

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

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

ALISIOS

Canary Island, ES
Semi soft, Paprika rubbed

SPECK

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

CHORIZO SORIA

Soria, ES
Pork Sausage, Smokey, Garlicky, Lean

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

MAHÓN

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

CAÑA DE CABRA

Murcia, ES
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

AGED MANCHEGO

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

VALDEÓN

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

JAMÓN MANGALICA

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

APERITIVO BOARD

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

Patatas Bravas, Eggplant Caponata, Guindilla Peppers, Mahón, Manchego, Chorizo Picante, 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

SALMON 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

PAN TOMATE

Olive Oil. Sea Salt

7

CARROTS

Chermoula, Tahini Vinaigrette

8.5

CHICKEN THIGH

Aji Amarillo

9.5

SPRING ONIONS

Salbitxada

8

TRUFFLED BIKINI

Jamón Serrano, Riojana

9

BABAGANOUSH

Marcona Almonds

8

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

CAULILINI

Fennel Pesto

11

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

FLOUNDER A LA PLANCHA

Garlic, Shirazi Salad

15

BACON WRAPPED DATES

Valdeón Mousse

8

GRILLED OYSTERS

Harissa Butter

14.5

PORK BELLY

Cherry Pepper Chimichurri

10.5

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 PIMIENTOS

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

NV **BarCava, Brut**, Penedès, Spain
 2021 **Caves São João, Brut Rosé**, Bairrada, Portugal
 2022 **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

2023 **Mila**, Rías Baixas, Spain
 2023 **Rezabal**, Getariako Txakolina, Spain
 2023 **Menade**, Rueda, Spain
 2022 **Le Naturel, Blanco**, Navarra, Spain
 2020 **Pinord, Diorama**, Penedès, Spain
 2022 **Orto Vins, Les Argiles Blanc**, Montsant, Spain
 2018 **Alvear, 3 Miradas**, Montilla-Moriles, 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 **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>Pedro Ximénez</i>	5.5	11	44
<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	13	52

ROSÉ & SKIN CONTACT

2022 **Liquid Geography**, Bierzo, Spain
 2023 **Familia Schroeder, Saurus**, Patagonia, Argentina
 2023 **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
 2020 **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
 2021 **Belinda**, Mendoza, Argentina - *served 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
 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>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>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

	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

GRENA CHE (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

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

SIDE HUSTLE 13
 Lustau Solera Reserva Brandy, Benedictine,
 Pineapple, Lemon, Barcava

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
 Rioja Wine, Citrus Infused Dark Rum,
 Guava Nectar 9.5 34

GUNS & ROSÉS glass carafe
 Brut Rosé, Lillet Rosé,
 Deep Ellum AP Vodka, Peach Nectar, Lemon,
 Grapefruit Bitters 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
 Estrella Damm, Daura Gluten-Free Lager – Spain 8.5
 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