

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO

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

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

SPECK

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

CHORIZO SORIA

Soria, ES
Pork Sausage, Smokey, Garlicky, Lean

FUET

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

CABRA AL GOFIO

Canary Islands, ES
Creamy, Elastic, Goat's Milk, Aged 2 Months.
Gofio Coated

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

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

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,
Soppressata, Jamón Serrano*

TAPAS

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

STEAMED MUSSELS

Chorizo, Lobster Broth

14

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

GRILLED OYSTERS

Harissa Butter

14.5

BABAGANOUSH

Marcona Almonds

8

HAMACHI TIRADITO*

Fresno, Radish

13

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

FLOUNDER A LA PLANCHA

Garlic, Shirazi Salad

15

MUSHROOMS A LA PLANCHA

Salsa Verde

11

CRAB CROQUETTE

Saffron Aioli

12.5

ASPARAGUS

Meyer Lemon, Caper

9

CHICKEN THIGH

Aji Amarillo

9.5

WHIPPED RICOTTA

Texas Creek Honey, Fennel Pollen

10.5

BACON WRAPPED DATES

Valdeón Mousse

8

FOCACCIA

Membrillo Butter, Sumac

4

TRUFFLED BIKINI

Jamón Serrano, Riojana

9

CARROTS

Chermoula, Tahini Vinaigrette

8.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

POTATO TORTILLA

Chive Sour Cream

7

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

BOQUERONES

Green Olives, Piquillo Peppers

7

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

14.5

GRILLED PRAWNS

Red Chimichurri

12

BEEF TARTARE*

Confit Egg Yolk, Caper, Jalapeños

14

PULPO GALLEGO

Fingerling Potatoes, Pimentón

15.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

ARUGULA AND ASPARAGUS

Feta, Crispy Serrano, Hazelnuts, White Balsamic

9.5

CUCUMBERS

Snow Peas, Chickpeas

8.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

WHOLE BRANZINO

Carrots, Potatoes, Salsa Verde

26.5

PAELLA VERDURAS

Mushrooms, Asparagus, Fennel, Leek, Garlic Aioli

half / full / double

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, Strawberries, 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

*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
 2021 Caves São João, Brut Rosé, Bairrada, Portugal
 2021 AT Roca, Reserva, Brut Nature, Classic Penedès

	3oz	6oz	bottle
<i>Xarel-lo Blend</i>	5	10	40
<i>Baga Blend</i>	6.25	12.5	50
<i>Macabeo, Xarel-lo</i>	6.5	13	52

WHITE

2022 Mila, Rías Baixas, Spain
 2022 Menade, Rueda, Spain
 2022 Le Naturel, Blanco, Navarra, Spain
 2019 Pinord, Diorama, Penedès, Spain
 2022 Orto Vins, Les Argiles Blanc, Monsant, Spain
 2021 Asnella, Vinho Verde, Portugal
 2021 Viña Callejuela, Blanco de Hornillos, Jerez, Spain
 2022 Asnella, Vinho Verde, Portugal
 2020 Capítulo 7, Mendoza, Argentina
 2023 Aylin, San Antonio, Chile
 2023 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay
 2022 1752 Gran Tradicion, Cerro Chapeu, Uruguay
 2022 Iniceri, Abisso, Sicily, Italy
 2022 Von Winning, Winnings, Pfalz, Germany

	3oz	6oz	bottle
<i>Albariño</i>	6	12	48
<i>Verdejo</i>	6	12	48
<i>Garnacha Blanca</i>	5	10	40
<i>Xarel-lo</i>	4.75	9.5	38
<i>Macabeo/Garnacha Blanca</i>	7	14	56
<i>Arinto, Loureiro</i>	5.25	10.5	42
<i>Palomino</i>	6.25	12.5	50
<i>Arinto, Loureiro</i>	5.25	10.5	42
<i>Pedro Ximénez</i>	4.25	8.5	34
<i>Sauvignon Blanc</i>	5	10	40
<i>Chardonnay</i>	4.75	9.5	38
<i>Petit Manseng Blend</i>	6.25	12.5	50
<i>Catarratto</i>	5.5	11	44
<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2022 Liquid Geography, Bierzo, Spain
 2022 Familia Schroeder, Saurus, Patagonia, Argentina
 2021 Christophe Avi, Laplume, France
 2021 Los Conejos Malditos, Blanco con Madre, Toledo, Spain

	3oz	6oz	bottle
<i>Mencia</i>	5	10	40
<i>Pinot Noir</i>	4.5	9	36
<i>Cabernet Sauvignon</i>	5.5	11	44
<i>Malvar, Airén</i>	5	10	40

