POTATO TORTILLA Chive Sour Cream	7.5		

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
KALE SALAD Anchovies Dressing, Migas, Manchego Cheese	10
WATERMELON SALAD Olive Oil, Ricotta Salata, Olives, Sea Salt.	14.5

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
WHOLE ROASTED BRANZINO Mojo Rojo, Fingerling Potatoes	28.5
	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
CHOCOLATE CAKE** Coffee Crème Anglaise, Almond Crumble	9
ARROZ CON LECHE** Marcona Almonds, Blueberries	10
OLIVE OIL CAKE Sea Salt	10
BASQUE BURNT CHEESECAKE Blueberry Compote	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
			5.5	11	44

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
			6	12	48
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	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>		5.5	11 44
2023	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>		6	12 48
2023	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>		5.5	11 44
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>		6.5	13 52
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>		5	10 40
2024	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>		6.5	13 52
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
			5.5	11	44
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>		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
			7	14	56
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>		6	12 48
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>		6.5	13 52
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>		4.75	9.5 (L) 53
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>		6.5	13 52
2023	Glup Glup , Cariñena, Spain	<i>Garnacha</i>		4.5	9 36
2023	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>		6	12 48
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>		7	14 56
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>		5.5	11 44
2023	La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>		5	10 40
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>		6	12 48
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>		6	12 48
2018	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>		7.5	15 60
2022	Filipe Ferreira , Douro, Portugal	<i>Touriga Nacional Blend</i>		5.75	11.5 46
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>		5.5	11 (L) 62
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>		6.5	13 52
2021	Polkura , Colchagua, Chile	<i>Syrah</i>		6.5	13 52
2020	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>		6.75	13.5 54
2023	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>		7	14 56
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>		5.75	11.5 46
2020	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>		5.5	11 44

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
		5.5	44
La Cigarrera , 375mL	<i>Manzanilla</i>		8.5 34
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

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
		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		
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
ACID TRIP Asnella / B.R.O.T. / Baga Novo High. Acid. Wines.		15
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

BEES & 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
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
Inspired by three of Spain’s most iconic regions.		15
CATALAN Paco Pepe Andalucían Gin, Q Mixers Premium Tonic, Grapefruit, Lime, Rosemary		
VALENCIAN Paco Pepe Andalucían Gin, Q Mixers Premium Tonic, Orange Blossom Water, Lemon, Orange, Thyme		
GALICIAN Nordés Gin, Q Mixers Premium Tonic, Lemon, Green Apple, Mint		
WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass	pitcher
	10.5	38
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
Estrella Damm, Daura Gluten-Free Lager—Spain		8.5
903 Brewers, Cerveza Por Favor—TX		7.5
Peroni, Lager—Italy		8.5
Community Beer Co., Texas Lager—TX		7
Avery, Island Rascal, Passion Fruit Witbeir—CO		9.5
Dogfish Head, Sea Quench Sour—DE		8.5
Hitachino, Nest White—Japan		14
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

