

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón
BASQUE SALAMI Chicago, US Berkshire Pork Peppery, Fruity
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón

’NDUJA Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper
MAHÓN Castilla-La Mancha, ES Firm, Cow’s Milk, Aged 4 Months. Buttery, Mild, Nutty
DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow’s Milk, Mold Rind. Mushroomy, Smooth, Tangy
CABRA ROMERO Murcia, ES Semi-Soft, Goat’s Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy
IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep’s Milk, Aged 6 Months. Smoked, Sharp, Fruity

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

JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	14
QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep’s Milk, Cured 4 Months, Black Truffle. Savory, Piquant	8.5
APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28
<i>Fuet, Speck, Mahón, Idiazábal, Guindilla Peppers, Marcona Almonds, Olives, Patatas Bravas</i>	

TAPAS

HOUSE MADE FOCACCIA Rosemary, Sea Salt	4
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	6.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5
GRILLED ASPARAGUS Pistachio Pesto, Lemon Zest	10
ZUCCHINI A LA PLANCHA Romesco	8.5
ROASTED CARROTS Herb Whipped Goat Cheese, 'Nduja, Almonds	9.5
STUFFED PIQUILLO PEPPERS Drunken Goat Cheese, Herb Mojo	9
BEEF STEAK TOMATO Sumac, Crisp Garlic, Olive Oil	7.5
BEET CARPACCIO Orange, Olive Oil, Sea Salt	9
HARICOT VERTS Salsa Verde, Aji Amarillo Pepper	8.5
PAN CON TOMATE Olive Oil, Garlic	7
CHAMPIÑONES A LA PLANCHA Black Garlic Aioli, Chives	10.5
ROASTED CAULIFLOWER Toum, Manchego	9.5
LABNEH Ramp Zhug, Lavash	11
HUMMUS Wild Mushrooms, Scallions, Urfa Biber	7.5
QUESO A LA PLANCHA Caña De Cabra, Membrillo Mostarda	9.5
WHIPPED GOAT CHEESE Truffle Agave, Pimentón	8.5
POTATO TORTILLA Chive Sour Cream	7.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5

MARINATED BOQUERONES Piparras, Castelvetrano Olives	8.5
SALMON A LA PLANCHA* Puttanesca	15.5
GAMBAS AL AJILLO* Guindilla Pepper, Scallions, Garlic	10.5
TUNA CRUDO* Preserved Lemons, Coriander Oil	18.5
GRILLED PULPO Mojo Rojo, Fingerling Potatoes	15.5
ROASTED OYSTERS* <i>Matagorda Pearls</i> Chorizo Migas, Sherry, Manchego	14
LOCAL PRAWNS* Red Chimichurri	16.5
MUSSELS Aji Amarillo	13.5
CHICKEN THIGH Aji Verde	10.5
JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
TRUFFLED BIKINI Jamón Serrano, Mahón	9.5
SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
FLANK STEAK* Green Chimichurri	15.5
PORK BELLY Membrillo Mostarda	10.5
ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
CHISTORRA W/ SWEET & SOUR FIGS Sherry Vinegar, Garlic	10.5
BACON-WRAPPED DATES Valdeón Mousse	8.5

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
WATERMELON SALAD Feta, Olives, Mint	10
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
WHOLE ROASTED BRANZINO Zucchini, Mushrooms, Salsa Verde	28.5

	HALF / FULL
PAELLA VERDURAS Ferradura Beans, Peppers, Onions, Cauliflower, Garlic Aioli	18 / 36
PAELLA MARISCOS Shrimp, Calamari, Clams	29 / 58
PAELLA SALVAJE Pork Belly, Chicken, Rabbit, Green Beans	28 / 56
PARRILLADA BARCELONA* Strip Steak , Chicken, Chorizo Gaucho, Pork Loin	33 / 66

DESSERTS

FLAN CATALÁN	7
OLIVE OIL CAKE Sea Salt	10
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
ARROZ CON LECHE Coconut Milk, Cinnamon	10
BASQUE BURNT CHEESECAKE Strawberries, Mint	10

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	BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2023	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	<i>Xarel-lo</i>	7	14	56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

2024	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2024	Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2024	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2024	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2024	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
2024	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2025	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2025	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2024	Mary Taylor, Clara Sala , Sicily, Italy	<i>Grillo</i>	6	12	48
2024	Haus Rothenberg, Feinherb , Nahe, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2024	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	3oz	6oz	bottle
2024	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	5.5	11	44
2024	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2023	No Es Pituko , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2021	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	7	14	56
2024	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2021	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2023	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2024	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2020	Gota, Bergamota , Dão, Portugal	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
2023	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2022	Polkura , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2024	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7.25	14.5	58
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2022	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44
2022	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley , Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 375mL	<i>Manzanilla</i>	5.5	44
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	8.5	34
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	6	48
Almacenista, 'Cueva Jurado' , Lustau, 500mL	<i>Amontillado</i>	14	56
Península , Lustau, 750mL	<i>Amontillado</i>	14	84
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

Bodegas Gómez Nevado , 750mL	<i>Abocado</i>	3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	10	80
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	72
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	9	36
		15	60

WINE FLIGHTS

3 Half Glasses

TRUST FALL Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.	18.5
SHERRY SPECTRUM La Cigarrera / Los Arcos / 15 Años A progression of dry style sherries, from bright and saline to rich and oxidative.	14
BIO-CURIOUS Diorama / Uva De Vida / Sotabosc Many of our wines use Biodynamic farming practices, here are three incredible examples	16
HELLO, OLD FRIEND BarCava / 1752 Gran Tradicion / Quieto Gran Corte Some relationships are worth celebrating. Wines and people who helped shape our list.	17.5

COCKTAILS

BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	8
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	9
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PASSENGER PRINCESS Prairie Vodka, Strawberry Infused Cappelletti, Lemon, El Guapo Love Potion Bitters, Sparkling Water	13.5
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GIN & JUS Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn, Ginger	12
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DOS PENÍNSULAS Libélula Joven Tequila, Peninsula Palo Cortado Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	14
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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	12.5
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BOURBON SPICE RACK Henry McKenna Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
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IPANEMA P-51 Cachaça, Cocchi Americano, Fino Jarana, Lemon	13
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MR. ROGERS Fig-Infused Redemption Rye, El Bandarra Vermouth, Los Arcos Amontillado, Lemon	14
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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	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
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
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