

# 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

### CHORIZO PICANTE

La Rioja, ES  
Pork Sausage. Smoky, Spicy, Pimentón

### 'NDUJA

Illinois, US  
Spreadable Pork Sausage, Calabrian Chili, Pork Jowl

### BASQUE SALAMI

Chicago, US  
Berkshire Pork Peppery, Fruity

### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

### FUET

Catalunya, ES  
Pork Sausage. Rich, Garlic, Black Pepper

### AGED MANCHEGO

Castilla-La Mancha, ES  
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

### DÉLICE DE BOURGOGNE

Burgundy, FR  
Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy

### IDIAZÁBAL

País Vasco, ES  
Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity

### MAHÓN

Castilla-La Mancha, ES  
Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty

### AGED MAHÓN

Islas Baleares, ES  
Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp

### 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

### DRUNKEN GOAT

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked

### CABRA ROMERO

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy

### JAMÓN IBÉRICO

Castilla Y León, ES  
Aged 36-42 Months, Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty, Creamy

### QUESO DE TRUFA

Castilla-La Mancha, ES  
Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant

### APERITIVO BOARD

An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

*Fuet, Jamón Serrano, Aged Mahón, Manchego, Guindilla Peppers, Marcona Almonds, Olives, Patatas Bravas*

## TAPAS

### HOUSE MADE FOCACCIA

Rosemary, Sea Salt

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

### GRILLED ASPARAGUS

Pistachio Pesto, Lemon Zest

### BEEF CARPACCIO

Orange, Olive Oil, Sea Salt

### ZUCCHINI A LA PLANCHA

Romesco

### ROASTED CARROTS

'Nduja, Whipped Feta, Almonds

### STUFFED PIQUILLO PEPPERS

Drunken Goat Cheese, Herb Mojo

### BEEF STEAK TOMATO

Sumac, Crisp Garlic, Olive Oil

### HARICOT VERTS

Salsa Verde, Fresno

### ROASTED CAULIFLOWER

Toum, Manchego

### PAN CON TOMATE

Olive Oil, Garlic

### CHAMPIÑONES A LA PLANCHA

Black Garlic Aioli, Chives

### LABNEH

Ramp Zhug, Lavash

### HUMMUS

Wild Mushrooms, Scallions, Urfa Biber

### QUESO A LA PLANCHA

Caña De Cabra, Membrillo Mostarda

### WHIPPED GOAT CHEESE

Truffle Agave, Pimentón

### POTATO TORTILLA

Chive Sour Cream

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### MARINATED BOQUERONES

Piparras, Castelvetro Olives

### GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

### MUSSELS

Aji Amarillo

### GRILLED PULPO

Mojo Rojo, Fingerling Potatoes

### ROASTED OYSTERS

*Matagorda Pearls*  
Chorizo Migas, Sherry, Manchego

### LOCAL PRAWNS

Red Chimichurri

### CHICKEN THIGH

Aji Verde

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### HANGER STEAK\*

Green Chimichurri

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

### TRUFFLED BIKINI

Jamón Serrano, Mahón

### BACON-WRAPPED DATES

Valdeón Mousse

### PORK BELLY

Membrillo Mostarda

### CHISTORRA W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

## SALADS

### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

### WATERMELON SALAD

Feta, Olives, Mint

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

### WHOLE ROASTED BRANZINO

Mojo Rojo, Fingerling Potatoes

### PAELLA VERDURAS

Ferradura Beans, Peppers, Onions, Cauliflower, Garlic Aioli

HALF / FULL

### PAELLA MARISCOS

Shrimp, Calamari, Mussels

### PAELLA SALVAJE

Pork Belly, Chicken, Rabbit, Ferradura Beans

### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Chorizo Gaucho, Pork Loin

## DESSERTS

### FLAN CATALÁN

Sea Salt

### OLIVE OIL CAKE

Sea Salt

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

### ARROZ CON LECHE

Coconut Milk, Cinnamon

### BASQUE BURNT CHEESECAKE

Strawberries, Mint

## EXECUTIVE CHEF THOMAS LACZYNSKI EXECUTIVE 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. Please inform your server if a person in your party has a food allergy.

# WINES BY THE GLASS

## SPARKLING

NV	<b>BarCava, Brut</b> , Penedès, Spain	Xarel-lo Blend	5.5	11	44
2023	<b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain	Xarel-lo	7	14	56
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain	Trepat	6.5	13	52

## WHITE

2024	<b>Mila</b> , Rías Baixas, Spain	Albariño	6.5	13	52
2024	<b>Menade</b> , Rueda, Spain	Verdejo	6	12	48
2024	<b>Le Naturel</b> , Navarra, Spain	Garnacha Blanca	5	10	40
2024	<b>Pinord, Diorama</b> , Penedès, Spain	Xarel-lo	4.75	9.5	38
2023	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	Xarel-lo, Riesling	6.25	12.5	50
2024	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	Macabeo	7	14	56
2021	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	Pedro Ximénez	6	12	48
2024	<b>Bico Amarelo</b> , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	4.5	9	36
2024	<b>Aylin</b> , San Antonio, Chile	Sauvignon Blanc	6	12	48
2025	<b>Bodega Cerro Chapeu</b> , Cerro Chapeu, Uruguay	Chardonnay	5.5	11	44
2024	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13	52
2024	<b>Mary Taylor, Clara Sala</b> , Sicily, Italy	Grillo	6	12	48

