

# barcelona

## CHARCUTERIE & CHEESE

7 for one | 19.5 for three

### JAMÓN SERRANO

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

### SOBRASADA

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

### CHORIZO SORIA

Soria, ES  
Pork Sausage, Smokey, Garlicky, Lean

### FUET

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

### SOPPRESSATA

California, US  
Pork Salami. Peppercorns, Burgundy Wine

### CHORIZO PICANTE

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

### SPECK

Alto Adige, IT  
Aged 6 Months, Lightly Smoked and Rich in Flavor

### SALCHICHÓN DE VIC

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

### 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

### DRUNKEN GOAT

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked

### CABRA ROMERO

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

### 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

### MAHÓN

Islas Baleares, ES  
Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty

### AGED MANCHEGO

Castilla-La Mancha, ES  
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

### 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

### APERITIVO BOARD

An Assortment Of Spanish Aperitivo Snacks To Pair With Your Anytime Drinks

*Patatas Bravas, Eggplant Caponata, Guindilla Peppers, Mahón, Drunken Goat, Salchichón de Vic, Serrano*

## TAPAS

### HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

### PULPO GALLEGO

Fingerling Potatoes, Pimentón

15.5

### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

### CRAB CROQUETTE

Saffron Aioli

12.5

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

### STEAMED MUSSELS

Chorizo, Lobster Broth

14

### ASPARAGUS

Meyer Lemon, Caper

10

### HAMACHI TIRADITO\*

Fresno, Radish

15

### WHIPPED RICOTTA

Texas Creek Honey, Fennel Pollen

10.5

### BOQUERONES

Castelvetrano Olives, Orange Zest, Piquillos

7

### MUSHROOMS A LA PLANCHA

Salsa Verde

11

### CHICKEN THIGH

Aji Amarillo

9.5

### CARROTS

Chermoula, Tahini Vinaigrette

8.5

### TRUFFLED BIKINI

Jamón Serrano, Riojana

9

### SPRING ONIONS

Salbitxada

8

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

### BABAGANOUSH

Marcona Almonds

8

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

### CAULILINI

Fennel Pesto

11

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

### POTATO TORTILLA

Chive Sour Cream

7

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

### STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

14.5

### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

### BEEF TARTARE\*

Confit Egg Yolk, Caper, Jalapeño

14

### FLOUNDER A LA PLANCHA

Garlic, Shirazi Salad

15

### BACON WRAPPED DATES

Valdeón Mousse

8

### GRILLED OYSTERS

Harissa Butter

14.5

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

### ARUGULA AND ASPARAGUS

Feta, Crispy Serrano, Hazelnuts, White Balsamic

9.5

### HEIRLOOM TOMATO

Artichoke, Basil, Walnut

10

## LARGE PLATES

### CHICKEN PIMENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

### WHOLE BRANZINO

Carrots, Potatoes, Salsa Verde

26.5

### PAELLA VERDURAS

Mushrooms, Asparagus, Fennel, Spring Onion, 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

Peach Compote

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

		3oz	6oz	bottle
NV <b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	5	10	40
2021 <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

## WHITE

		3oz	6oz	bottle
2023 <b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2023 <b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	7	13	52
2023 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6	12	48
2022 <b>Le Naturel, Blanco</b> , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2020 <b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2022 <b>Orto Vins, Les Argiles Blanc</b> , Montsant, Spain	<i>Macabeo/Garnacha Blanca</i>	7	14	56
2018 <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	5.5	11	44
2022 <b>Asnella</b> , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.25	10.5	42
2020 <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
2023 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2022 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2022 <b>Iniceri, Abisso</b> , Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2022 <b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Riesling</i>	6	13	52

## ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2022 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencia</i>	5	10	40
2023 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2023 <b>Christophe Avi, Laplume</b> , France	<i>Cabernet Sauvignon</i>	5.5	11	44
2021 <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
2022 <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
2016 <b>A Portela</b> , Valdeorras, Spain	<i>Mencia</i>	6.5	13	52
2020 <b>Sotabosc</b> , Montsant, 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>Trepal Blend</i>	5.5	11	44
2022 <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>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2022 <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2021 <b>Earth First, Classic</b> , Mendoza, Argentina	<i>Malbec</i>	4.75	9.5	38
2021 <b>Belinda</b> , Mendoza, Argentina - <i>servd chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2020 <b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2021 <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
2022 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2022 <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
2021 <b>Chat. du Morre du Tendre, Cuvée Paul</b> , Côtes-du-Rhône	<i>Grenache Blend</i>	7	14	56

# 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>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

## 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

**GRENAHE (ON THE ROCKS)** Le Naturel / Vino de Montaña / Coster dels Olivers 17.5  
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Llicorella

**ACID TRIP** Asnella / Leitz / 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

**PICA PICA** 12.5  
Reyka Vodka, Cappelletti Aperitivo, Orange,  
Lemon, Aquafaba, Jalapeño

**TYGRA** 12  
Cachaça, Quevedo White Port, Ginger Beer,  
Lime, Angostura Bitters, Cucumber

**ALEBRIJES** 13.5  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup,  
Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder

**BOURBON SPICE RACK** 13  
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

# 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**  
Nordes Gin, Fever Tree Indian Tonic,  
Lemon, Green Apple, Mint

# SANGRIA

**WHITE OR RED SANGRIA** glass pitcher 9.5 34  
Rioja Wine, Citrus Infused Dark Rum,  
Guava Nectar

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

# 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
Avery, Island Rascal, 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
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
Austin Eastciders, Original Dry Cider – TX	7.5
Isastegi, Sagardo Natural Cider (750mL) – Spain	28