

# barcelona

## CHARCUTERIE & CHEESE

7 for one | 19.5 for three

### JAMÓN SERRANO

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

### SALCHICHÓN DE VIC

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

### CHORIZO PICANTE

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

### SPECK

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

### 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

### CABRA ROMERO

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

### CAÑA DE CABRA

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

### 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

### DRUNKEN GOAT

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

### DÉLICE DE BOURGOGNE

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

### JAMÓN MANGALICA

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

### LOMO IBÉRICO DE BELLOTA

Castilla y León, ES  
Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón 13

### APERITIVO BOARD

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

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

## TAPAS

### HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera 5

### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil 5.5

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon 8.5

### MUSHROOMS A LA PLANCHA

Salsa Verde 11

### ROASTED CAULIFLOWER

Green Goddess 8.5

### HALLOUMI

Pomegranate, Pistachio Gremolata 9

### WHIPPED RICOTTA

Texas Creek Honey, Fennel Pollen 10.5

### FOCACCIA

Membrillo Butter, Sumac 4

### BROCCOLINI

Truffle Vinaigrette 9.5

### BUÑUELOS

Idiazábal, Spicy Pepper Jam 8.5

### CARROTS

Chermoula, Tahini Vinaigrette 8.5

### POTATO TORTILLA

Chive Sour Cream 7

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli 8

### BOQUERONES

Green Olives, Piquillo Peppers 7

### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic 9.5

### STEAMED MUSSELS

Chorizo, Lobster Broth 14

### GRILLED PRAWNS

Red Chimichurri 12

### FENNEL TART

Garlic Tourn 8

### GRILLED OYSTERS

Harissa Butter 14.5

### PULPO GALLEGO

Fingerling Potatoes, Pimentón 15.5

### SALMON CRUDO\*

Pickled Plums, Shallot Vinaigrette, Chervil 12.5

### RAINBOW TROUT A LA PLANCHA

Puttanesca 15

### CRAB CROQUETTE

Saffron Aioli 12.5

### CHICKEN THIGH

Aji Amarillo 9.5

### TRUFFLED BIKINI

Jamón Serrano, Riojana 9

### BACON WRAPPED DATES

Valdeón Mousse 8

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli 7

### SPICED BEEF EMPANADAS

Red Pepper Sauce 8

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction 9

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce 9.5

### STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette 14.5

### BEEF TARTARE\*

Confit Egg Yolk, Capers, Jalapeños 14

### PORK BELLY

Cherry Pepper Chimichurri 10.5

### BONE MARROW

Apple Chutney, Mustard Seeds 15.5

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce 9

### ARUGULA SALAD & BUTTERNUT SQUASH

Feta Cheese, Crispy Serrano, Hazelnuts, White Balsamic Dressing 9.5

### BRUSSELS SALAD

Almonds, Dates, Manchego 8.5

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers 23

### WHOLE BRANZINO

Mushrooms, Potatoes, Salsa Verde 26.5

### PAELLA VERDURAS

Brussels Sprouts, Butternut Squash, Mushrooms, Cauliflower, Garlic Aioli 18 / 36 / 64

### PAELLA SALVAJE

Chicken, Chorizo, Gaucho Sausage, Chickpeas 28 / 56 / 98

### PAELLA MARISCOS

Calamari, Mussels, Clams, Shrimp 28 / 56 / 98

### PARILLADA BARCELONA\*

NY Strip Steak, Chicken, Gaucho Sausage, Pork Loin 31 / 62 / 108

## DESSERTS

### OLIVE OIL CAKE

Sea Salt 9

### CREPAS WITH SEASONAL FRUIT

Citrus Cream, Pears, Walnuts 8

### BASQUE BURNT CHEESECAKE

Lemon Curd 9

### FLAN CATALÁN

7

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble 9

### ARROZ CON LECHE

Coconut Milk, Cinnamon 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	<i>Xarel-Lo Blend</i>	4.75	9.5	38
2020 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50
2021 AT Roca, Reserva, Brut Nature, Classic Penedès	<i>Macabeo, Xarel-Lo</i>	6.5	13	52

### WHITE

		3oz	6oz	bottle
2020 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2020 Menade, Rueda, Spain	<i>Verdejo</i>	6	12	48
2021 Le Naturel, Blanco, Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2021 Orto Vins, Les Argiles Blanc, Monsant, Spain	<i>Macabeo/ Garnacha Blanca</i>	7	14	56
2021 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2021 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.25	10.5	42
2019 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2023 Aylín, San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2020 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2021 Von Winning, Winnings, Pfalz, Germany	<i>Riesling</i>	6.5	13	52
2020 L'Alpage, Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

### ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2022 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2022 Liquid Geography, Bierzo, Spain	<i>Mencia</i>	5	10	40
2019 Los Conejos Malditos, Blanco con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

### RED

		3oz	6oz	bottle
2018 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2020 Marqués de Tomares, Crianza, Rioja Spain	<i>Tempranillo</i>	6	12	48
2021 Pedro Gonzalez Mittelbrunn, Castilla y Leon	<i>Prieto Picudo</i>	4.5	9	36
2020 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2021 Glup Glup, Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2020 Azul y Garanza, Navarra, Spain	<i>Tempranillo</i>	4.25	8.5 (L)	48
2016 A Portela, Valdeorras, Spain	<i>Mencia</i>	6.5	13	52
2019 Sotabosc, Montsant, Spain	<i>Garnacha, Carineña</i>	6	12	48
2019 Coster dels Olivers, Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2022 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepal Blend</i>	5.5	11	44
2020 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
2020 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2021 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Bobal</i>	5.5	11	44
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 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2020 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2019 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2022 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2021 Garage Wine Company, Revival, Maule, Chile	<i>País</i>	5.75	11.5	46
2018 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40

## SHERRY

### DRY

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

**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

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

**SMOKED SHERRY MANHATTAN** 15  
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,  
Lustau Amontillado, Angostura, Luxardo Cherry

## SANGRIA

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

**GUNS & ROSÉS** 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

**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**  
Hayman's London Dry Gin, Fever Tree Indian Tonic,  
Lemon, Green Apple, Mint

## BEER

**BOTTLES & CANS**  
Athletic Brewing, Run Wild IPA, Non-Alcoholic - CT 7  
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

**CIDERS**  
Austin Eastciders, Original Dry Cider - TX 7