

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

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

FINOCCHIONA

Georgia, US
Pork Sausage With Fennel, Red Wine.
Rich, Complex

SALCHICHÓN IBERICO

Salamanca, ES
Pork Sausage With Nutmeg, Coriander.
Mild, Sweet

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

AGED MAHÓN

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

SOBRASADA

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

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

SMOKIN' GOAT

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

CABRA ROMERO

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

MAXORATA CON PIMENTÓN

8.5

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

JAMÓN MANGALICA

14

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

APERITIVO BOARD

26

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

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

SPICED CARROTS

Labneh

9

CAULIFLOWER

Spicy Almond Romesco

8.5

PAN CON TOMATE

Sea Salt, La Boella Olive Oil

6.5

ROASTED TURNIPS

Horseradish Gremolata

9

MUSHROOMS

Scallions, Garlic

9.5

DELICATA SQUASH

Chorizo Oil

9.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

QUESO A LA PLANCHA

Honey, Pimentón

9.5

SWEET POTATO HUMMUS

Lavash

8.5

WHIPPED SHEEP'S CHEESE

Truffle, Honey

8.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

POTATO TORTILLA

Chive Sour Cream

7

CRISPY SWEET POTATOES

Mustard Vinaigrette

8

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

MARINATED BOQUERONES

Piquillo Peppers, Castlevetrano Olives

7

P.E.I. MUSSELS*

Sofrito

14

LITTLENECK CLAMS

Sobrasada

13

SCALLOPS

Cauliflower Purée, Scallion Ash

18.5

SALMON CRUDO

Salmon, Citrus, Aleppo Pepper

15.5

GRILLED SALMON

Fennel Salad

14.5

SWORDFISH A LA PLANCHA

Salsa Verde

14.5

GRILLED CHICKEN THIGH

Aji Verde

9.5

BACON-WRAPPED DATES

Valdeón Mousse

8

CRISPY PORK BELLY

Mojo Picante

10.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

ALBONDIGAS

Spiced Meatballs in Tomato Sauce

9.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

GRILLED FLANK STEAK

Red Chimichurri

14.5

SALADS

ENSALADA MIXTA

Olives, Onions, Little Gem Lettuce

9

BURRATA

RC Farms Heirloom Tomatoes

12

LARGE PLATES

WHOLE ROASTED BRANZINO

Spiced Carrots, Crispy Potatoes

26.5

PAELLA VERDURAS

Delicata Squash, Cauliflower, Bell Peppers

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 Thigh, Gaucho Sausage, Pork Loin

31 / 62 / 108

DESSERTS

FLAN CATALÁN

7

OLIVE OIL CAKE

Sea Salt

9

BASQUE BURNT CHEESECAKE

RC Farms Gala Apples

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
 2021 AT Roca, Reserva, Brut Nature, Clas sic Penedès, Spain
 2020 Caves São João, Brut Rosé, Bairrada, Portugal

	3oz	6oz	bottle
<i>Xarel-lo Blend</i>	5.25	10.5	42
<i>Macabeo Blend</i>	6.75	13.5	54
<i>Portugal Baga Blend</i>	6.75	13.5	54

WHITE

2023 Mila, Rías Baixas, Spain
 2023 Rezabal, Getariako Txakolina, Spain
 2022 Menade, Rueda, Spain
 2022 Le Naturel, Navarra, Spain
 2022 Pinord, Diorama, Penedès, Spain
 2021 Orto Vins, Les Argiles, Montsant, Spain
 2022 La Vineyta, 'Pipa', Emporda, Spain
 2020 Alvear, 3 Miradas, Montilla-Moriles, Spain
 2020 Capítulo 7, Mendoza, Argentina
 2023 Aylin, San Antonio, Chile
 2022 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay
 2020 1752 Gran Tradicion, Cerro Chapeu, Uruguay
 2021 Iniceri, 'Abisso,' Sicily, Italy

	3oz	6oz	bottle
<i>Albariño</i>	6	12	48
<i>Hondarribi Zuri</i>	6.5	13	52
<i>Verdejo</i>	6	12	48
<i>Garnacha Blanca</i>	5.5	11	44
<i>Xarel-lo</i>	5.5	11	44
<i>Macabeo</i>	7	14	56
<i>Malvasia</i>	5.75	11.5	46
<i>Pedro Ximénez</i>	6.25	12.5	50
<i>Pedro Ximénez</i>	4.75	9.5	38
<i>Sauvignon Blanc</i>	5.5	11	44
<i>Chardonnay</i>	5.25	10.5	42
<i>Petit Manseng Blend</i>	6.25	12.5	50
<i>Catarratto</i>	6	12	48

ROSÉ & SKIN CONTACT

2020 Liquid Geography, Bierzo, Spain
 2022 Familia Schroeder, Saurus, Patagonia, Argentina
 2021 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain

	3oz	6oz	bottle
<i>Mencía</i>	5	10	40
<i>Pinot Noir</i>	4.75	9.5	38
<i>Malvar, Airén</i>	5	10	40

