

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	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep’s Milk, Aged 6 Months. Smoked, Sharp, Fruity	JAMÓN MANGALICA Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	14
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep’s Milk, Aged 6 Months. Buttery, Nutty, Complex	BRESAOLA Milano, Italy Cured Beef, Eye of Round, Deep, Robust Flavor	11
CALABRESE Utah, US Mildly Hot, Red Chili Flakes	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	VALDEÓN Castilla-León, ES Creamy Blue, Cow & Goat’s Milk, Cave-Aged 2 Months. Mildly Pungent	LOMO IBÉRICO DE BELLOTA Castilla y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón	13
FINOCCHIONA California, US Pork Sausage With Fennel, Red Wine. Rich, Complex	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	APERITIVO BOARD An Assortment Of Spanish Aperitivo Snacks To Pair With Your Anytime Drinks	26
SOPRESSATA California, US Pork Salami. Peppercorns, Burgundy Wine	SMOKIN’ GOAT Islas Canarias, ES Semi-Soft, Goat’s Milk, Aged 15 Days. Smoked, Creamy, Mild	AGED MAHÓN Islas Baleares, ES Hard, Cow’s Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	<i>Patatas Bravas, Eggplant Caponata, Guindilla Peppers, Mahón, Manchego, Salchichón de Vic, Jamón Serrano</i>	
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	ROBIOLA BOSINA Piemonte, IT Soft Ripened, Sheep and Cow's Milk. Herbaceous, Light Hay, Buttery Flavor	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat’s Milk, Aged 2 Months. Red Wine-Soaked		
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper				

TAPAS

HOUSE MARINATED OLIVES Garlic, Thyme, Citrus, Giardiniera	5	STEAMED MUSSELS Fennel Gazpachuelo, Aji Amarillo, Jamón Serrano	13
SPINACH & CHICKPEA CAZUELA Cumin, Roasted Onions, Lemon	8.5	BAKED OYSTERS Harissa Butter	14.5
EGGPLANT CAPONATA Sweet Peppers, Onions, Basil	5.5	SALMON CRUDO* Pickled Plums, Shallot Vinaigrette, Chervil	12.5
MUSHROOMS A LA PLANCHA Salsa Verde	11	PULPO Orzo Pasta, Blistered Heirloom Tomatoes, Vizcaina Sauce	15.5
FOCACCIA Roasted Garlic Fresno Butter	4	SWORDFISH A LA PLANCHA Zucchini and Piquillo Ratatouille	15
CALABACITAS Turmeric, Whipped Feta, Almonds, Sundried Tomatoes, Dates	8.5	CRAB CROQUETTE Saffron Aioli	12.5
WHIPPED RICOTTA Texas Creek Honey, Fennel Pollen, Focaccia	11	CHICKEN PINTXOS Peppers, Pimentón	9.5
BUÑUELOS Idiazábal, Spicy Pepper Jam	8.5	TRUFFLED BIKINI Jamón Serrano, Riojana	9
SWEET CORN ARANCINI Aged Mahón, Aleppo Pepper, Crème Fraîche	9.5	BACON WRAPPED DATES Valdeón Mousse	8
HALLOUMI Pomegranate, Pistachio Gremolata, White Balsalmic	8	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
ROASTED CAULIFLOWER Green Goddess	9	SPICED BEEF EMPANADAS Red Pepper Sauce	8
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8	CHORIZO W/ SWEET & SOUR FIGS Balsamic Reduction	9
POTATO TORTILLA Chive Sour Cream	7	ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	9.5
BOQUERONES Castelvetrano Olives, Orange Zest, Piquillos	7	STEAK PAILLARD Crispy Potatoes, Red Pepper Vinaigrette	14.5
GAMBAS AL AJILLO Guindilla Peppers, Olive Oil, Garlic	9.5	BEEF TARTARE* Grass Fed Beef, Confit Egg Yolk, Caper Vinaigrette, Jalapeños	16.5
GRILLED PRAWNS Red Chimichurri	12	PORK BELLY Cherry Pepper Chimichurri	10.5
SEARED SCALLOPS Roasted Red Pepper Sauce	18.5		

SALADS

ENSALADA MIXTA Olives, Onions, Tomatoes, Little Gem Lettuce	9
ARUGULA SALAD WITH ROASTED PEACH Feta Cheese, Crispy Serrano, Hazelnuts White Balsamic Dressing	9.5

