

# 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

**SALCHICHÓN DE VIC**  
Catalunya, ES  
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

**CHORIZO PICANTE**  
La Rioja, ES  
Pork Sausage. Smoky, Spicy, Pimentón

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

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

**SOPRESSATA**  
California, US  
Pork Salami. Peppercorns, Burgundy Wine

**SMOKIN' GOAT**  
Islas Canarias, ES  
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

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

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

**ROBIOLA BOSINA**  
Piemonte, IT  
Soft Ripened, Sheep and Cow's Milk. Herbaceous, Light Hay, Buttery Flavor

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

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

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

**DÉLICE DE BOURGOGNE**  
Burgundy, FR  
Triple-Crème, Cow's Milk, Mold Rind Mushroomy, Smooth Tangy

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

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

**GIVE THE GIFT OF BARCELONA**  
Buy a \$50 gift card and receive a \$10 bonus

**JAMÓN MANGALICA** 14  
Castilla y León, ES  
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

**SOTTOCENERE AL TARTUFO** 9.5  
Veneto, Italy  
Semi-Soft, Aged 5 Months Truffle, Woody

**APERITIVO BOARD** 26  
An Assortment Of Spanish Aperitivo Snacks To Pair With Your Anytime Drinks

*Patatas Bravas, Eggplant Caponata, Guindilla Peppers, Mahón, Manchego, Salchichón de Vic, Jamón Serrano*