RED

2019 Nucerro, Reserva, Rioja, Spain
 2021 Pedro González Mittelbrunn, Castilla y León, Spain
 2020 Bardos, Viñedos de Altura, Ribera del Duero, Spain
 2021 Glup Glup, Cariñena, Spain
 2021 Azul y Garanza, Navarra, Spain
 2017 Alberto Orte, A Portela, Valdeorras, Spain
 2019 Sotabosc, Montsant, Spain
 2019 Coster dels Olivers, Priorat, Spain
 2022 Vins de Pedra, Negre de Folls, Conca de Barberá
 2020 Primitivo Quiles, Cono 4, Alicante, Spain
 2020 Península, Vino de Montaña, Sierra de Gredos, Spain
 2020 Uva de Vida, Biográfico, Toledo, Spain
 2022 Bodegas Ponce, Clos Lojen, Manchuela, Spain
 2021 Earth First, Classic, Mendoza, Argentina
 2019 Belinda, Mendoza, Argentina - served chilled
 2021 Quieto, Gran Corte, Mendoza, Argentina
 2020 Peñalolen, Maipo, Chile
 2019 Polkura, Colchagua, Chile
 2022 Casas del Bosque, Casablanca, Chile
 2021 Garage Wine Company, Revival, Maule, Chile
 2018 Alto de la Ballena, Maldonado, Uruguay
 2021 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon
 2021 Chat. du Morre du Tendre, Cuvée Paul, Côtes-du-Rhône

	3oz	6oz	bottle
<i>Tempranillo</i>	7	14	56
<i>Prieto Picudo</i>	4.5	9	36
<i>Tempranillo</i>	6.25	12.5	50
<i>Garnacha</i>	4.75	9.5	38
<i>Tempranillo</i>	4.25	8.5 (L)	48
<i>Mencía</i>	6.5	13	52
<i>Garnacha, Cariñena</i>	6.25	12.5	50
<i>Cariñena, Garnacha</i>	8	16	64
<i>Trepato Blend</i>	5.5	11	44
<i>Monastrell</i>	4.75	9.5	38
<i>Garnacha, Piñuela</i>	6.5	13	52
<i>Tempranillo, Graciano</i>	6.75	13.5	54
<i>Bobal</i>	5.5	11	44
<i>Malbec</i>	5.75	11.5	46
<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
<i>Cabernet Franc, Malbec</i>	6.75	13.5	54
<i>Cabernet Sauvignon</i>	6.5	13	52
<i>Syrah</i>	7.5	15	60
<i>Pinot Noir</i>	7	14	56
<i>Pais</i>	5.75	11.5	46
<i>Cabernet Franc Blend</i>	5.25	10.5	42
<i>Cabernet Blend</i>	6.25	12.5	50
<i>Grenache Blend</i>	8	16	64

SHERRY

DRY

Jarana, Lustau, 750mL
 La Cigarrera, 1L
 Almacenista, Lustau, 500mL
 Los Arcos, Lustau, 750mL
 Península, Lustau, 750mL
 15 Años, El Maestro Sierra, 375mL

	3oz	bottle
<i>Fino</i>	5.5	44
<i>Manzanilla</i>	9	93
<i>Manzanilla Amontillada</i>	14	84
<i>Amontillado</i>	6.5	52
<i>Palo Cortado</i>	9	72
<i>Oloroso</i>	12.5	50

SWEET

East India Solera, Lustau, 750mL
 Nectar, Gonzalez Byass, 750mL
 Solera 1927, Alvear, 375mL

	3oz	bottle
<i>Oloroso Dulce</i>	9.5	76
<i>Pedro Ximénez</i>	10	80
<i>Pedro Ximénez</i>	17	68

WINE FLIGHTS

3 Half Glasses

APERITIVOS 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)

BIO-CURIOUS Diorama / Abisso / Biográfico 17
 Many of our wines use Biodynamic farming practices, here are three incredible examples

GRENA CHE (ON THE ROCKS) Le Naturel / Vino de Montaña / Cuvee Paul 18.5
 All grenache, but grown in three distinctly different soil types: clay, granite, and llicorella

COCKTAILS

BEES & BAYS (No ABV) 6
 Lime, Salted Honey Syrup, Cardamom Bitters
 Sparkling Water, Torched Bay Leaf

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

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

PICA PICA 12.5
 Reyka Vodka, Capelletti Aperitivo, Orange, Lemon, Aquafaba,
 Jalapeño

TYGRA 13
 Cachaça, Quevedo White Port, Ginger Beer,
 Lime, Angostura Bitters, Cucumber

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

SIDE HUSTLE 13
 Lustau Solera Reserva Brandy, Bénédictine,
 Pineapple, Lemon, Barcava

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

LAIRD'S WAY 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

CATALAN
 Hayman's London Dry Gin, Fever Tree Mediterranean Tonic,
 Grapefruit, Lime, Rosemary

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

GALICIAN
 Nordés Gin, Fever Tree Indian Tonic,
 Lemon, Green Apple, Mint

SANGRIA

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

GUNS & ROSÉS glass carafe
 São João Brut Rosé, Lillet Rosé, Picker's Vodka, 12.5 50
 Peach Nectar, Lemon, Grapefruit Bitters

BEER

BOTTLES & CANS
 Athletic Brewing, Run Wild IPA, Non- Alcoholic - CT 7
 Hap & Harry's, Lager - TN 8
 Peroni, Lager - Italy 8.5
 Ye Haw, Dunkel Dark Lager- TN 8
 Yazoo, Hefeweizen - TN 7.5
 Dogfish Head, Sea Quench Session Sour - DE 8.5
 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

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

