

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO

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

SPECK

Alto Adige, IT
Spice-Rubbed Ham. Smoky, Lean

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

SOBRASADA

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

CANTIMPALO CHORIZO

California, US
Beef & Pork Sausage. Smoky, Garlic, Pimentón

SOPRESSATA

California, US
Pork Salami. Peppercorns, Burgundy Wine

CHORIZO PICANTE

La Rioja, ES
Pork Sausage. Smoky, Spicy, Pimentón

FERMÍN SALCHICHÓN DE IBÉRICO

Castilla y León, ES
Mountain Air-Cured Ibérico Pork Sausage. Peppery & Rich

SALCHICHÓN DE VIC

Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

FUET

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

AGED MANCHEGO

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

ROMAO

Castilla-La Mancha, ES
Semi-Firm, Raw Sheep's Milk, Aged 9 Months. Rosemary Coated, Buttery

VALDEÓN

Castilla-León, ES
Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent

SMOKIN' GOAT

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

DRUNKEN GOAT

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

MAHÓN

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

IDIÁZABAL

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

IBORES

Extremadura, ES
Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed

SAN SIMÓN

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

CAÑA DE CABRA

Murcia, ES
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

JAMÓN MANGALICA

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

FINOCCHIONA

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

SWEET COPPA

New Jersey, US
Aged Pork Shoulder, Spiced, Sweet, Tangy

MAXORATA

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

APERITIVO BOARD

An Assortment Of Spanish Aperitivo Snacks To Pair With Your Anytime Drinks

Patatas Bravas, Eggplant Caponata, Caperberries, Mahón, Manchego, Salchichón de Vic, Jamón Serrano

TAPAS

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

MUSHROOMS A LA PLANCHA

Salsa Verde

11

SPAGHETTI SQUASH 'CARBONARA'

Crispy Serrano, Egg Yolk

9

ROMANESCO

Lemon, Red Chili Flakes

9

RAINBOW CARROTS

Cumin, Sea Salt

8.5

GRILLED BROCCOLINI

Truffle Vinaigrette

8.5

WHIPPED SHEEP'S CHEESE

Truffle Honey

8.5

PIQUILLO HUMMUS

Warm Pita

9

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

POTATO TORTILLA

Chive Sour Cream

7

BOQUERONES

Garlic, Parsley

6

STEAMED MUSSELS

Lobster Broth

13

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

RAINBOW TROUT A LA PLANCHA

Salsa Verde

12.5

PULPO GALLEGO

Fingerling Potatoes, Pimentón

15.5

CRAB FONDUE

Pimentón, Grilled Bread

14.5

SEARED SCALLOPS

Roasted Red Pepper Sauce

18.5

GRILLED PRAWNS

Red Chimichurri

12

PIMENTÓN CHICKEN THIGH

Herb Aioli

9

TRUFFLED BIKINI

Jamón Serrano, Rioja

9

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

STEAK PAILLARD*

Crispy Potatoes, Red Pepper Vinaigrette

14.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

CHISTORRA

Chorizo Sausage

13.5

BISON SHORT RIB

Rosemary Crumbs, Jus

18.5

PORK BELLY

Cherry Pepper Chimichurri

10.5

RABBIT & FARRO

Cremini, Scallions

12

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

KALE SALAD

Walnut Shallot Dressing, Cranberries

9

BRUSSELS SPROUTS SALAD

Apples, Hazelnuts, Mustard Vinaigrette

8.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

PARILLADA BARCELONA*

NY Strip Steak, Chicken, Gaucho, Pork Loin

half / full / double

31 / 62 / 108

SQUID INK FIDEOS

Garlic Aioli, Scallions

14.5 / 29 / 58

PAELLA VERDURAS

Brussels Sprouts, Mushrooms, Butternut Squash, Garlic Aioli

18 / 36 / 64

PAELLA SALVAJE

Chorizo, Chicken, Gaucho, Chickpeas

28 / 56 / 98

PAELLA MARISCOS

Prawns, Mussels, Squid, Clams

28 / 56 / 98

DESSERTS

OLIVE OIL CAKE

Sea Salt

9

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Pears, Walnuts

8

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

BASQUE BURNT CHEESECAKE

Pear Compote

9

FLAN CATALÁN

7

EXECUTIVE CHEF RANDALL BRAUD | SOUS CHEF KATHIA BARCELÓ | SOUS CHEF OLIVIA FLORES

*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

		3oz	6oz	bottle
NV BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2018 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2020 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2021 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.25	10.5	42
2020 Miña, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2020 Menade, Rueda, Spain	<i>Verdejo</i>	6	12	48
2019 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021 Avinyó, Petillant, Penedès, Spain	<i>Muscat Blend</i>	5.75	11.5	46
2020 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	5	10	40
2020 Mestizaje Blanco, El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
2021 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2021 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2021 Von Winning, Winnings, Pfalz, Germany	<i>Riesling</i>	6.5	13	52
2019 Capitulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2021 Viñateros Bravos, Granítico, Itata, Chile	<i>Moscatel, Semillon</i>	6.25	12.5	50
2020 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2019 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2021 Iniceri, Abisso, Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 L'Alpage, Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2020 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	5	10	40
2021 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 Lafage, 'Miraflores', Roussillon, France	<i>Mourvedre Blend</i>	6.5	13	52
2019 Los Conejos Malditos, Blanco con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

