

# barcelona

## CHARCUTERIE & CHEESE

7 for one | 19.5 for three

### SOBRASADA

California, US  
Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

### JAMÓN SERRANO

Castilla y León, ES  
15-20 Months Cured Ham.  
Tender, Salty, Sweet

### CHORIZO PICANTE

La Rioja, ES  
Pork Sausage. Smoky, Pimentón

### FUET

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

### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

### MAHÓN

Islas Baleares, ES  
Firm, Cow's Milk, Aged 4 Months.  
Buttery, Mild, Nutty

### AGED MANCHEGO

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

### 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

### SMOKIN' GOAT

Islas Canarias, ES  
Semi-Soft, Goat's Milk, Aged 15 Days,  
Smoked, Creamy, Mild

### SAN SIMÓN

Galicia, ES  
Semi-Soft, Cow's Milk, Aged 3 Months.  
Smoked, Creamy, Mild

### ETXEGARAI

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

### DRUNKEN GOAT

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

### MAXORATA CON PIMENTÓN

Islas Canarias, ES  
Semi-Firm, Goat's Milk, Pimentón,  
Aged 2 Months. Buttery, Tangy

### JAMÓN MANGALICA

Castilla y León, ES  
Aged 36-42 Months, Acorn & Pasture  
Fed Mangalica. Marbled, Tender, Nutty

### APERITIVO BOARD

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

*Patatas Bravas, Jamón Serrano, Manchego,  
Fuet, Drunken Goat, Almonds, Olives*

## TAPAS

### HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

### JIMMY NARDELLO PEPPERS

Chimichurri

8

### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

### MARINATED BOQUERONES

Piquillo Peppers, Castlevetrano Olives

7

### SPICED CARROTS

Labneh

9

### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

### P.E.I. MUSSELS\*

Sofrito

14

### PAN CON TOMATE

Sea Salt, La Boella Olive Oil

6.5

### CRUDO\*

Salmon, Citrus, Aleppo Pepper

15.5

### STUFFED PIQUILLO PEPPERS

Mahón, Sea Salt

8.5

### GRILLED SALMON

Fennel Salad

14.5

### CAULIFLOWER

Spicy Almond Romesco

8.5

### SWORDFISH A LA PLANCHA

Salsa Verde

14.5

### GREEN BEANS

Horseradish Gremolata

9

### GRILLED CHICKEN THIGH

Aji Verde

9.5

### BROCCOLINI

Confit Garlic

8.5

### CRISPY PORK BELLY

Mojo Picante

10.5

### MUSHROOMS

Scallions, Garlic

9.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

### PIQUILLO HUMMUS

Lavash

8.5

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

### WHIPPED SHEEP'S CHEESE

Truffle, Honey

8.5

### ALBONDIGAS

Spiced Meatballs in Tomato Sauce

9.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

### POTATO TORTILLA

Chive Sour Cream

7

### GRILLED FLANK STEAK

Red Chimichurri

14.5

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

### SUGAR BABY WATERMELON

Jamón Serrano, Mint, Sea Salt

10

### BURRATA

Local Tomatoes

12

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

### WHOLE ROASTED BRANZINO

Broccolini, Crispy Potatoes

26.5

### PAELLA VERDURAS

Yellow Squash, Broccolini, Mushrooms, Garlic Aioli

half / full / double

18 / 44 / 64

### PAELLA SALVAJE

Chorizo, Pork Belly, Chicken, Chickpeas

28 / 56 / 98

### PAELLA MARISCOS

Shrimp, Clams, Mussels, Calamari

28 / 56 / 98

### PARILLADA BARCELONA\*

Strip Steak, Chicken, Gaucho Sausage, Pork Loin

31 / 62 / 108

## DESSERTS

### FLAN CATALÁN

7

### OLIVE OIL CAKE

Sea Salt

9

### BASQUE BURNT CHEESECAKE

Local Peaches

9

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

## EXECUTIVE CHEF BRAD WEBB | SOUS CHEF CESAR DIAZ

\*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
2021 AT Roca, Reserva, Brut Nature, Clas sic Penedès, Spain	<i>Macabeo Blend</i>	5.25	10.5	42
2020 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Portugal Baga Blend</i>	6.75	13.5	54

