

barcelona

CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

SPECK

Alto Adige, Italy
Lightly smoked, dry-cured ham

SORIA CHORIZO

California
Dry-cured pork sausage, smoky & garlicky

SOBRASADA

Mallorca
Soft, spreadable chorizo

SALAMI SOPRESSATA

United States
Dry-cured pork sausage

CANTIMPALO

California
Smoky pork sausage

FUET

Catalonia
Dry-cured pork sausage

SALCHICHÓN IBÉRICO

Salamanca
Cured pork sausage

CHORIZO PICANTE

La Rioja
Smoky & spicy, dry-cured pork sausage

SALCHICHÓN DE VIC

Catalonia
Dry-cured pork sausage with peppercorns

6-MONTH AGED MANCHEGO

Castilla-La Mancha
Firm, cured sheep's milk, sharp & piquant

ROMAO

Castilla-La Mancha
Raw sheep's milk rubbed with rosemary

VALDEÓN

Castilla-León
Cow & goat's milk blue cheese, tangy & spicy

MAHÓN

Balearic Islands
Cow's milk, aged 4 months, mild & nutty

DRUNKEN GOAT

Murcia
Semi-soft goat's milk cheese soaked in red wine

IDIÁZABAL

Basque Country
Smoked raw sheep's milk cheese, nutty & robust

IBORES

Extremadura
Semi-firm raw goat's milk rubbed with pimentón

CABRA AL GOFIO

Canary Islands
Semi-soft goat's milk, coated in gofio

SAN SIMÓN

Galicia
Smoked cow's milk, creamy & buttery

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MAXORATA

Canary Islands
Semi firm goat's milk

FINOCCHIONA SALAMI

California
Dry-cured pork sausage with fennel

SWEET COPPA

New Jersey
Dry cured pork shoulder

JAMÓN MANGALICA

Segovia
Cured Hungarian pig

APERITIVO BOARD

An assortment of Spanish aperitivo snacks to pair with your anytime drinks

Patatas Bravas, Eggplant Caponata, Caper Berries, Mahón, Manchego, Salchichón de Vic, Jamón Serrano