RED

2018 Nucerro, Reserva, Rioja, Spain
 2020 Marqués de Tomares, Crianza, Rioja Spain
 2021 Pedro Gonzalez Mittelbrunn, Castilla y Leon
 2020 Bardos, Vinedos Altura, Ribera del Duero, Spain
 2022 Glup Glup, Cariñena, Spain
 2020 Azul y Garanza, Navarra, Spain
 2016 A Portela, Valdeorras, Spain
 2019 Sotabosc, Montsant, Spain
 2019 Coster dels Olivers, Priorat, Spain
 2022 Vins de Pedra, Negre de Folls, Conca de Barberá
 2022 La Vinyeta, Bongo*, Emporda, Spain
 2020 Península, Vino de Montaña, Sierra de Gredos, Spain
 2021 Uva de Vida, Biográfico, Toledo, Spain
 2022 Bodegas Ponce, Clos Lojen, Manchuela, Spain
 2021 Earth First, Classic, Mendoza, Argentina
 2020 Belinda, Mendoza, Argentina - served chilled
 2021 Quieto, Gran Corte, Mendoza, Argentina
 2020 Peñalolen, Maipo, Chile
 2019 Polkura, Colchagua, Chile
 2022 Casas del Bosque, Casablanca, Chile
 2022 Garage Wine Company, Revival, Maule, Chile
 2018 Alto de la Ballena, Maldonado, Uruguay
 2021 Chat. du Morre du Tendre, Cuvée Paul, Côtes-du-Rhône

	3oz	6oz	bottle
<i>Tempranillo</i>	6.5	13	52
<i>Tempranillo</i>	6	12	48
<i>Prieto Picudo</i>	4.5	9	36
<i>Tempranillo</i>	6	12	48
<i>Garnacha</i>	4.5	9	36
<i>Tempranillo</i>	4.25	8.5 (L)	48
<i>Mencia</i>	6.5	13	52
<i>Garnacha, Carineña</i>	6	12	48
<i>Cariñena, Garnacha</i>	7.5	15	60
<i>Trepal Blend</i>	5.5	11	44
<i>Monastrell</i>	5	10	40
<i>Garnacha, Piñuela</i>	6	12	48
<i>Tempranillo, Graciano</i>	6.75	13.5	54
<i>Bobal</i>	5.5	11	44
<i>Malbec</i>	4.75	9.5	38
<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
<i>Cabernet Franc, Malbec</i>	6.5	13	52
<i>Cabernet Sauvignon</i>	6.5	13	52
<i>Syrah</i>	6.5	13	52
<i>Pinot Noir</i>	7	14	56
<i>País</i>	5.75	11.5	46
<i>Cabernet Franc Blend</i>	5	10	40
<i>Grenache Blend</i>	7	14	56

SHERRY

DRY

Jarana, Lustau, 750mL
 Tradicion, Bodegas Tradicion, 750mL
 La Cigarrera, 375mL
 Almacenista, 'Gonzalez Obregon,' Lustau, 500mL
 Los Arcos, Lustau, 750mL
 Carlos VII, Alvear, 375mL
 15 Años, El Maestro Sierra, 375mL
 Asuncion, Alvear, 375mL
 Península, Lustau, 750mL

	3oz	bottle
<i>Fino</i>	5.5	44
<i>Fino</i>	9.5	79
<i>Manzanilla</i>	8.5	34
<i>Amontillado</i>	10	60
<i>Amontillado</i>	6	48
<i>Amontillado</i>	11.5	46
<i>Oloroso</i>	11	44
<i>Oloroso</i>	12	48
<i>Palo Cortado</i>	9	72

SWEET

East India Solera, Lustau, 750mL
 Nectar, Gonzalez Byass, 375mL
 Solera 1927, Alvear, 375mL

	3oz	bottle
<i>Oloroso Dulce</i>	9	72
<i>Pedro Ximénez</i>	9	36
<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-CURIOS Diorama / Pedro González Mittelbrunn / Biográfico 16
 Many of our wines use Biodynamic farming practices, here are three incredible examples

GRENACHE (ON THE ROCKS) Le Naturel / Vino de Montaña / Cuvée Paul 17.5
 All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

ACID TRIP Asnella / Winnings / 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 PENÍNSULAS 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
 Hudson Bourbon, 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

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
 903 Brewers, Cerveza Por Favor - TX 7.5
 Peroni, Lager – Italy 8.5
 Martin House Brewing, Pilsner – TX 8.5
 Estrella Damm, Daura Gluten-Free Lager – Spain 8.5
 Avery, Island Rascal, Passion Fruit Witbier – CO 9.5
 Martin House, True Love Raspberry Sour - TX 8
 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
 Manhattan Project, Half Life Hazy IPA – TX 8
 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