## TAPAS

**HOUSE MARINATED OLIVES** 5  
Garlic, Thyme, Citrus, Giardiniera

**SPINACH & CHICKPEA CAZUELA** 8.5  
Cumin, Roasted Onions, Lemon

**EGGPLANT CAPONATA** 5.5  
Sweet Peppers, Onions, Basil

**MUSHROOMS A LA PLANCHA** 11  
Salsa Verde

**WHIPPED RICOTTA** 10.5  
Texas Creek Honey, Fennel Pollen, Focaccia

**FOCACCIA** 4  
Membrillo Butter, Sumac

**BUÑUELOS** 8.5  
Idiazábal, Spicy Pepper Jam

**HALLOUMI** 9  
Pomegranate, Pistachio Gremolata, White Balsamic

**ROASTED CAULIFLOWER** 8.5  
Green Goddess

**FOIE GRAS MONTADITTO** 11  
Walnuts, Grapes

**CARROTS** 8.5  
Celery Leaf Chermoula, Tahini Vinaigrette

**POTATO TORTILLA** 7  
Chive Sour Cream

**PATATAS BRAVAS** 8  
Salsa Brava, Garlic Aioli

**BOQUERONES** 7  
Green Olives, Piquillo Pepper

**GAMBAS AL AJILLO** 9.5  
Guindilla Peppers, Olive Oil, Garlic

**GRILLED OYSTERS** 14.5  
Harissa Butter

**STEAMED MUSSELS** 14  
Chorizo, Lobster Broth

**GRILLED PRAWNS** 12  
Red Chimichurri

**PULPO** 15.5  
Carrot Farrotto

**SALMON CRUDO\*** 12.5  
Pickled Plums, Shallot Vinaigrette, Chervil

**SWORDFISH A LA PLANCHA** 15  
Puttanesca

**CRAB CROQUETTE** 12.5  
Saffron Aioli

**CHICKEN THIGH** 9.5  
Aji Amarillo

**TRUFFLED BIKINI** 9  
Jamón Serrano, Riojana

**BACON WRAPPED DATES** 8  
Valdeón Mousse

**JAMÓN & MANCHEGO CROQUETAS** 7  
Garlic Aioli

**SPICED BEEF EMPANADAS** 8  
Red Pepper Sauce

**CHORIZO W/ SWEET & SOUR FIGS** 9  
Balsamic Reduction

**ALBONDIGAS** 9.5  
Spiced Meatballs in Jamón-Tomato Sauce

**STEAK PAILLARD** 14.5  
Crispy Potatoes, Red Pepper Vinaigrette

**BEEF TARTARE\*** 14  
Grass Fed Beef, Confit Egg Yolk, Caper, Jalapeño

## SALADS

**ENSALADA MIXTA** 9  
Olives, Onions, Tomatoes, Little Gem Lettuce

**ARUGULA SALAD WITH BUTTERNUT SQUASH** 9.5  
Feta, Jamón Serrano, Hazelnuts

## LARGE PLATES

**CHICKEN PIMIENTOS** 23  
Potatoes, Lemon, Hot Cherry Peppers

**WHOLE BRANZINO** 26.5  
Mushrooms, Potatoes, Salsa Verde

**PAELLA VERDURAS** half / full / double 18 / 36 / 64  
Brussels Sprouts, Butternut Squash, Mushrooms, Cauliflower, Garlic Aioli

**PAELLA SALVAJE** 28 / 56 / 98  
Chorizo, Chicken, Gaucho, Chickpeas

**PAELLA MARISCOS** 28 / 56 / 98  
Calamari, Mussels, Clams, Shellfish Stock

**PARILLADA BARCELONA\*** 31 / 62 / 108  
NY Strip Steak, Chicken, Gaucho, Pork Loin

## DESSERTS

**OLIVE OIL CAKE** 9  
Sea Salt

**CREPAS WITH SEASONAL FRUIT** 8  
Citrus Cream, Pears, Walnuts

**BASQUE BURNT CHEESECAKE** 9  
Lemon Curd

**CHOCOLATE CAKE** 9  
Coffee Crème Anglaise, Almond Crumble

**ARROZ CON LECHE** 7  
Coconut Milk, Cinnamon

**FLAN CATALÁN** 7

**EXECUTIVE CHEF ASHLEY SWEETEN**  
**SOUS CHEF OLIVIA FLORES | SOUS CHEF NOAH DILLARD**

\*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                    | Xarel-lo Blend    | 4.75 | 9.5  | 38     |
| 2020 Caves São João, Brut Rosé, Bairrada, Portugal  | Baga Blend        | 6.25 | 12.5 | 50     |
| 2021 AT Roca, Reserva, Brut Nature, Classic Penedès | Macabeo, Xarel-lo | 6.5  | 13   | 52     |

WHITE

|                                                         |                          | 3oz  | 6oz  | bottle |
|---------------------------------------------------------|--------------------------|------|------|--------|
| 2020 Mila, Rías Baixas, Spain                           | Albariño                 | 6    | 12   | 48     |
| 2019 Pinord, Diorama, Penedès, Spain                    | Xarel-lo                 | 4.75 | 9.5  | 38     |
| 2021 Le Naturel, Blanco, Navarra, Spain                 | Garnacha Blanca          | 5    | 10   | 40     |
| 2021 Orto Vins, Les Argiles Blanc, Monsant, Spain       | Macabeo/ Garnacha Blanca | 7    | 14   | 56     |
| 2020 Menade, Rueda, Spain                               | Verdejo                  | 6    | 12   | 48     |
| 2021 Viña Callejuela, Blanco de Hornillos, Jerez, Spain | Palomino                 | 6.25 | 12.5 | 50     |
| 2021 Asnella, Vinho Verde, Portugal                     | Arinto, Loureiro         | 5.25 | 10.5 | 42     |
| 2019 Capítulo 7, Mendoza, Argentina                     | Pedro Ximénez            | 4.25 | 8.5  | 34     |
| 2020 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay        | Chardonnay               | 4.75 | 9.5  | 38     |
| 2022 Aylin, San Antonio, Chile                          | Sauvignon Blanc          | 5    | 10   | 40     |
| 2019 1752 Gran Tradicion, Cerro Chapeu, Uruguay         | Petit Manseng Blend      | 6.25 | 12.5 | 50     |
| 2021 Iniceri, Abisso, Sicily, Italy                     | Catarratto               | 5.5  | 11   | 44     |
| 2021 Von Winning, Winnings, Pfalz, Germany              | Riesling                 | 6.5  | 13   | 52     |
| 2020 L’Alpage, Mont-sur-Rolle, Switzerland              | Chasselas                | 6.5  | 13   | 52     |