## ROSÉ & SKIN CONTACT

2024	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	Pinot Noir	5	10	40
2024	<b>Liquid Geography</b> , Bierzo, Spain	Mencia	5.5	11	44
2024	<b>Christophe Avi</b> , Agenais, France	Cabernet Sauvignon	6	12	48
2023	<b>No Es Pituko</b> , Curicó Valley, Chile	Sauvignon Blanc	5.75	11.5	46

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain	Tempranillo	7	14	56
2021	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	Tempranillo	6.5	13	52
2022	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	Tempranillo	7	14	56
2024	<b>Glup Glup</b> , Cariñena, Spain	Garnacha	4.5	9	36
2022	<b>Azul y Garanza</b> , Navarra, Spain	Tempranillo	4.75	9.5 (L)	53
2021	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	Mencia	6.5	13	52
2023	<b>Coster dels Olivers</b> , Priorat, Spain	Cariñena, Garnacha	7.5	15	60
2024	<b>Sotabosc</b> , Montsant, Spain	Garnacha, Cariñena	6	12	48
2022	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	Tempranillo, Graciano	7	14	56
2024	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	Trepat Blend	5.5	11	44
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	Garnacha, Piñuela	6	12	48
2020	<b>Gota, Bergamota</b> , Dão, Portugal	Touriga Nacional Blend	6.25	12.5	50
2023	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled	Baga	5.5	11 (L)	62
2022	<b>Peñalolen</b> , Maipo, Chile	Cabernet Sauvignon	7	14	56
2022	<b>Polkura</b> , Colchagua, Chile	Syrah	7.5	15	60
2024	<b>Casas del Bosque</b> , Casablanca, Chile	Pinot Noir	7.25	14.5	58
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	País	5.75	11.5	46
2022	<b>Alto de la Ballena</b> , Maldonado, Uruguay	Cabernet Franc Blend	5.5	11	44
2023	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13	52
2022	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	Cabernet Blend	6	12	48

# SHERRY

## DRY

<b>Jarana</b> , Lustau, 750mL	Fino	5.5	44
<b>La Cigarrera</b> , 375mL	Manzanilla	8.5	34
<b>Los Arcos</b> , Lustau, 750mL	Amontillado	6	48
<b>Carlos VII</b> , Alvear, 375mL	Amontillado	14	56
<b>Almacenista, 'Cueva Jurado'</b> , Lustau, 500mL	Amontillado	14	84
<b>Península</b> , Lustau, 750mL	Palo Cortado	9	72
<b>15 Años</b> , El Maestro Sierra, 375mL	Oloroso	13	52
<b>Asuncion</b> , Alvear, 375mL	Oloroso	13.5	54

## SWEET

<b>East India Solera</b> , Lustau, 750mL	Oloroso Dulce	9	72
<b>Bodegas Gómez Nevado</b> , 750mL	Abocado	10	80
<b>Nectar</b> , Gonzalez Byass, 375mL	Pedro Ximénez	9	36
<b>Solera 1927</b> , Alvear, 375mL	Pedro Ximénez	15	60

# WINE FLIGHTS

3 Half Glasses

**SHERRY SPECTRUM** La Cigarrera / Los Arcos / 15 Años  
A progression of dry style sherries, from bright and saline to rich and oxidative.

**HELLO, OLD FRIEND** BarCava / 1752 Gran Tradicion / Quieto Gran Corte  
Some relationships are worth celebrating. Wines and people who helped shape our list.

**BIO-CURIOS** Diorama / Uva De Vida / Sotabosc  
Many of our wines use Biodynamic farming practices, here are three incredible examples

**TRUST FALL**  
Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.

# COCKTAILS

**BEES & BAYS** (No ABV) 8  
Lime, Salted Honey Syrup, Cardamom Bitters  
Sparkling Water, Torched Bay Leaf

**TEA TIME** (No ABV) 9  
Blue Flower Earl Grey Tea, Blueberry Shrub,  
Salted Honey Syrup, Lemon, Aquafaba, Mint

**PASSENGER PRINCESS** 13.5  
Prairie Vodka, Strawberry Infused Cappelletti, Lemon, El Guapo  
Love Potion Bitters, Sparkling Water

**GIN & JUS** 12  
Paco Pepe Andalucían Gin, Lime, Green Grape,  
Pink Peppercorn, Ginger

**DOS PENÍNSULAS** 13  
Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

**ALEBRIJES** 14  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,  
Aquafaba, Dragonfruit & Tangerine Powders

**SIDE HUSTLE** 12.5  
Lustau Solera Reserva Brandy, Bénédictine,  
Pineapple, Lemon, Barcava

**BOURBON SPICE RACK** 13  
Four Roses Bourbon, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

**IPANEMA** 13  
P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

**MR. ROGERS** 14  
Fig-Infused Redemption Rye, El Bandarra Vermouth,  
Los Arcos Amontillado, Lemon

# GINTONICS

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** glass pitcher  
Rioja Wine, Elderflower, Citrus Infused 10.5 38  
Dark Rum, Guava Nectar

**GUNS & ROSÉS** glass carafe  
Tierra Limpia Brut Rosé, Lillet Rosé, Deep Ellum Vodka,  
Peach Nectar, Grapefruit 13 52

# 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  
903 Brewers, Cerveza Por Favor—TX 7.5  
Community Beer Co., Texas Lager—TX 7  
Peroni, Lager—Italy 8.5  
Hitachino, Nest White—Japan 14  
Avery, Island Rascal, Passion Fruit Witbeir—CO 9.5  
Dogfish Head, Sea Quench Sour—DE 8.5  
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

