

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO

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

SOPRESSATA

California, US
Pork Salami. Peppercorns, Burgundy Wine

SPECK

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

SOBRASADA

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

SALCHICHÓN DE VIC

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

FINOCCHIONA

California, US
Pork Sausage With Fennel, Red Wine. Rich, Complex

CHORIZO PICANTE

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

AGED MAHÓN

Islas Baleares, ES
Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp

CABRA ROMERO

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

MONTEALVA

Andelucia, ES
Semi-Soft, Goat's Milk, Aged 2 Months
Balanced Acidity, Lemon, Walnut

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

IDIAZÁBAL

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

SMOKIN' GOAT

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

SAN SIMÓN

Galicia, ES
Semi-Soft, Cow's Milk, Aged 3 Months.
Smoked, Creamy, Mild

VALDEÓN

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

LA DAMA SAGRADA

El Carpio de Tajo, ES
Goat's Milk, Unpasteurized Aged 6 Months.
Subtle Sweetness, Balanced Salinity

ROBIOLA BOSINA

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

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

JAMÓN MANGALICA

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

SWEET COPPA

New Jersey, US
Aged Pork Shoulder, Spiced, Sweet, Tangy

BRESAOLA

Milano, Italy
Cured Beef, Eye of Round, Deep, Robust
Flavor

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

5

CRISPY CALAMARI

Shishito Peppers, Piquillos, Smoked Pepper Aioli

11.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

TROUT A LA PLANCHA

Salsa Verde

14

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

SCALLOP CRUDO*

Blood Orange, Pickled Fresno, Herb Oil

14.5

BURRATA

Mint Pesto, Crispy Shallot

11.5

STEAMED MUSSELS

Fennel Gazpachuelo, Aji Amarillo, Jamón Serrano

13

FOCACCIA

Roasted Garlic Fresno Butter

4

GRILLED PRAWNS

Red Chimichurri

12

BLISTERED SHISHITO PEPPERS

Lime, Sea Salt

8.5

CRAB CROQUETTE

Saffron Aioli

12.5

ROASTED SPRING ONIONS

Red Zhug

8.5

SEARED SCALLOPS

Roasted Red Pepper Sauce

18.5

MUSHROOMS A LA PLANCHA

Salsa Verde

11

CHICKEN PINTXOS

Peppers, Pimentón

9.5

WHITE ASPARAGUS

Charred Scallion Purée

11.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

BUÑUELOS

Idiazábal, Spicy Pepper Jam

8.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

WHIPPED RICOTTA

Texas Creek Honey, Fennel Pollen,
Housemade Focaccia

11

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

POTATO TORTILLA

Chive Sour Cream

7

STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

14.5

BOQUERONES

Garlic, Parsley

6

BEEF TARTARE*

Grass Fed Beef, Confit Egg Yolk, Caper Vinaigrette,
Jalapeños

16.5

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

BACON WRAPPED DATES

Valdeón Mousse

8

PULPO

Fire Roasted Radishes, Celery Leaf Chermoula

15.5

PORK BELLY

Cherry Pepper Chimichurri

10.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

GRAIN SALAD

Quinoa, Marinated Tomatoes, Cucumbers, Chervil,
Tarragon, Sheep's Cheese, Sunflower Seeds

9

MISTY MOON GREENS SALAD

Asparagus, Fava Beans, Golden Raisins,
Almonds, Meyer Lemon Vinaigrette

9.5

ENSALADILLA CON CAMARON

Ensaladilla, Shrimp, Egg Yolk Confit

10

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

WHOLE BRANZINO

Mushrooms, Potatoes, Salsa Verde

26.5

PAELLA VERDURAS

Cauliflower, Zucchini, Mushrooms, Asparagus,
Garlic Aioli

half / full / double

18 / 36 / 64

PAELLA SALVAJE

Chorizo, Chicken, Gaucho, Chickpeas

28 / 56 / 98

PAELLA MARISCOS

Prawns, Mussels, Squid, Clams

28 / 56 / 98

PARILLADA BARCELONA*

NY Strip Steak, Chicken, Gaucho, Pork Loin

31 / 62 / 108

DESSERTS

OLIVE OIL CAKE

Sea Salt

9

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Strawberries, Mint, Walnuts

8

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

BASQUE BURNT CHEESECAKE

Strawberry Rhubarb

9

FLAN CATALÁN

7

ASSORTED GELATO

9

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

WHITE

		3oz	6oz	bottle
2020 Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2022 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2019 Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021 Le Naturel, Blanco , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2020 Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2020 Vinos Piñol, Raig de Raim , Terra Alta, Spain	<i>Garnacha Blanca</i>	5	10	40
2020 Mestizaje Blanco , El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
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
2021 Aylin , 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
2019 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2021 Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	5.5	11	44
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
2020 Liquid Geography , Bierzo, Spain	<i>Mencía</i>	5	10	40
2021 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
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 Bardos, Romántica , Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2021 Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2021 Le Naturel , Navarra, Spain	<i>Garnacha</i>	5	10	40
2020 Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5 (L)	48
2019 Sotabosc , Montsant, Spain	<i>Garnacha, Carineña</i>	6	12	48
2021 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepát Blend</i>	5.5	11	44
2021 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
2016 Fontes Cunha, 'Mondeco' , Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2021 Earth First, Classic , Mendoza, Argentina	<i>Malbec</i>	4.75	9.5	38
2018 Belinda , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2020 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	52
2019 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2018 Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2020 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2018 Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40
2021 Domaine Vallot , Côtes-du-Rhône, France	<i>Grenache Blend</i>	7	14	56
2020 Dom. des Tourelles , Bekaa Rouge, Lebanon	<i>Cabernet Sauvignon, Syrah</i>	6	12	48

SHERRY

DRY

		3oz	bottle
Jarana , Lustau, 750mL	<i>Fino</i>	5.5	44
Tradicion , Bodegas Tradicion, 750mL	<i>Fino</i>	9.5	79
La Cigarrera , 375mL	<i>Manzanilla</i>	8.5	34
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)

BIO-CURIOUS Diorama / Abisso / Biográfico 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

GRENA CHE (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

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, 9.5 34
Guava Nectar

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

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
Revolver, Blood & Honey Wheat - TX 4.25 8.5

BOTTLES & CANS
Clausthaler, Non-Alcoholic - Germany 6.5
Estrella Galicia, Lager - Spain 8
Peroni, Lager - Italy 8
Martin House Brewing, Pilsner - TX 7.5
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
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 Tempress - TX 9.5
Left Hand, Milk Stout - CO 8

CIDERS
Austin Eastciders, Original Dry Cider - TX 7