

# 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, 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

**BLISTERED SHISHITO PEPPERS** 8.5  
Lime, Sea Salt

**MUSHROOMS A LA PLANCHA** 11  
Salsa Verde

**SPAGHETTI SQUASH 'CARBONARA'** 9  
Crispy Serrano, Egg Yolk

**ROMANESCO** 9  
Lemon, Red Chili Flakes

**RAINBOW CARROTS** 8.5  
Cumin, Sea Salt

**GRILLED BROCCOLINI** 8.5  
Truffle Vinaigrette

**WHIPPED SHEEP'S CHEESE** 8.5  
Truffle Honey

**PIQUILLO HUMMUS** 9  
Crispy Pita

**SUNCHOKE** 9  
Citrus Harissa

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

**POTATO TORTILLA** 7  
Chive Sour Cream

**STEAMED MUSSELS** 13  
Lobster Broth

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

**RAINBOW TROUT A LA PLANCHA** 12.5  
Salsa Verde

**PULPO GALLEGO** 15.5  
Fingerling Potatoes, Pimentón

**CRAB FONDUE** 14.5  
Pimentón, Grilled Bread

**SEARED SCALLOPS** 18.5  
Roasted Red Pepper Sauce

**GRILLED PRAWNS** 12  
Red Chimichurri

**PIMENTÓN CHICKEN THIGH** 9  
Herb Aioli

**TRUFFLED BIKINI** 9  
Jamón Serrano, Rioja

**JAMÓN & MANCHEGO CROQUETAS** 7  
Garlic Aioli

**SPICED BEEF EMPANADAS** 8  
Red Pepper Sauce

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

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

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

**CHISTORRA** 13.5  
Chorizo Sausage

**IBERIAN PORK TENDERLOIN** 17.5  
Pepper and Scallion Chimichurri

**BISON SHORT RIB** 18.5  
Rosemary Crumbs, Jus

**RABBIT & FARRO** 12  
Cremeni, Scallions

## SALADS

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

**KALE SALAD** 9  
Walnut Shallot Dressing, Cranberries

**BRUSSELS SPROUTS SALAD** 8.5  
Apples, Hazelnuts, Mustard Vinaigrette

## LARGE PLATES

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

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

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

**SQUID INK FIDEOS** 14.5 / 29 / 58  
Garlic Aioli, Scallions

**PAELLA VERDURAS** 18 / 36 / 64  
Brussels Sprouts, Mushrooms, Butternut Squash, Garlic Aioli

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

**PAELLA MARISCOS** 28 / 56 / 98  
Prawns, Mussels, Squid, Clams

## DESSERTS

**OLIVE OIL CAKE** 9  
Sea Salt

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

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

**BASQUE BURNT CHEESECAKE** 9  
Pear Compote

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

## WHITE

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

## ROSÉ & SKIN CONTACT

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

## RED

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

## SHERRY

### DRY

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

### SWEET

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

**GRENADE (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

**BEES & 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,  
Guava Nectar 9.5 34

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

## 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 Galicia, Lager - Spain 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