

BARCELONA

CHARCUTERIE & CHEESE

6.75 for one

18.50 for three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

SALCHICHÓN DE VIC

Catalonia
Dry-cured pork sausage with peppercorns

FUET

Catalonia
Dry-cured pork sausage

SPECK

Alto Adige, Italy
Lightly smoked, dry-cured ham

CHORIZO PICANTE

La Rioja
Smoky, mildly spicy, dry-cured sausage

6-MONTH MANCHEGO

La Mancha
Firm, cured sheep's milk, sharp & piquant

LA DAMA SAGRADA

Toledo, Spain
Firm, raw goat's milk cheese, nutty, sweet, salty, tangy

MAHÓN

Balearic Islands
Raw cow's milk aged 3 months
fruity, nutty & sweet

VALDEÓN

Castilla- Leon
Cow & goat's milk blue cheese,
tangy & spicy

CABRA ROMERO

Murcia
Mild, tart, and creamy goat's milk
cheese coated with rosemary

RICOTTA

House-made
Chili Flake, Sea Salt

SAN SIMON

Galacia
Smoked cow's milk, creamy &
buttery

JAMÓN MANGALICA 12.00

Segovia
Cured Hungarian pig

APERITIVO BOARD 18.00

Eggplant Caponata, Roasted Almonds, Serrano, Fuet, Manchego, Mahon, Patatas Bravas

SOUS CHEF KATHIA BARCELÓ
SOUS CHEF MATT COULSON

*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

TAPAS

ROASTED GARLIC HUMMUS 7.50
Salsa Verde, Pita Bread

WHIPPED SHEEP'S CHEESE 7.50
Truffle Honey

ROASTED CAUIFLOWER 8.50
Piquillo Pepper Sauce

EGGPLANT A LA PLANCHA 6.50
Parsley Pureé

BRUSSELS SPROUTS 8.50
Cider Reduction, Chorizo Migas

SPINACH & CHICKPEA CAZUELA 8.00
Cumin, Roasted Onion, Lemon

EGGPLANT CAPONATA 5.00
Sweet Peppers, Basil

SWEET POTATOES 8.00
Sheep's Cheese Crema, Pecan

BLISTERED SHISHITO PEPPERS 8.50
Lime, Sea Salt

BUTTERNUT SQUASH RISOTTO 9.50
La Dama Sagrada

POTATO TORTILLA 6.00
Chive Sour Cream

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

PEAR & SHEEP'S CHEESE MONTADITO 9.00
Arugula, Jamón Serrano

TRUFFLED BIKINI 8.50
Jamón Serrano, Rioja

GRILLED PRAWNS 12.00
Red Chimichurri

STEAMED MUSSELS 11.00
Chorizo Sofrito

GAMBAS AL AJILLO 9.50
Guindilla Pepper, Olive Oil, Garlic

LITTLENECK CLAMS 11.50
Piccata Sauce

CRISPY CALAMARI 10.50
Chipotle Aioli

BOQUERONES 6.00
Garlic, Parsley

SPICED BEEF EMPANADAS 7.00
Red Pepper Sauce

HICKORY SMOKED LAMB RIBS 13.50
Tzatziki

PIMENTÓN CHICKEN THIGH 8.50
Charred Scallion Aioli

BRAISED SHORT RIB 12.50
Celery Root Puree

JAMÓN & MANCHEGO CROQUETAS 6.50
Garlic Aioli

BACON WRAPPED DATES 8.00
Valdeón Mousse

GRILLED HANGER STEAK* 11.50
Truffle Vinaigrette

ALBONDIGAS 9.50
Spiced Meatballs in Ham-Tomato Sauce

BRUNCH

(Available Saturday and Sunday 11am-3pm)