ROSÉ & SKIN CONTACT

|                                                            |                    | 3oz | 6oz | bottle |
|------------------------------------------------------------|--------------------|-----|-----|--------|
| 2020 Liquid Geography, Bierzo, Spain                       | Mencía             | 5   | 10  | 40     |
| 2022 Familia Schroeder, Saurus, Patagonia, Argentina       | Pinot Noir         | 4.5 | 9   | 36     |
| 2021 Christophe Avi, Laplume, France                       | Cabernet Sauvignon | 5.5 | 11  | 44     |
| 2019 Los Conejos Malditos, Blanco con Madre, Toledo, Spain | Malvar, Airén      | 5   | 10  | 40     |

RED

|                                                          |                           | 3oz  | 6oz  | bottle |
|----------------------------------------------------------|---------------------------|------|------|--------|
| 2018 Nucerro, Reserva, Rioja, Spain                      | Tempranillo               | 6.5  | 13   | 52     |
| 2021 Pedro Gonzalez Mittelbrunn, Castilla y Leon         | Prieto Picudo             | 4.5  | 9    | 36     |
| 2020 Bardos, Romántica, Ribera del Duero, Spain          | Tempranillo               | 6    | 12   | 48     |
| 2021 Glup Glup, Cariñena, Spain                          | Garnacha                  | 4.5  | 9    | 36     |
| 2020 Azul y Garanza, Navarra, Spain                      | Tempranillo               | 4.25 | 8.5  | (L) 48 |
| 2016 A Portela, Valdeorras, Spain                        | Mencía                    | 6.5  | 13   | 52     |
| 2019 Sotabosc, Montsant, Spain                           | Garnacha, Carineña        | 6    | 12   | 48     |
| 2019 Coster dels Olivers, Priorat, Spain                 | Cariñena, Garnacha        | 7.5  | 15   | 60     |
| 2022 Vins de Pedra, Negre de Folls, Conca de Barberá     | Trepat Blend              | 5.5  | 11   | 44     |
| 2020 La Vinyeta, Bongo*, Emporda, Spain                  | Monastrell                | 5    | 10   | 40     |
| 2020 Península, Vino de Montaña, Sierra de Gredos, Spain | Garnacha, Piñuela         | 6    | 12   | 48     |
| 2020 Uva de Vida, Biográfico, Toledo, Spain              | Tempranillo, Graciano     | 6.75 | 13.5 | 54     |
| 2021 Bodegas Ponce, Clos Lojen, Manchuela, Spain         | Bobal                     | 5.5  | 11   | 44     |
| 2018 Fontes Cunha, ‘Mondeco,’ Dão, Portugal              | Touriga National Blend    | 3.5  | 7    | 28     |
| 2021 Earth First, Classic, Mendoza, Argentina            | Malbec                    | 4.75 | 9.5  | 38     |
| 2018 Belinda, Mendoza, Argentina - served chilled        | Bonarda, Pedro Ximénez    | 4.5  | 9    | 36     |
| 2020 Quieto, Gran Corte, Mendoza, Argentina              | Cabernet Franc, Malbec    | 6.5  | 13   | 52     |
| 2019 Peñalolen, Maipo, Chile                             | Cabernet Sauvignon        | 6.5  | 13   | 52     |
| 2019 Polkura, Colchagua, Chile                           | Syrah                     | 6.5  | 13   | 52     |
| 2022 Casas del Bosque, Casablanca, Chile                 | Pinot Noir                | 7    | 14   | 56     |
| 2021 Garage Wine Company, Revival, Maule, Chile          | País                      | 5.75 | 11.5 | 46     |
| 2018 Alto de la Ballena, Maldonado, Uruguay              | Cabernet Franc Blend      | 5    | 10   | 40     |
| 2020 Dom. des Tourelles, Bekaa Rouge, Lebanon            | Cabernet Sauvignon, Syrah | 6    | 12   | 48     |

