

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 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

SPECK

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky,
Garlicky

SALCHICHÓN DE VIC

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

CHORIZO PICANTE

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

SOBRASADA

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

SOPPRESSATA

California, US
Pork Salami. Peppercorns, Burgundy Wine

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

CAÑA DE CABRA

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

MAHÓN

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

CABRA ROMERO

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

DÉLICE DE BOURGOGNE

Burgundy, FR
Triple-Crème, Cow's Milk, Mold Rind
Mushroomy, Smooth Tangy

VALDEÓN

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

ALISIOS

Islas Canarias, ES
Semi-Soft, Cow & Goat's Milk, Aged 3
Months. Toasted, Creamy, Sweet Pimentón

AGED MANCHEGO

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

JAMÓN MANGALICA

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

LOMO IBÉRICO DE BELLOTA

Castilla y León, ES
Aged 3 Months Ibérico Pork Loin. Mild,
Smoky, Pimentón

WOOLY WOOLY

Castilla-La Mancha, ES
Aged 5 Months Semi Firm Sheep.
Black Pepper, Garlic, Nutty

APERITIVO BOARD

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

*Patatas Bravas, Olives, Candied Nuts
Guindilla Peppers, Mahon, Aged Manchego,
Salchichón de Vic, Jamón Serrano*

TAPAS

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

5.5

BABAGANOUSH

Marcona Almonds

8

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

WHIPPED RICOTTA

Texas Creek Honey, Fennel Pollen

10.5

BEETS

Chickpeas, Red Onions

9

BRUSSELS SPROUTS

Salbitxada

8.5

MUSHROOMS A LA PLANCHA

Salsa Verde

12.5

CARROTS

Chermoula, Tahini

8.5

DELICATA SQUASH

Aji Verde

9

ROASTED CAULIFLOWER

Green Goddess Sauce

8.5

HUMMUS

Roasted Red Pepper

7

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

POTATO TORTILLA

Chive Sour Cream

7

SWEET POTATO

Valdeón, Cranberry, Pecans

8

STEAMED MUSSELS

Chorizo, Lobster Broth

14

CURED SALMON*

Herb Oil, Texas Grapefruit

13

SWORDFISH A LA PLANCHA

Sunchoke Purée

15

CRAB CROQUETTE

Saffron Aioli

12.5

GRILLED OYSTERS

Harissa, Sherry

14.5

GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

9.5

BOQUERONES

Castelvetrano Olives, Orange Zest, Piquillos

7

CHICKEN THIGH

Aji Amarillo

9.5

TRUFFLED BIKINI

Jamón Serrano, Riojana

9

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

9

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

14.5

BACON WRAPPED DATES

Valdeón Mousse

8

PORK BELLY

Cherry Pepper Chimichurri

10.5

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Little Gem Lettuce

9

ARUGULA AND BUTTERNUT SQUASH

Feta, Crispy Serrano, Hazelnuts, White Balsamic

9.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

WHOLE BRANZINO

Carrots, Potatoes, Salsa Verde

26.5

PAELLA VERDURAS

Mushrooms, Butternut Squash, Fennel, Mushrooms,
Garlic Aioli

half / full
18 / 36

PAELLA SALVAJE

Chicken, Chorizo, Gaucho Sausage, Chickpeas

28 / 56

PAELLA MARISCOS

Calamari, Mussels, Clams, Shrimp

28 / 56

PARILLADA BARCELONA*

NY Strip Steak, Chicken, Gaucho Sausage, Pork Loin

31 / 62

DESSERTS

OLIVE OIL CAKE

Sea Salt

9

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Pears, Walnuts

8

BASQUE BURNT CHEESECAKE

Apple and Cranberry Compote

9

FLAN CATALÁN

7

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

ARROZ CON LECHE

Coconut Milk, Cinnamon

7

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

NV BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
NV Tierra Limpia, Brut Rosé	<i>Trepat</i>	5	10	40
2022 AT Roca, Reserva, Brut Nature, Classic Penedès	<i>Macabeo, Xarel-lo</i>	6.5	13	52
		6.5	13	52

WHITE

2023 Mila, Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2023 Menade, Rueda, Spain	<i>Verdejo</i>	7	13	52
2022 Le Naturel, Blanco, Navarra, Spain	<i>Garnacha Blanca</i>	6	12	48
2020 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	5	10	40
2022 B.R.O.T., Blanc Inicial, Penedès, Spain	<i>Xarel-lo, Riesling</i>	4.75	9.5	38
2022 Orto Vins, Les Argiles Blanc, Montsant, Spain	<i>Xarel-lo, Riesling</i>	6.25	12	50
2018 Alvear, 3 Miradas, Montilla-Moriles, Spain	<i>Macabeo/Garnacha Blanca</i>	7	14	56
2022 Asnella, Vinho Verde, Portugal	<i>Pedro Ximénez</i>	5.5	11	44
2020 Capítulo 7, Mendoza, Argentina	<i>Arinto, Loureiro</i>	5.25	10.5	42
2023 Aylin, San Antonio, Chile	<i>Pedro Ximénez</i>	4.25	8.5	34
2024 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Sauvignon Blanc</i>	5	10	40
2022 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2022 Iniceri, Abisso, Sicily, Italy	<i>Petit Manseng Blend</i>	6.25	12.5	50
2021 Viña Callejuela, Blanco de Hornillos	<i>Catarratto</i>	5.5	11	44
2022 Leitz, Feinherb, Rheingau, Germany	<i>Palomino Fino</i>	6.25	12.5	50
	<i>Riesling</i>	6	13	52

