

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	MAHÓN Islas Baleares, 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	14
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	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	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
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind Mushroomy, Smooth Tangy	<i>Patatas Bravas, Olives, Almonds, Guindilla Peppers, Drunken Goat, Mahón, Jamón Serrano, Fuet</i>	
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild			
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón				

TAPAS

MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	5	BOQUERONES Castelvetrano Olives, Orange Zest, Piquillos	7
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	9.5
PAN CON TOMATE Heirloom Tomato, Sherry	7	HAMACHI CRUDO* Aji Amarillo, Radish, Cilantro	14.5
GRILLED ASPARAGUS Tzatziki, Mint	9	STEAMED MUSSELS Saffron Sofrito, Chorizo	14
CANTALOUPE GAZPACHO Basil, Cucumbers	8.5	SALMON A LA PLANCHA Puttanesca	15
HEIRLOOM TOMATOES Feta, Basil, Balsamic	10.5	PULPO GALLEGO Fingerling Potatoes, Pimentón	15.5
MUSHROOM MONTADITO Ricotta, Salsa Verde	12.5	GRILLED OYSTERS Harissa, Sherry Vinegar	14.5
CARROTS Chermoula, Tahini	8.5	CHICKEN THIGH Aji Verde	9.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	5.5	CHORIZO W/ SWEET & SOUR FIGS Sherry Vinegar, Garlic	9
ROASTED CAULIFLOWER Green Goddess	8.5	PORK BELLY Cherry Pepper Chimichurri	10.5
SEARED ARTICHOKEs Giardiniera, Cherry Pepper	10.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
MUSHROOMS A LA PLANCHA Salsa Verde	11	TRUFFLED BIKINI Speck, Riojana	9
BROCCOLINI Caper Vinaigrette	9	BACON-WRAPPED DATES Valdeón Mousse	8
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	SPICED BEEF EMPANADAS Red Pepper Sauce	8
WHIPPED RICOTTA Texas Creek Honey, Fennel Pollen	10.5	STEAK PAILLARD* Crispy Potatoes, Red Pepper Vinaigrette	14.5
POTATO TORTILLA Chive Sour Cream	7		
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8		

SALADS

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

LARGE PLATES

WHOLE ROASTED BRANZINO Carrots, Potatoes, Salsa Verde	28.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
SQUID FIDEOS Calamari, Garlic Aioli	HALF / FULL 17 / 34
PAELLA VERDURAS Asparagus, Carrots, Mushrooms, Squash, Garlic Aioli	18 / 36
PAELLA SALVAJE Chicken, Chorizo, Chickpeas	28 / 56
PAELLA MARISCOS Calamari, Clams, Mussels, Shrimp	29 / 58
PARRILLADA BARCELONA* NY Strip Steak, Chicken, Gaucho Sausage, Pork Loin	33 / 66

DESSERTS

CREPAS WITH SEASONAL FRUIT** Citrus Cream, Styrawberries, Almonds	8.5
ARROZ CON LECHE Blueberry Compote, Cinnamon	7
OLIVE OIL CAKE Sea Salt	10
BURNT BASQUE CHEESECAKE Blueberry Compote	10
CHOCOLATE CAKE** Coffee Crème Anglaise, Almond Crumble	9
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
NV	Tierra Limpia, Brut Rosé , Penedès, Portugal	<i>Trepat</i>	5.5	11	44
			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
2022	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	6	12	48
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
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Macabeo</i>	7	14	56
2023	Asnella , Vinho Verde, Portugal	<i>Pedro Ximénez</i>	6	12	48
2024	Aylin , San Antonio, Chile	<i>Arinto, Loureiro</i>	5.5	11	44
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Sauvignon Blanc</i>	5.5	11	44
2022	Iniceri, Abisso , Sicily, Italy	<i>Chardonnay</i>	5	10	40
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Catarratto</i>	6	12	48
2022	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2023	Leitz, Feinherb , Rheingau, Germany	<i>Petit Manseng Blend</i>	6.5	13	52
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
2023	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<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
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	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
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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
Lagunitas, Maximus IPA—CA	8
Manhattan Project, Half Life Hazy IPA—TX	8
Austin Eastciders, Original Dry Cider—TX	7.5
Isastegi, Sagardo Natural Cider (750mL)—Spain	28