

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	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	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	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat’s Milk, Aged 21 Days. Creamy, Mild	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	AGED MAHÓN Islas Baleares, ES Hard, Cow’s Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	WAGYU CECINA Illinois, US Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky	14
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat’s Milk, Aged 2 Months. Red Wine Soaked	MAHÓN Islas Baleares, ES Firm, Cow’s Milk, Aged 4 Months. Buttery, Mild, Nutty	APERITIVO BOARD** An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	26
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat’s Milk, Aged 15 Days. Smoked, Creamy, Mild	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat’s Milk, Cave-Aged 2 Months. Mildly Pungent	<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	MAHI MAHI A LA PLANCHA Puttanesca	15
CANTALOUPE GAZPACHO Basil, Cucumbers	8.5	PULPO GALLEGO Fingerling Potatoes, Pimentón	15.5
CARROTS Chermoula, Tahini	8.5	STEAMED MUSSELS Saffron Sofrito, Chorizo	14
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	5.5	SEARED PRAWNS Green Tomato, Salsa Verde	13
ROASTED CAULIFLOWER Green Goddess	8.5	GRILLED OYSTERS Harissa, Sherry Vinegar	14.5
SEARED ARTICHOKEs Giardiniera, Cherry Pepper	10.5	CHICKEN THIGH Aji Verde	9.5
MUSHROOMS A LA PLANCHA Salsa Verde	11	PORK BELLY Cherry Pepper Chimichurri	10.5
BROCCOLINI Caper Vinaigrette	9	CHORIZO W/ SWEET & SOUR FIGS Sherry Vinegar, Garlic	9
HUMMUS Roasted Red Pepper	7.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
QUESO A LA PLANCHA Caña De Cabra, Membrillo	9.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
WHIPPED RICOTTA Texas Creek Honey, Fennel Pollen	10.5	TRUFFLED BIKINI Speck, Riojaana	9
POTATO TORTILLA Chive Sour Cream	7	SPICED BEEF EMPANADAS Red Pepper Sauce	8
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8	BEEF CARPACCIO* Capers, Arugula, Aioli	14

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 MARISCOS Calamari, Clams, Mussels, Shrimp	29 / 58
PAELLA SALVAJE Chicken, Chorizo, Sausage, Chickpeas	28 / 56

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	<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

WHITE

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

ROSÉ & SKIN CONTACT

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

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
2023	Glup Glup , Cariñena, Spain	<i>Tempranillo</i>	6.5	13	52
2022	Azul y Garanza , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2024	Sotabosc , Montsant, Spain	<i>Mencía</i>	6.5	13	52
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
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Monastrell</i>	5	10	40
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2022	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2022	Filipe Ferrera, Douro Tinto , Douro, Portugal	<i>Bobal</i>	6	12	48
2020	Coster dels Olivers , Priorat, Spain	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Cariñena, Garnacha</i>	7.5	15	60
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Baga</i>	5.5	11	(L) 62
2021	Peñalolen , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2021	Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2023	Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	6.5	13	52
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
		<i>Cabernet Franc Blend</i>	5.5	11	44

SHERRY

DRY

La Cigarrera , 375mL	<i>Manzanilla</i>	3oz	bottle
Jarana , Lustau, 750mL	<i>Fino</i>	8.5	34
Almacenista, ‘Gonzalez Obregon' , Lustau, 500mL	<i>Amontillado</i>	5.5	44
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	
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
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 Andalucian 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
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 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		
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
Manhattan Project, Half Life Hazy IPA—TX		8
Lagunitas, Maximus IPA—CA		8
Austin Eastciders, Original Dry Cider—TX		7.5
Isastegi, Sagardo Natural Cider (750mL)—Spain		28

