

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

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

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

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

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

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

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, Drunken Goat, Salchichón de Vic, Serrano

TAPAS

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

STEAMED MUSSELS

Chorizo, Lobster Broth

14

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

HAMACHI TIRADITO*

Fresno, Radish

15

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

BOQUERONES

Castelvetrano Olives, Orange Zest, Piquillos

7

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

MUSHROOMS A LA PLANCHA

Salsa Verde

11

TRUFFLED BIKINI

Jamón Serrano, Riojana

9

CARROTS

Chermoula, Tahini Vinaigrette

8.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

SPRING ONIONS

Salbitxada

8

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

POTATO TORTILLA

Chive Sour Cream

7

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

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, Jalapeño

14

FLOUNDER A LA PLANCHA

Garlic, Shirazi Salad

15

PORK BELLY

Cherry Pepper Chimichurri

10.5

PULPO GALLEGO

Fingerling Potatoes, Pimentón

15.5

BABAGANOUSH

Marcona Almonds

8

CRAB CROQUETTE

Saffron Aioli

12.5

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

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

WHOLE BRANZINO

Carrots, Potatoes, Salsa Verde

26.5

half / full / double
PAELLA VERDURAS 18 / 36 / 64
Mushrooms, Asparagus, Fennel, Spring Onion, Garlic Aioli

PAELLA SALVAJE 28 / 56 / 98
Chicken, Chorizo, Gaucho Sausage, Chickpeas

PAELLA MARISCOS 28 / 56 / 98
Calamari, Mussels, Clams, Shrimp

PARILLADA BARCELONA* 31 / 62 / 108
NY Strip Steak, Chicken, Gaucho Sausage, Pork Loin

DESSERTS

FLAN CATALÁN

7

OLIVE OIL CAKE

Sea Salt

9

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Strawberries, Walnuts

8

BASQUE BURNT CHEESECAKE

Lemon Curd

9

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
 2023 **Rezabal**, Getariako Txakolina, Spain
 2022 **Menade**, Rueda, Spain
 2022 **Le Naturel, Blanco**, Navarra, Spain
 2020 **Pinord, Diorama**, Penedès, Spain
 2022 **Orto Vins, Les Argiles Blanc**, Montsant, Spain
 2021 **Viña Callejuela, Blanco de Hornillos**, Jerez, Spain
 2022 **Asnella**, Vinho Verde, Portugal
 2020 **Capítulo 7**, Mendoza, Argentina
 2023 **Bodegas Cerro Chapeu**, Cerro Chapeu, Uruguay
 2022 **1752 Gran Tradicion**, Cerro Chapeu, Uruguay
 2022 **Iniceri, Abisso**, Sicily, Italy
 2022 **Leitz, Feinherb**, Rheingau, Germany

| | 3oz | 6oz | bottle |
|--------------------------------|------|------|--------|
| <i>Albariño</i> | 6 | 12 | 48 |
| <i>Hondarribi Zuri</i> | 7 | 13 | 52 |
| <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>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>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 | 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 - *servd chilled*
 2020 **Peñalolen**, Maipo, Chile
 2021 **Quieto, Gran Corte**, Mendoza, Argentina
 2019 **Polkura**, Colchagua, Chile
 2022 **Casas del Bosque**, Casablanca, Chile
 2022 **Garage Wine Company, Revival**, Maule, Chile
 2018 **Alto de la Ballena**, Maldonado, Uruguay

| | 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>Trepat 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 Sauvignon</i> | 6.5 | 13 | 52 |
| <i>Cabernet Franc, Malbec</i> | 6.5 | 13 | 52 |
| <i>Syrah</i> | 6.5 | 13 | 52 |
| <i>Pinot Noir</i> | 7 | 14 | 56 |
| <i>Pais</i> | 5.75 | 11.5 | 46 |
| <i>Cabernet Franc Blend</i> | 5 | 10 | 40 |

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

| | 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 |

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-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)

Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf 6

FLOR DE SAL

La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif, Luxardo Maraschino, Lime, Lemon, Black Lava Salt, **Porron for the Table** 48 12

SUMMER STREET SLING

Chamomile Infused Reyka Vodka, Grapefruit, Lemon, Grapefruit Bitters, Peychaud's 12

TYGRA

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

DOS PENINSULAS

Libélula Joven Tequila, Lustau Palo Cortado, Lemon, Agave, Nutmeg 13

ALEBRIJES

Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder 13

BOURBON SPICE RACK

Four Roses, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters 12

SMOKED SHERRY MANHATTAN

Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry 15

LAIRD'S WAY

Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters 14.5

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

Rioja Wine, Citrus Infused Dark Rum, Guava Nectar

glass pitcher
9.5 34

GUNS & ROSÉS

Brut Rosé, Lillet Rosé, Deep Ellum AP Vodka, Peach Nectar, Lemon, Grapefruit Bitters

glass carafe
12.5 50

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
 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 7.5
 Isastegi, Sagardo Natural Cider (750mL) - Spain 28