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
WHOLE BRANZINO Mushrooms, Potatoes, Salsa Verde	26.5
PAELLA VERDURAS Corn, Zucchini, Mushrooms, Asparagus, Garlic Aioli	half / full / double 18 / 36 / 64
PAELLA SALVAJE Chorizo, Chicken, Gaucho, Chickpeas	28 / 56 / 98
PAELLA MARISCOS Calamari, Mussels, Clams, Shellfish Stock	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, Plums, Walnuts	8
BASQUE BURNT CHEESECAKE Peach Compote	9
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
FLAN CATALÁN	7
ARROZ CON LECHE Coconut Milk, Cinnamon	7
ASSORTED GELATO	9

EXECUTIVE CHEF ASHLEY SWEETEN | SOUS CHEF OLIVIA FLORES | SOUS CHEF NOAH DILLARD

*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
2020 Caves São João, Brut Rosé, Bairrada, Portugal	Baga Blend	6.25	12.5	50
2017 Sumarroca, Brut Nature, Classic Penedes, Spain	Macabeo Blend	6	12	48
2019 AT Roca, Reserva, Brut Nature, Classic Penedès	Macabeo, Xarel-lo	6.5	13	52

WHITE

		3oz	6oz	bottle
2020 Mila, Rías Baixas, Spain	Albariño	6	12	48
2019 Pinord, Diorama, Penedès, Spain	Xarel-lo	4.75	9.5	38
2021 Le Naturel, Blanco, Navarra, Spain	Garnacha Blanca	5	10	40
2021 Orto Vins, Les Argiles Blanc, Monsant, Spain	Macabeo/ Garnacha Blanca	7	14	56
2020 Menade, Rueda, Spain	Verdejo	6	12	48
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
2022 Aylin, San Antonio, Chile	Sauvignon Blanc	5	10	40
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
2022 Familia Schroeder, Saurus, Patagonia, Argentina	Pinot Noir	4.5	9	36
2021 Christophe Avi, Laplume, France	Cabernet Sauvignon	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
2020 Azul y Garanza, Navarra, Spain	Tempranillo	4.25	8.5 (L)	48
2019 Sotabosc, Montsant, Spain	Garnacha, Carineña	6	12	48
2022 Vins de Pedra, Negre de Folls, Conca de Barberá	Trepat Blend	5.5	11	44
2020 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
2018 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
2019 Polkura, Colchagua, Chile	Syrah	6.5	13	52
2022 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
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 Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)	13.5
BIO-CURIOUS Diorama / Abisso / Biográfico Many of our wines use Biodynamic farming practices, here are three incredible examples	16
GRENACHE (ON THE ROCKS) Le Naturel Blanco / Vino de Montaña / Domaine Vallot All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	17.5
ACID TRIP Asnella / L’Alpage / Belinda High. Acid. Wines.	15

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 Porrón 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 PENÌNSULAS 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 Palo Cortado, Angostura, Luxardo Cherry	15
LAIRD’S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5
SANGRIA	
WHITE OR RED SANGRIA Rioja Wine, Citrus Infused Dark Rum, Guava Nectar	glass 9.5 pitcher 34
GUNS & ROSÉS Brut Rosé, Lillet Rosé, Deep Ellum AP Vodka, Peach Nectar, Lemon, Grapefruit Bitters	glass 12.5 carafe 50
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 Hayman’s London Dry Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
BEER	
DRAFT Real Ale Brewing Co., Axis IPA - TX Peticolas, Velvet Hammer Red Ale - TX Revolver, Blood & Honey Wheat – TX Estrella Galicia, Lager – Spain	caña 3.75 4.25 4.25 4.25 doble 7.5 8.5 8.5 8.5
BOTTLES & CANS Clausthaler, Non-Alcoholic – Germany Martin House Brewing, Pilsner – TX Avery, Liliko’i Kepolo, Passion Fruit Witbier–CO Martin House, True Love Raspberry Sour - TX Wild Acre, Texas Blonde – TX Hitachino, Nest White – Japan Founders, All Day IPA – MI Deep Ellum, IPA – TX Lagunitas, Maximus IPA – CA Manhattan Project, Half Life Hazy IPA – TX Lone Pint, Yellow Rose IPA – TX Bitter Sisters, Knock Out Irish Style Red - TX Lakewood Brewing, The Temptress – TX Oak Highland Brewery, Freak Deaky Belgian Tripel- TX Left Hand, Milk Stout – CO 903 Brewers, Cerveza Por Favor, Lager- TX	6.5 8.5 9.5 8 7.5 14 6.5 7.5 8.5 8 8.5 9.5 10.5 8 7.5
CIDERS Austin Eastciders, Original Dry Cider – TX	7