SHERRY

DRY

|                                                |              | 3oz  | bottle |
|------------------------------------------------|--------------|------|--------|
| Jarana, Lustau, 750mL                          | Fino         | 5.5  | 44     |
| Tradicion, Bodegas Tradicion, 750mL            | Fino         | 9.5  | 79     |
| Almacenista, ‘Gonzalez Obregon,’ Lustau, 500mL | Amontillado  | 10   | 60     |
| Carlos VII, Alvear, 375mL                      | Amontillado  | 11.5 | 46     |
| 15 Años, El Maestro Sierra, 375mL              | Oloroso      | 11   | 44     |
| Asuncion, Alvear, 375mL                        | Oloroso      | 12   | 48     |
| Península, Lustau, 750mL                       | Palo Cortado | 9    | 72     |

SWEET

|                                  |               | 3oz | bottle |
|----------------------------------|---------------|-----|--------|
| East India Solera, Lustau, 750mL | Oloroso Dulce | 9   | 72     |
| Nectar, Gonzalez Byass, 375mL    | Pedro Ximénez | 9   | 36     |
| Solera 1927, Alvear, 375mL       | Pedro Ximénez | 15  | 60     |

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 / Pedro González Mittelbrunn / Biográfico                   | 16 |
| Many of our wines use Biodynamic farming practices, here are three incredible examples |    |

|                                               |    |
|-----------------------------------------------|----|
| <b>ACID TRIP</b> Asnella / L’Alpage / Belinda | 15 |
| High. Acid. Wines.                            |    |

COCKTAILS

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

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

|                                                   |    |
|---------------------------------------------------|----|
| <b>SUMMER STREET SLING</b>                        | 12 |
| Chamomile Infused Reyka Vodka                     |    |
| Grapefruit, Lemon, Grapefruit Bitters, Peychaud’s |    |

|                                           |    |
|-------------------------------------------|----|
| <b>TYGRA</b>                              | 12 |
| Cachaça, Quevedo White Port, Ginger Beer, |    |
| Lime, Angostura Bitters, Cucumber         |    |

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

|                                                        |    |
|--------------------------------------------------------|----|
| <b>ALEBRIJES</b>                                       | 13 |
| Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup,    |    |
| Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder |    |

|                                     |    |
|-------------------------------------|----|
| <b>BOURBON SPICE RACK</b>           | 12 |
| Four Roses, 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 |      |

SANGRIA

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

|                                           |       |        |
|-------------------------------------------|-------|--------|
| <b>GUNS &amp; ROSÉS</b>                   | glass | carafe |
| Brut Rosé, Lillet Rosé,                   | 12.5  | 50     |
| Deep Ellum AP Vodka, Peach Nectar, Lemon, |       |        |
| Grapefruit 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>                                   |
| Hayman’s London Dry Gin, Fever Tree Indian Tonic, |
| Lemon, Green Apple, Mint                          |

BEER

|                                       |      |       |
|---------------------------------------|------|-------|
| <b>DRAFT</b>                          | caña | doble |
| Real Ale Brewing Co., Axis IPA - TX   | 3.75 | 7.5   |
| Peticolas, Velvet Hammer Red Ale - TX | 4.25 | 8.5   |
| Revolver, Blood & Honey Wheat – TX    | 4.25 | 8.5   |
| Estrella Galicia, Lager – Spain       | 4.25 | 8.5   |

|                                                      |      |
|------------------------------------------------------|------|
| <b>BOTTLES &amp; CANS</b>                            |      |
| Athletic Brewing, Run Wild IPA, Non-Alcoholic – CT   | 7    |
| 903 Brewers, Cerveza Por Favor, Lager- TX            | 7.5  |
| Peroni, Lager – Italy                                | 8.5  |
| Martin House Brewing, Pilsner – TX                   | 8.5  |
| 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                                 | 7.5  |
| Lagunitas, Maximus IPA – CA                          | 8.5  |
| Lone Pint, Yellow Rose IPA – TX                      | 12   |
| Bitter Sisters, Knock Out Irish Style Red - TX       | 8.5  |
| Oak Highland Brewery, Freak Deaky Belgian Tripel- TX | 10.5 |
| Lakewood Brewing, The Temptress – TX                 | 9.5  |
| Left Hand, Milk Stout – CO                           | 8    |

|                                            |   |
|--------------------------------------------|---|
| <b>CIDERS</b>                              |   |
| Austin Eastciders, Original Dry Cider – TX | 7 |