ROSÉ & SKIN CONTACT

2022 Liquid Geography, Bierzo, Spain	<i>Mencia</i>	3oz	6oz	bottle
2023 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2023 Christophe Avi, Laplume, France	<i>Cabernet Sauvignon</i>	4.5	9	36
2021 Los Conejos Malditos, Blanco con Madre, Toledo, Spain	<i>Cabernet Sauvignon</i>	5.5	11	44
	<i>Malvar, Airén</i>	5	10	40

RED

2019 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020 Marqués de Tomares, Crianza, Rioja Spain	<i>Tempranillo</i>	6.5	13	52
2021 Pedro Gonzalez Mittelbrunn, Castilla y Leon	<i>Tempranillo</i>	6	12	48
2020 Bardos, Vinedos Altura, Ribera del Duero, Spain	<i>Prieto Picudo</i>	4.5	9	36
2022 Glup Glup, Cariñena, Spain	<i>Tempranillo</i>	6	12	48
2020 Azul y Garanza, Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2016 A Portela, Valdeorras, Spain	<i>Tempranillo</i>	4.25	8.5 (L)	48
2020 Sotabosc, Montsant, Spain	<i>Mencia</i>	6.5	13	52
2019 Coster dels Olivers, Priorat, Spain	<i>Garnacha, Carineña</i>	6	12	48
2022 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Cariñena, Garnacha</i>	7.5	15	60
2022 La Vinyeta, Bongo*, Emporda, Spain	<i>Trepat Blend</i>	5.5	11	44
2020 Península, Vino de Montaña, Sierra de Gredos, Spain	<i>Monastrell</i>	5	10	40
2021 Uva de Vida, Biográfico, Toledo, Spain	<i>Garnacha, Piñuela</i>	6	12	48
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
2023 Belinda, Mendoza, Argentina - served chilled	<i>Malbec</i>	4.75	9.5	38
2021 Quieto, Gran Corte, Mendoza, Argentina	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2020 Peñalolen, Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2019 Polkura, Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2022 Casas del Bosque, Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2022 Garage Wine Company, Revival, Maule, Chile	<i>Pinot Noir</i>	7	14	56
2018 Alto de la Ballena, Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
	<i>Cabernet Franc Blend</i>	5	10	40

SHERRY

DRY

Jarana, Lustau, 750mL	<i>Fino</i>	3oz	bottle
Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	5.5	44
La Cigarrera, 375mL	<i>Fino</i>	9.5	79
Almacenista, 'Gonzalez Obregon,' Lustau, 500mL	<i>Manzanilla</i>	8.5	34
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	10	60
Carlos VII, Alvear, 375mL	<i>Amontillado</i>	6	48
Peninsula, Lustau, 750mL	<i>Amontillado</i>	11.5	46
15 Años, El Maestro Sierra, 375mL	<i>Palo Cortado</i>	9	72
Asuncion, Alvear, 375mL	<i>Oloroso</i>	11	44
	<i>Oloroso</i>	12	48

SWEET

East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar, Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	72
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	9	36
		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

GRENADE (ON THE ROCKS) Le Naturel / Vino de Montaña / Coster dels Olivers 17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Llicorella

ACID TRIP Asnella / B.R.O.T / Belinda 15
High. Acid. Wines.



COCKTAILS

BEES & BAYS (No ABV) 7
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

TEA TIME (No ABV) 8
Blue Flower Earl Grey Tea, Blueberry 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, Cappelletti Aperitivo, Orange,
Lemon, Aquafaba, Jalapeño

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

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

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

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

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

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
Nordes Gin, Fever Tree Indian Tonic,
Lemon, Green Apple, Mint

SANGRIA

WHITE OR RED SANGRIA glass pitcher
Rioja Wine, Citrus Infused Dark Rum, 10.5 38
Guava Nectar

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

BEER

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic – CT 7
903 Brewers, Cerveza Por Favor - TX 7.5
Martin House Brewing, Pilsner – TX 8.5
Avery, Island Rascal, Passion Fruit Witbier–CO 9.5
Martin House, True Love Raspberry Sour - TX 8
Estrella Damm, Daura Gluten-Free Lager – Spain 8.5
Hitachino, Nest White – Japan 14
Founders, All Day IPA – MI 6.5
Deep Ellum, IPA, TX 7.5
Lagunitas, Maximus IPA – CA 8.5
Lone Pint, Yellow Rose IPA – TX 12
Oak Highland Brewery, Freak Deaky Belgian Tripel- TX 10.5
Austin Eastciders, Original Dry Cider – TX 7.5
Isastegi, Sagardo Natural Cider (750mL) – Spain 28