

# 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

### SOBRASADA

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

### SOPRESSATA

California, US  
Pork Salami. Peppercorns, Burgundy Wine

### SPECK

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

### FUET

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

### SMOKIN' GOAT

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

### IDIAZÁBAL

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

### CAÑA DE CABRA

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

### CABRA ROMERO

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

### 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

### VALDEÓN

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

### 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

### LOMO IBÉRICO DE BELLOTA

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

### VIEILLE MIMOLETTE

Lille, FR  
Hard, Cow's Milk  
Fruity, Nutty, Subtle Caramel

### APERITIVO BOARD

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

Garlic, Thyme, Citrus, Giardiniera

### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

### RADISH

Red Zhug

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

### MUSHROOMS A LA PLANCHA

Salsa Verde

### ASPARAGUS

Meyer Lemon, Capers

### WHIPPED RICOTTA

Texas Creek Honey, Fennel Pollen

### FOCACCIA

Membrillo Butter, Sumac

### BUÑUELOS

Idiazábal, Spicy Pepper Jam

### CARROTS

Chermoula, Tahini Vinaigrette

### POTATO TORTILLA

Chive Sour Cream

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### BOQUERONES

Green Olives, Piquillo Peppers

### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

### GRILLED PRAWNS

Red Chimichurri

### PULPO GALLEGO

Fingerling Potatoes, Pimentón

### STEAMED MUSSELS

Chorizo, Lobster Broth

### HAMACHI CRUDO\*

Tiradito, Fresno

### FLOUNDER A LA PLANCHA

Toum, Shirazi Salad

### CRAB CROQUETTE

Saffron Aioli

### CHICKEN THIGH

Aji Amarillo

### BACON WRAPPED DATES

Valdeón Mousse

### TRUFFLED BIKINI

Jamón Serrano, Riojana

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

### STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

### BEEF TARTARE\*

Confit Egg Yolk, Capers, Jalapeño

### PORK BELLY

Cherry Pepper Chimichurri

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

### ARUGULA AND ASPARAGUS

Feta, Crispy Serrano, Hazelnuts, White Balsamic

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

### WHOLE BRANZINO

Carrots, Potatoes, Salsa Verde

### PAELLA VERDURAS

Mushroom, Asparagus, Fennel, Leek, Garlic Aioli

### PAELLA SALVAJE

Chicken, Chorizo, Gaucho Sausage, Chickpeas

### PAELLA MARISCOS

Calamari, Mussels, Clams, Shrimp

### PARILLADA BARCELONA\*

NY Strip Steak, Chicken, Gaucho Sausage, Pork Loin

## DESSERTS

### OLIVE OIL CAKE

Sea Salt

### CREPAS WITH SEASONAL FRUIT

Citrus Cream, Strawberries, Walnuts

### BASQUE BURNT CHEESECAKE

Lemon Curd

### FLAN CATALÁN

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

### ARROZ CON LECHE

Coconut Milk, Cinnamon

## EXECUTIVE CHEF ASHLEY SWEETEN 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>	5	10	40
2020 <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50
2021 <b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès	<i>Macabeo, Xarel-lo</i>	6.5	13	52

### WHITE

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

### ROSÉ & SKIN CONTACT

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

### RED

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

## 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>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	6	48
<b>Carlos VII</b> , Alvear, 375mL	<i>Amontillado</i>	11.5	46
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	11	44
<b>Asuncion</b> , Alvear, 375mL	<i>Oloroso</i>	12	48
<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)

## 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

**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,  
Guava Nectar 9.5 34

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

## 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
903 Brewers, Cerveza Por Favor - TX	7.5
Athletic Brewing, Run Wild IPA, Non-Alcoholic – CT	7
Martin House Brewing, Pilsner – TX	8.5
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
Manhattan Project, Half Life Hazy IPA – TX	8
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
Left Hand, Milk Stout – CO	8

### CIDERS

Austin Eastciders, Original Dry Cider – TX	7
Isastegi, Sagardo Natural Cider (750mL) – Spain	28