## WHITE

2022 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	3oz	6oz	bottle
2021 Menade, Rueda, Spain	<i>Verdejo</i>	6.5	13	52
2022 Le Naturel, Navarra, Spain	<i>Garnacha Blanca</i>	6	12	48
2019 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2021 Orto Vins, Les Argiles, Montsant, Spain	<i>Macabeo</i>	5.5	11	44
2022 La Vineyta, 'Pipa', Emporda, Spain	<i>Malvasia</i>	7	14	56
2020 Alvear, 3 Miradas, Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	5.75	11.5	46
2022 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	6.25	12.5	50
2020 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	5.25	10.5	42
2023 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	4.75	9.5	38
2023 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2020 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	5.25	10.5	42
2021 Iniceri, 'Abisso,' Sicily, Italy	<i>Catarratto</i>	6.25	12.5	50
2022 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	6	12	48
2021 L'Alpage, Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.25	12.5	50
		6.75	13.5	54

## ROSÉ & SKIN CONTACT

2020 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2021 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5	10	40
		5	10	40

## RED

2019 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2021 Pedro González Mittelbrunn, Castilla y León, Spain	<i>Prieto Picudo</i>	7	14	56
2020 Bardos, Viñedos de Altura, Ribera del Duero, Spain	<i>Tempranillo</i>	4.5	9	36
2021 Glup Glup, Cariñena, Spain	<i>Tempranillo</i>	6.25	12.5	50
2021 Azul y Garanza, Navarra, Spain	<i>Garnacha</i>	4.75	9.5	38
2017 Alberto Orte, A Portela, Valdeorras, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2019 Sotabosc, Montsant, Spain	<i>Mencía</i>	6.5	13	52
2019 Coster dels Olivers, Priorat, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2022 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Cariñena, Garnacha</i>	8	16	64
2020 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Trepas Blend</i>	5.5	11	44
2020 Península, Vino de Montaña, Sierra de Gredos, Spain	<i>Monastrell</i>	4.75	9.5	38
2020 Uva de Vida, Biográfico, Toledo, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2022 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2021 Earth First, Classic, Mendoza, Argentina	<i>Bobal</i>	5.5	11	44
2019 Belinda, Mendoza, Argentina - served chilled	<i>Malbec</i>	5.75	11.5	46
2021 Quieto, Gran Corte, Mendoza, Argentina	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2020 Peñalolen, Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.75	13.5	54
2019 Polkura, Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2021 Garage Wine Company, Revival, Maule, Chile	<i>Syrah</i>	7.5	15	60
2018 Alto de la Ballena, Maldonado, Uruguay	<i>Pais</i>	5.75	11.5	46
2021 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<i>Cabernet Franc Blend</i>	5.25	10.5	42
2021 Chat. du Morre du Tendre, Cuvée Paul, Côtes-du-Rhône	<i>Cabernet Blend</i>	6.25	12.5	50
	<i>Grenache Blend</i>	8	16	64

# SHERRY

## DRY

Jarana, Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera, 1L	<i>Manzanilla</i>	5.5	44
Almacenista, Lustau, 500mL	<i>Manzanilla Amontillada</i>	9	93
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	14	84
Península, Lustau, 750mL	<i>Palo Cortado</i>	6.5	52
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	9	72
		12.5	50

## SWEET

East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar, Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>	9.5	76
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	10	80
		17	68

# WINE FLIGHTS

3 Half Glasses

<b>APERITIVOS</b> BarCava / La Cigarrera / El Bandarra Vermut	13.5
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)	
<b>BIO-CURIOUS</b> Diorama / Abisso / Biográfico	17
Many of our wines use Biodynamic farming practices - here are three incredible examples	
<b>GRENAICHE (ON THE ROCKS)</b> Le Naturel / Vino de Montaña / Cuvee Paul	18.5
All grenache, but grown in three distinctly different soil types: clay, granite, and llicorella	
<b>ACID TRIP</b> Asnella / L'Alpage / Belinda	16
High. Acid. Wines.	