STEAK AND EGGS* 11.50
Red Chimichurri, Fried Egg

SERRANO BENEDICT 7.50
Serrano, Tomato, Hollandaise

VEGETABLE BENEDICT 6.50
Toasted Garlic, Spinach, Hollandaise

OLIVE OIL PANCAKES 7.50
Maple Syrup

TORRIJAS 6.50
Crema Catalan, Poached Pears

MANGALICA ESTRELLADOS 10.50
Hand-Cut Fries, Fried Egg, Garlic Aioli

SALADS

ENSALADA MIXTA 8.00
Little Gem Lettuce, Olives, Onions, Tomatoes

PEAR & ENDIVE 8.50
Radicchio, Valdeón, Hazelnuts

MARINATED BEETS 8.00
Orange, Tarragon, Pistachios

LARGE PLATES

CHICKEN PIMIENTOS 21.00
Potatoes, Lemon, Hot Cherry Peppers

PAELLA VERDURAS 16.00 / 32.00 / 64.00
Carrots, Brussels Sprouts, Parsnips, Garlic Aioli

PAELLA SALVAJE 24.50 / 49.00 / 98.00
Chicken, Chorizo, Short Rib, Chickpeas

PAELLA MARISCOS 24.50 / 49.00 / 98.00
Prawns, Calamari, Mussels

PARILLADA BARCELONA* 27.00 / 54.00 / 108.00
NY Strip Steak, Chicken, Pork Loin, Chorizo

DESSERTS

FLAN CATALÁN 6.50

CHOCOLATE CAKE 8.00
Crème Anglaise, Almond Crumble

CREPAS 8.00
Dulce de Leche Cream, Hazelnuts

OLIVE OIL CAKE 8.00
Sea Salt

BASQUE BURNT CHEESECAKE 8.00
Luxardo Cherries

WINES

SPARKLING

NV BarCava, Brut, Penedès, Spain	8.5	34
2015 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain		48
NV Flower Power, Espumoso de Moscatel, Valencia, Spain	7.5	30
2018 Caves São João, Brut Rosé, Bairrada, Portugal	12.5	50

MIMOSAS

Orange-Peach-Grapefruit	glass	9
Guava-Lavender-Lemon		9
*mixers offered in 8oz carafe to accompany any bottle of bubbles		4

ROSES

2019 Mencía, Liquid Geography, Bierzo, Spain	10	40
2017 Garnacha Blend, Sorbet, Catalunya, Spain	9	36
2019 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina		36
2018 Mourvedre Blend, Lafage, Côtes Catalanes, France		48

WHITES

LIGHT | CITRUS | CRISP

2018 Albariño, Lagar de Cervera, Rías Baixas, Spain	11.5	46
2018 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain	12.5	50
2018 Viura, Azul y Garanza, Navarra, Spain	7.5	42
2018 Xarel-lo, Pinord, Diorama, Penedès, Spain		38
2018 Muscat Blend, Avinyó, Petillant, Penedès, Spain		46
2018 Pedro Ximénez, Capítulo 7, Mendoza, Argentina		34
2018 Riesling, Barth, 'Allure,' Rheingau, Germany	9.5	38

MEDIUM | FRUITY | MINERAL

2018 Verdejo, Menade, Rueda, Spain	11	44
2018 Arinto/Loureiro, Asnella, Vinho Verde, Portugal		42
2019 Sauvignon Blanc, Aylín, San Antonio, Chile	10	40
2014 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet, Fr		50
2018 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	11	44

FULL | RIPE | SPICE

2017 Albillo, Marañones, Picarana, Sierra de Gredos, Spain	13	52
2019 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay	9.5	38
2018 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay		50

REDS

LIGHT | BERRIES | ELEGANT

2018 Garnacha, La Maldita, Rioja, Spain	8.5	34
2018 Tempranillo, Telmo Rodriguez, LZ, Rioja, Spain	11	44
2018 Garnacha, Le Naturel, Navarra, Spain	9.5	38
2017 Mencía, César Marquez Pérez, Parajes, Bierzo, Spain		54
2018 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain		46
2017 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain		50
2018 Trepát Blend, Negre de Folls, Conca de Barberá, Spain	11	44
2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain		46
2018 Bonarda/Pedro Ximénez, Belinda, Mendoza, Argentina	9	36
2018 Grenache Blend, Domaine Vallot, Côtes-du-Rhône, France		48

MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	12	48
2010 Tempranillo, Lopez de Heredia, Viña Cubillo, Crianza, Rioja, Spain	17	68
2018 Monastrell, La Vinyeta, Bea*, Emporda, Spain		40
2018 Tempranillo, Los Conejos Malditos, Toledo, Spain	9	36
2014 Tintilla, Vara y Pulgar, Cadíz, Spain	13	52
2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal	7	28
2018 Malbec, Earth First, Mendoza, Argentina	9.5	38

FULL | RIPE | BOLD

2016 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	10.5	42
2014 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain		48
2017 Cabernet Franc Blend, Quieto, Mendoza, Argentina	12	48
2017 Garnacha, Proyecto Garnachas, Fosca, Priorat, Spain		48
2016 Cabernet Sauvignon, Peñalolen, Maipo, Chile	12.5	50
2015 Syrah, Polkura, Colchagua, Chile	13	52
2015 Cab. Franc Blend, Alto de la Ballena, Maldonado, Uruguay		40

SANGRIA & COCKTAILS

glass bottle

WHITE SANGRIA 7.5/glass 30/Pitcher
Rioja Wine, Elderflower, Citrus-Infused Dark Rum, Guava Nectar

GUNS & ROSÉS 12/glass 48/Carafe
São João Brut Rosé, Lillet Rosé, Etion Vodka, Peach Nectar, Lemon, Grapefruit Bitters

SUMMER STREET SLING 9.5
Chamomile Infused Deep Ellum AP Vodka
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

BARCELONA GINTONIC 14
Hayman's London Dry, Fevertree Mediterranean Tonic
Grapefruit, Lime, Jasmine

EL MESTIZO 11
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

WHISKEY ROOT 10
Four Roses Bourbon, Byrrh Quinquina
Ginger, Basil, Lemon Juice

BOURBON SPICE RACK 12
Redemption Rye, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

OTOÑO 12
Lustau Brandy de Jerez Reserva, Amaro Nonino
Boiled Cider, Aquafaba, Lemon

BEERS

DRAFT

	7oz	14 oz
Lakewood Brewing, All Call Kölsch – TX	3.75	7.5
Real Ale Brewing Co., Axis IPA - TX	3.75	7.5
Revolver, Blood & Honey Wheat – TX	4.25	8.5

BOTTLES & CANS

LAGER | PILSNER | LIGHT

Clausthaler, Non-Alcoholic – Germany	5.5
Community Beer Co., Texas Lager – TX	7
Estrella Damm, Daura Gluten-Free Lager – Spain	8
Estrella Galicia, Lager - Spain	7.5
Martin House Brewing, Pilsner – TX	7.5
Peroni, Lager – Italy	7

WHEAT | FRUIT | SAISON

Avery, Liliko'i Kepolo, Passion Fruit Witbier – CO	9.5
Hitachino, Nest White – Japan	14
Wild Acre, Texas Blonde – TX	7

HOPPY | FLORAL | BITTER

Deep Ellum, IPA – TX	7
Founders, All Day IPA – MI	6.5
Lagunitas, Maximus IPA – CA	8.5
Lone Pint, Yellow Rose IPA – TX	12
Manhattan Project, Half Life Hazy IPA – TX	7.5

DARK | SPICED | STRONG

Bitter Sisters, Knock Out Irish Style Red - TX	8.5
Lakewood Brewing, The Temptress – TX	9.5
Left Hand, Milk Stout – CO	8
Maredsous, Brun Dubbel – Belgium	10

SOUPS | CIDERS

Austin Eastciders, Original Dry Cider – TX	7.5
Martin House, True Love Raspberry Sour - TX	7