RED

		3oz	6oz	bottle
2017 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2019 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	5.75	11.5	46
2019 La Maldita, Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2021 Le Naturel, Navarra, Spain	<i>Garnacha</i>	4.75	9.5	38
2019 Marques de Tomares, Crianza, Rioja, Spain	<i>Tempranillo</i>	6	12	48
2020 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2020 Azul y Garanza, Navarra, Spain	<i>Tempranillo</i>	4.25	8.5 (L)	48
2019 Sotabosc, Montsant, Spain	<i>Garnacha, Carineña</i>	6	12	48
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepas Blend</i>	5.5	11	44
2021 La Vinyeta, Bongo*, Emporda, Spain	<i>Monastrell</i>	5	10	40
2020 Península, Vino de Montaña, Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2021 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2016 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2021 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	4.75	9.5	38
2018 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2020 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2020 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	52
2018 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2018 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2019 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2018 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40
2020 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	7	14	56
2019 Domaine des Tourelles, Bekaa Rouge, Lebanon	<i>Cabernet Sauvignon, Syrah</i>	6	12	48

SHERRY

DRY

		3oz	bottle
Jarana, Lustau, 750mL	<i>Fino</i>	5.5	44
Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	9.5	79
La Cigarrera, 375mL	<i>Manzanilla</i>	8.5	34
Almacenista, 'Gonzalez Obregon,' Lustau, 500mL	<i>Amontillado</i>	10	60
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	6	48
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	11	44
Península, Lustau, 750mL	<i>Palo Cortado</i>	9	72

SWEET

		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

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 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

GRENACHE (ON THE ROCKS) Le Naturel / Vino de Montaña / Domaine Vallot 17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

ACID TRIP Asnella / L'Alpage / Belinda 15
High. Acid. Wines.



COCKTAILS

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

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

SUMMER STREET SLING 12
Chamomile Infused Reyka Vodka
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

TYGRA 12
Cachaça, Quevedo White Port, Ginger Beer,
Lime, Angostura Bitters, Cucumber

DOS PENINSULAS 13
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

ALEBRIJES 13
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup,
Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder

BOURBON SPICE RACK 12
Four Roses, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

SMOKED SHERRY MANHATTAN 15
Redemption Rye Whiskey, Gonzalez Byass Pedro Ximenez,
Lustau Amontillado, Angostura, Luxardo Cherry

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

GINTONICS

Inspired by the Biodynamic calendar, featuring 14.5
Hayman's London Dry Gin

FRUIT
Fever Tree Grapefruit, Fever Tree Elderflower,
Strawberry, Lemon, Pink Peppercorns

LEAF
Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves

FLOWER
Fever Tree Elderflower, Lime, Cucumber

ROOT
Fever Tree Mediterranean, Q. Ginger Beer, Cardamom,
Ginger, Lime

CLASSIC BARCELONA GINTONIC
Fever Tree Mediterranean, Grapefruit, Lime, Jasmine

SANGRIA

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

GUNS & ROSÉS glass carafe
São João Brut Rosé, Lillet Rosé, 12.5 50
Deep Ellum AP Vodka, Peach Nectar, Lemon,
Grapefruit Bitters

BEER

DRAFT 7oz 14oz
Saint Arnold, Fancy Lawnmower Kolsch - TX 3.75 7.5
Real Ale Brewing Co., Axis IPA - TX 3.75 7.5
Peticolas, Velvet Hammer Red Ale - TX 4.25 8.5

BOTTLES & CANS
Clausthaler, Non-Alcoholic - Germany 6.5
Peroni, Lager - Italy 8
Estrella Damm, Daura Gluten-Free Lager - Spain 8
Avery, Liliko'i Kepolo, Passion Fruit Witbier - CO 9.5
Martin House, True Love Raspberry Sour - TX 8
Wild Acre, Texas Blonde - TX 7.5
Hitachino, Nest White - Japan 14
Founders, All Day IPA - MI 6.5
Deep Ellum, IPA - TX 7
Lagunitas, Maximus IPA - CA 8.5
Manhattan Project, Half Life Hazy IPA - TX 7.5
Lone Pint, Yellow Rose IPA - TX 12
Bitter Sisters, Knock Out Irish Style Red - TX 8.5
Lakewood Brewing, The Temptress - TX 9.5
Left Hand, Milk Stout - CO 8

CIDERS
Austin Eastciders, Original Dry Cider - TX 8