# COCKTAILS

<b>BEES &amp; BAYS</b> (No ABV)	6
Lime, Salted Honey Syrup, Cardamom Bitters	
Sparkling Water, Torched Bay Leaf	

<b>TEA TIME (No ABV)</b>	7
Blue Flower Earl Grey Tea, Bluberry Shrub,	
Salted Honey Syrup, Lemon, Aquafaba, Mint	

<b>FLOR DE SAL</b> (Low ABV)	12
La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif	
Luxardo Maraschino, Lime, Lemon, Black Lava Salt	
<b>Porrón for the Table</b> 48	

<b>DOS PENÍNSULAS</b>	13
Libélula Joven Tequila, Lustau Palo Cortado	
Lemon, Agave, Nutmeg	

<b>PICA PICA</b>	12.5
Reyka Vodka, Capelletti Aperitivo, Orange, Lemon, Aquafaba,	
Jalapeño	

<b>ALEBRIJES</b>	13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup,	
Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder	

<b>SIDE HUSTLE</b>	13
Lustau Solera Reserva Brandy, Bénédictine,	
Pineapple, Lemon, Barcava	

<b>BOURBON SPICE RACK</b>	13
Four Roses Bourbon, Cardamaro, Maple Syrup,	
Lemon, Cardamom & Lavender Bitters	

<b>LAIRD'S WAY</b>	14.5
Monkey Shoulder Scotch, Dolin Rouge Vermouth,	
Sfumato Rhubarb Amaro, Orange, Walnut Bitters	

# GINTONICS

Inspired by three of Spain's most iconic regions 15

<b>CATALAN</b>	
Hayman's London Dry Gin, Fever Tree Mediterranean Tonic,	
Grapefruit, Lime, Rosemary	

<b>VALENCIAN</b>	
Hayman's London Dry Gin, Fever Tree Indian Tonic,	
Orange Blossom Water, Lemon, Orange, Thyme	

<b>GALICIAN</b>	
Nordés Gin, Fever Tree Indian Tonic,	
Lemon, Green Apple, Mint	

# SANGRIA

<b>RED OR WHITE SANGRIA</b>	glass	pitcher
Rioja Wine, Elderflower, Citrus Infused Dark Rum	9.5	34
Guava Nectar		

<b>GUNS &amp; ROSÉS</b>	glass	carafe
São João Brut Rosé, Lillet Rosé, Picker's Vodka,	12.5	50
Peach Nectar, Lemon, Grapefruit Bitters		

# BEER

<b>DRAFT</b>	caña	doble
Wiseacre, Tiny Bomb Pilsner - TN	4	8
Yazoo, Hop Perfect IPA - TN	4.25	8.5

<b>BOTTLES &amp; CANS</b>	
Athletic Brewing, Run Wild IPA, Non- Alcoholic - CT	7
Estrella Galicia, Lager - Spain	8
Hap & Harry's, Lager - TN	8
Peroni, Lager - Italy	8.5
Estrella Damm, Daura Gluten-Free Lager - Spain	8.5
Ye Haw, Dunkel Dark Lager- TN	8
Yazoo, Hefeweizen - TN	7.5
Dogfish Head, Sea Quench Session Sour - DE	805
Founders, All Day IPA - MI	7.5
Wiseacre, Bow Echo Hazy IPA - TN	11
Jackalope, Thunder Ann Pale Ale - TN	8
Blackstone, Adam Bomb IPA - TN	8
Lagunitas, Maximus IPA - CA	8.5
Jackalope, Bearwalker Maple Brown - TN	8

<b>CIDERS</b>	
Austin Eastciders, Original Dry Cider - TX	8
Pomarina Brut Sidra (750mL) - Spain	42

