

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
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón
CALABRESE Utah, US Mildly Hot, Red Chili Flakes
SOPRESSATA California, US Pork Salami. Peppercorns, Burgundy Wine

MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty
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
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
IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity
AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp

JAMÓN MANGALICA Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	14
SWEET COPPA New Jersey, US Aged Pork Shoulder, Spiced, Sweet, Tangy	9
BRESAOLA Milano, Italy Cured Beef, Eye of Round, Deep, Robust Flavor	11
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
<i>Patatas Bravas, Eggplant Caponata, Guindilla Peppers, Mahón, Manchego, Salchichón de Vic, Jamón Serrano</i>	

TAPAS

HOUSE MARINATED OLIVES Garlic, Thyme, Citrus, Giardiniera	5
SPINACH & CHICKPEA CAZUELA Cumin, Roasted Onions, Lemon	8.5
EGGPLANT CAPONATA Sweet Peppers, Onions, Basil	5.5
BURRATA Mint Pesto, Crispy Shallot	11.5
FOCACCIA Roasted Garlic Fresno Butter	4
BLISTERED SHISHITO PEPPERS Lime, Sea Salt	8.5
ROASTED SPRING ONIONS Red Zhug	8.5
MUSHROOMS A LA PLANCHA Salsa Verde	11
BUÑUELOS Idiazábal, Spicy Pepper Jam	8.5
WHIPPED RICOTTA Texas Creek Honey, Fennel Pollen, Housemade Focaccia	11
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8
POTATO TORTILLA Chive Sour Cream	7
BOQUERONES Garlic, Parsley	6
ENSALADILLA CON CAMARON Ensaladilla, Shrimp, Egg Yolk Confit	10
GAMBAS AL AJILLO Guindilla Peppers, Olive Oil, Garlic	9.5
PULPO Fire Roasted Radishes, Celery Leaf Chermoula	15.5
TROUT A LA PLANCHA Salsa Verde	14

CRISPY CALAMARI Shishito Peppers, Piquillos, Smoked Pepper Aioli	11.5
SCALLOP CRUDO* Blood Orange, Pickled Fresno, Herb Oil	14.5
STEAMED MUSSELS Fennel Gazpachuelo, Aji Amarillo, Jamón Serrano	13
GRILLED PRAWNS Red Chimichurri	12
CRAB CROQUETTE Saffron Aioli	12.5
SEARED SCALLOPS Roasted Red Pepper Sauce	18.5
CHICKEN PINTXOS Peppers, Pimentón	9.5
TRUFFLED BIKINI Jamón Serrano, Riojaana	9
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* Grass Fed Beef, Confit Egg Yolk, Caper Vinaigrette, Jalapeños	16.5
BACON WRAPPED DATES Valdeón Mousse	8
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
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
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, Clams, Mussels, Squid	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	Xarel-lo Blend	4.75	9.5	38
2018 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	Macabeo Blend	6.5	13	52
2020 Caves São João, Brut Rosé, Bairrada, Portugal	Baga Blend	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2020 Mila, Rías Baixas, Spain	Albariño	6	12	48
2022 Rezabal, Getariako Txakolina, Spain	Hondarribi Zuri	6.25	12.5	50
2019 Pinord, Diorama, Penedès, Spain	Xarel-lo	4.75	9.5	38
2021 Le Naturel, Blanco, Navarra, Spain	Garnacha Blanca	5	10	40
2020 Menade, Rueda, Spain	Verdejo	6	12	48
2020 Mestizaje Blanco, El Terrerazo, Spain	Merseguera Blend	5.75	11.5	46
2021 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	Palomino	6.25	12.5	50
2021 Asnella, Vinho Verde, Portugal	Arinto, Loureiro	5.25	10.5	42
2019 Capítulo 7, Mendoza, Argentina	Pedro Ximénez	4.25	8.5	34
2020 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	Chardonnay	4.75	9.5	38
2019 1752 Gran Tradicion, Cerro Chapeu, Uruguay	Petit Manseng Blend	6.25	12.5	50
2021 Iniceri, Abisso, Sicily, Italy	Catarratto	5.5	11	44
2021 Von Winning, Winnings, Pfalz, Germany	Riesling	6.5	13	52
2020 L’Alpage, Mont-sur-Rolle, Switzerland	Chasselas	6.5	13	52

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2020 Liquid Geography, Bierzo, Spain	Mencía	5	10	40
2021 Christophe Avi, Laplume, France	Cab Sauvignon/ Cab Franc	5.5	11	44
2019 Los Conejos Malditos, Blanco con Madre, Toledo, Spain	Malvar, Airén	5	10	40

RED

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

SHERRY

DRY

		3oz	bottle
Jarana, Lustau, 750mL	Fino	5.5	44
Tradicion, Bodegas Tradicion, 750mL	Fino	9.5	79
La Cigarrera, 375mL	Manzanilla	8.5	34
Almacenista, ‘Gonzalez Obregon,’ Lustau, 500mL	Amontillado	10	60
Los Arcos, Lustau, 750mL	Amontillado	6	48
Carlos VII, Alvear, 375mL	Amontillado	11.5	46
15 Años, El Maestro Sierra, 375mL	Oloroso	11	44
Asuncion, Alvear, 375mL	Oloroso	12	48
Península, Lustau, 750mL	Palo Cortado	9	72

SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	Oloroso Dulce	9	72
Nectar, Gonzalez Byass, 375mL	Pedro Ximénez	9	36
Solera 1927, Alvear, 375mL	Pedro Ximénez	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	
GRENACHE (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 PENÌNSULAS	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,	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 Temptress – TX	9.5
Left Hand, Milk Stout – CO	8

CIDERS	
Austin Eastciders, Original Dry Cider – TX	7