

barcelona

CHARCUTERIE & CHEESE

7 For One | 19.5 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	‘NDUJA Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl	SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild	JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	14
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	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	WOOLY WOOLY Castilla-La Mancha, ES Aged 5 Months Semi Firm Sheep. Black Pepper, Garlic, Nutty	10
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind Mushroomy, Smooth Tangy	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	WAGYU CECINA Illinois, US Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky	14
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	26
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked		<i>Patatas Bravas, Olives, Almonds, Guindilla Peppers, Aged Manchego, Mahón, Jamón Serrano, Fuet</i>	
BASQUE SALAMI Illinois, US Berkshire Pork, Peppery, Fruity				

TAPAS

MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	5	BOQUERONES Castelvetrano Olives, Orange Zest, Piquillos	7
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	HAMACHI CRUDO* Aji Amarillo, Radish, Cilantro	14.5
PAN CON TOMATE Heirloom Tomato, Sherry	7	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	9.5
HEIRLOOM TOMATOES Feta, Basil, Balsamic	10.5	STEAMED MUSSELS Saffron Sofrito, Chorizo	14
CANTALOUPE GAZPACHO Basil, Cucumbers	8.5	MAHI MAHI A LA PLANCHA Puttanesca	15
CARROTS Chermoula, Tahini	8.5	PULPO GALLEGO Fingerling Potatoes, Pimentón	15.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	5.5	CHICKEN THIGH Aji Verde	9.5
ROASTED CAULIFLOWER Green Goddess	8.5	CHORIZO W/ SWEET & SOUR FIGS Sherry Vinegar, Garlic	9
SEARED ARTICHOKEs Giardiniera, Cherry Pepper	10.5	PORK BELLY Cherry Pepper Chimichurri	10.5
MUSHROOMS A LA PLANCHA Salsa Verde	11	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
BROCCOLINI Caper Vinaigrette	9	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
HUMMUS Roasted Red Pepper	7.5	TRUFFLED BIKINI Speck, Rioja	9
WHIPPED RICOTTA Texas Creek Honey, Fennel Pollen	10.5	BACON-WRAPPED DATES Valdeón Mousse	8
POTATO TORTILLA Chive Sour Cream	7	SPICED BEEF EMPANADAS Red Pepper Sauce	8
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8	STEAK PAILLARD* Crispy Potatoes, Red Pepper Vinaigrette	14.5

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	9
WATERMELON SALAD Olives, Onions, Apple Cider Vinegar	8.5
KALE SALAD** Apricots, Orange, Almonds, Feta, Onions	10

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
SQUID FIDEOS Calamari, Garlic Aioli	HALF / FULL 17 / 34
PAELLA VERDURAS Peppers, Mushrooms, Squash, Garlic Aioli	18 / 36
PAELLA SALVAJE Chicken, Chorizo, Sausage, Chickpeas	28 / 56
PAELLA MARISCOS Calamari, Clams, Mussels, Shrimp	29 / 58
PARRILLADA BARCELONA* NY Strip Steak, Chicken, Gaucho Sausage, Pork Loin	33 / 66

DESSERTS

OLIVE OIL CAKE Sea Salt	10
CREPAS WITH SEASONAL FRUIT** Citrus Cream, Strawberries, Almonds	8.5
CHOCOLATE CAKE** Coffee Crème Anglaise, Almond Crumble	9
ARROZ CON LECHE Blueberry Compote, Cinnamon	7
BURNT BASQUE CHEESECAKE Blueberry Compote	10
FLAN CATALÁN	8

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	Xarel-lo Blend	3oz	6oz	bottle
			5.5	11	44

WHITE

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

ROSÉ & SKIN CONTACT

2024	Christophe Avi , Agenais, France	Cabernet Sauvignon	3oz	6oz	bottle
			6	12	48
2023	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	5	10	40
2023	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	Malvar, Airén	5.5	11	44

RED

2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	3oz	6oz	bottle
			7	14	56
2020	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	6	12	48
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	6.5	13	52
2023	Glup Glup , Cariñena, Spain	Garnacha	4.5	9	36
2022	Azul y Garanza , Navarra, Spain	Tempranillo	4.75	9.5	(L) 53
2017	Alberto Orte, A Portela , Valdeorras, Spain	Mencía	6.5	13	52
2024	Sotabosc , Montsant, Spain	Garnacha, Cariñena	6	12	48
2022	Vins de Pedra, Negre de Folls , Conca De Barberá	Trepat Blend	5.5	11	44
2022	La Vinyeta, Bongo* , Emporda, Spain	Monastrell	5	10	40
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	Garnacha, Piñuela	6	12	48
2022	Uva de Vida, Biográfico , Toledo, Spain	Tempranillo, Graciano	7	14	56
2022	Bodegas Ponce, Clos Lojen , Manchuela, Spain	Bobal	6	12	48
2022	Filipe Ferrera, Douro Tinto , Douro, Portugal	Touriga Nacional Blend	5.75	11.5	46
2020	Coster dels Olivers , Priorat, Spain	Cariñena, Garnacha	7.5	15	60
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	Baga	5.5	11	(L) 62
2021	Quieto, Gran Corte , Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13	52
2021	Peñalolen , Maipo, Chile	Cabernet Sauvignon	6.75	13.5	54
2021	Polkura , Colchagua, Chile	Syrah	6.5	13	52
2023	Casas del Bosque , Casablanca, Chile	Pinot Noir	7	14	56
2022	Garage Wine Company, Revival , Maule, Chile	País	5.75	11.5	46
2020	Alto de la Ballena , Maldonado, Uruguay	Cabernet Franc Blend	5.5	11	44

SHERRY

DRY

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

SWEET

East India Solera , Lustau, 750mL	Oloroso Dulce	3oz	bottle
		9	72
Solera 1927 , Alvear, 375mL	Pedro Ximénez	15	60
Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	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
BIO-CURIOUS Diorama / Sotabosc / Biografico Many of our wines use Biodynamic farming practices, here are three incredible examples		16
ACID TRIP Leitz / B.R.O.T. / Baga Novo High. Acid. Wines.		16

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** Paco Pepe Andalucian 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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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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CATALAN Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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VALENCIAN Paco Pepe Andalucian Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
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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
Peroni, Lager—Italy	8.5
Martin House Brewing, Pilsner—TX	8.5
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Avery, Island Rascal, Passion Fruit Witbeir—CO	9.5
Martin House, True Love Raspberry Sour—TX	8
Wild Acre, Texas Blonde—TX	7.5
Hitachino, Nest White—Japan	14
Deep Ellum, IPA—TX	7.5
Founders, All Day IPA—MI	6.5
Lone Pint, Yellow Rose IPA—TX	12
Lagunitas, Maximus IPA—CA	8
Austin Eastciders, Original Dry Cider—TX	7.5
Isastegi, Sagardo Natural Cider (750mL)—Spain	28