

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant	8.5
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic	'NDUJA Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp	JAMÓN IBÉRICO Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty, Creamy	17.5
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	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	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	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	<i>Fuet, Jamón Serrano, Mahón, Manchego, Guindilla Peppers, Marcona Almonds, Olives, Patatas Bravas</i>	
BASQUE SALAMI Chicago, US Berkshire Pork Peppery, Fruity	MAHÓN Castilla-La Mancha, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked		
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy			

TAPAS

HOUSE MADE FOCACCIA Rosemary, Sea Salt	4	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5	ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
PAN CON TOMATE Olive Oil, Garlic	7	POTATO TORTILLA Chive Sour Cream	7.5	WATERMELON SALAD Feta, Olives, Mint	10
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6	MARINATED BOQUERONES Castelvetrano Olives, Piquillo Peppers.	8.5	KALE SALAD Apple Dressing, Pears, Cranberries, Almonds	10
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	6.5	GRILLED PULPO Mojo Rojo, Fingerling Potatoes	15.5		
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	GAMBAS AL AJILLO* Guindilla Pepper, Scallions, Garlic	10.5	CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
STUFFED PIQUILLO PEPPERS Goat Cheese, Cilantro Sauce, Spinach	9	TUNA CRUDO* Preserved Lemons, Coriander Oil	18.5	WHOLE ROASTED BRANZINO Zucchini, Mushrooms, Salsa Verde	28.5
ZUCCHINI A LA PLANCHA Romesco	8.5	LOCAL PRAWNS* Red Chimichurri	16.5		
CHAMPIÑONES A LA PLANCHA Black Garlic Aioli, Chives	10.5	ROASTED OYSTERS* <i>Matagorda Pearls</i> Chorizo Migas, Sherry, Manchego	14	HALF / FULL	
ROASTED CARROTS 'Nduja, Whipped Cheese, Parsley, Almonds	9.5	MUSSELS Aji Amarillo Sauce, Parsley	13.5	PAELLA VERDURAS Green Beans, Zucchini, Peppers, Corn, Garlic Aioli	18 / 36
GRILLED CORN SUCCOTASH Toum, Peppers, Pimentón	8.5	SALMON A LA PLANCHA* Puttanesca	15.5	PAELLA MARISCOS Shrimp, Calamari, Clams, Mussels	29 / 58
ROASTED CAULIFLOWER Toum, Manchego	9.5	CHICKEN THIGH Aji Verde	10.5	PAELLA SALVAJE Sausage, Chicken, Rabbit, Green Beans	28 / 56
CRISPY BRUSSELS SPROUTS Lemon Vin. Jalapeno, Dill, Onion.	10	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5	PARRILLADA BARCELONA* Strip Steak, Chicken, Chorizo Gaucho, Pork Loin	33 / 66
GRILLED ACORN SQUASH Pistachio Pesto, Feta Cheese	9.5	HANGER STEAK* Green Chimichurri	15.5		
BEEF STEAK TOMATO Sumac, Crispy Garlic, Olive Oil	7.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5	OLIVE OIL CAKE Sea Salt	10
HARICOT VERTS Salsa Verde, Fennel, Chives, Aji Amarillo	8.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5	FLAN CATALÁN	8
BEEF CARPACCIO Orange, Olive Oil, Sea Salt	9	PORK BELLY Membrillo Mostarda	10.5	ARROZ CON LECHE Coconut Milk, Cinnamon	10
HUMMUS Wild Mushrooms, Scallions, Urfa Biber	7.5	CHISTORRA W/ SWEET & SOUR FIGS Sherry Vinegar, Garlic	10.5	CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
WHIPPED GOAT CHEESE Truffle Agave, Pimentón	8.5	BACON-WRAPPED DATES Valdeón Mousse	8.5	BASQUE BURNT CHEESECAKE Blueberry Compote	10

EXECUTIVE CHEF SANTOS MENCHU SOUS CHEF ALEX ROJAS

*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
2025	Ostatu , Rioja, Spain	<i>Viura, Malvasia</i>	7.25	14.5	58
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	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</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>	8.5	34
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6	48
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	14	56
Almacenista, ‘Cueva Jurado’ , Lustau, 500mL	<i>Amontillado</i>	14	84
Península , Lustau, 750mL	<i>Palo Cortado</i>	9	72
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	13	52
Asuncion , Alvear, 375mL	<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>	9	72
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	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

BEEES & 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 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

DRAFT Estrella Galicia, Lager—Spain Real Ale Brewing Co., Axis IPA—TX Revolver, Blood & Honey Wheat—TX	caña	doble
	4.25	8.5
	3.75	7.5
	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