TAPAS

MARINATED OLIVES

Pickled Vegetables, Garlic, Citrus, Thyme

5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8

WHIPPED SHEEP'S CHEESE

Truffle Honey

8.5

EGGPLANT CAPONATA

Sweet Peppers, Basil

5.5

MUSHROOMS A LA PLANCHA

Salsa Verde

11

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

ROMANESCO

Herb Crema

9

POTATO TORTILLA

Chive Sour Cream

6

PIQUILLO HUMMUS

Warm Pita

9

RED KURI SQUASH

Pistachio Brown Butter, Labneh

9.5

GRILLED BROCCOLINI

Truffle Vinaigrette

8.5

RAINBOW CARROTS

Sun Dried Tomato Romesco

8.5

BRUSSELS SPROUTS GRATIN

Mahón Fondue, Breadcrumbs

9.5

BOQUERONES

Garlic, Parsley

6

BACALAO STUFFED PIQUILLO

Huancaína Sauce

11.5

COD BRANDADE

Baguette, Sea Salt

11.5

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

CRAB FONDUE

Pimentón, Grilled Bread

14.5

STEAMED MUSSELS

Lobster Broth

12

GRILLED PRAWNS

Red Chimichurri

12

PIMENTÓN CHICKEN THIGH

Herb Aioli

9

BONE MARROW

Onion Jam, House Bread

16.5

TRUFFLED BIKINI

Jamón Serrano, Riojana

8.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

7

STEAK PAILLARD*

Crispy Potatoes, Pepper Vinaigrette

14.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

8.5

SKIRT STEAK

Pepper & Scallion Chimichurri

10.5

PORK BELLY

Cherry Pepper Chimichurri

10.5

CHISTORRA

Chorizo Sausage

13.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

WHOLE BRANZINO

Broccolini, Potatoes, Salsa Verde

26.5

PARILLADA BARCELONA*

NY Strip Steak, Pork Loin, Chicken, Gaucho

half / full / double

31 / 62 / 108

SQUID INK FIDEOS

Garlic Aioli, Scallions

14.5 / 29 / 58

PAELLA VERDURAS

Brussels Sprouts, Mushrooms, Butternut Squash, Garlic Aioli

18 / 36 / 64

PAELLA SALVAJE

Chorizo, Chicken, Gaucho Sausage, Chickpeas

28 / 56 / 98

PAELLA MARISCOS

Prawns, Mussels, Squid

28 / 56 / 98

DESSERTS

OLIVE OIL CAKE

Sea Salt

9

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Pears

8

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

BASQUE BURNT CHEESECAKE

Pear Compote

9

FLAN CATALÁN

7

BANANA BREAD

Cinnamon Butter

9

EXECUTIVE CHEF RANDALL BRAUD | SOUS CHEF KATHIA BARCELÓ

*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	<i>Xarel-lo Blend</i>	4.75	9.5	38
2018 AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2020 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2021 Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.25	10.5	42
2020 Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2020 Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2019 Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021 Avinyó, Petillant , Penedès, Spain	<i>Muscat Blend</i>	5.75	11.5	46
2020 Vinos Piñol, Raig de Raim , Terra Alta, Spain	<i>Garnacha Blanca</i>	5	10	40
2020 Mestizaje Blanco , El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
2021 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2019 Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2021 Viñateros Bravos , Granítico, Itata, Chile	<i>Moscatel, Semillon</i>	6.25	12.5	50
2020 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2019 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2019 Marcel Couturier , Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2021 Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 L'Alpage, Mont-sur-Rolle , Switzerland	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2020 Liquid Geography , Bierzo, Spain	<i>Mencia</i>	5	10	40
2021 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 Lafage, 'Miraflores' , Roussillon, France	<i>Mourvedre Blend</i>	6.5	13	52
2019 Los Conejos Malditos , Blanco con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

RED

		3oz	6oz	bottle
2017 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	6.25	12.5	50
2019 Bardos, Romántica , Ribera del Duero, Spain	<i>Tempranillo</i>	5.75	11.5	46
2018 Joan d'Anguera , Finca L'Argatá, Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2021 Le Naturel , Navarra, Spain	<i>Garnacha</i>	4.75	9.5	38
2020 César Marquez Pérez, Parajes , Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
2020 Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2019 Sotabosc , Montsant, Spain	<i>Garnacha, Carineña</i>	6	12	48
2020 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepal Blend</i>	5.5	11	44
2021 La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	5	10	40
2020 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2020 Península, Vino de Montaña , Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2021 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2016 Fontes Cunha, 'Mondeco' , Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2021 Earth First, Classic , Mendoza, Argentina	<i>Malbec</i>	4.75	9.5	38
2018 Belinda , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2020 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	52
2018 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2018 Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2019 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2018 Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40
2020 Domaine Vallot , Côtes-du-Rhône, France	<i>Grenache Blend</i>	6.75	13.5	54
2019 Domaine des Tourelles , Bekaa Rouge, Lebanon	<i>Cabernet Sauvignon, Syrah</i>	6	12	48

SHERRY

DRY

		3oz	bottle
Jarana , Lustau, 750mL	<i>Fino</i>	5.5	44
Tradicion , Bodegas Tradicion, 750mL	<i>Fino</i>	9.5	79
La Cigarrera , 375mL	<i>Manzanilla</i>	8.5	34
Almacenista, 'Gonzalez Obregon' , Lustau, 500mL	<i>Amontillado</i>	10	60
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6	48
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	11	44
Península , Lustau, 750mL	<i>Palo Cortado</i>	9	72

SWEET

		3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
Solera 1927 , 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

GRENA CHE (ON THE ROCKS) Le Naturel / Vino de Montaña / Finca L'Argata 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

BEEES & BAYS (No ABV*) 5
Lime, Salted Honey Syrup, Cardamom Sparkling Water, Torched Bay Leaf

SUMMER STREET SLING 10
Chamomile Infused Reyka Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

RICHMOND GIMLET 10
Fords Gin, Lime, Mint

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

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

DOS PENINSULAS 11
Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg

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 Hayman's London Dry Gin 14

FRUIT
Fever Tree Grapefruit, Fever Tree Elderflower, Strawberry, Lemon, Pink Peppercorn

LEAF
Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves

FLOWER
Fever Tree Elderflower, Rosebud, 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 30
Guava Nectar

GUNS & ROSÉS glass carafe
São João Brut Rosé, Lillet Rosé, 12 48
Deep Ellum AP Vodka, Peach Nectar, Lemon, Grapefruit Bitters

BEER

DRAFT 7oz 14oz
Peticolas, Velvet Hammer Red Ale - TX 4.25 8.5

BOTTLES & CANS
Clausthaler, Non-Alcoholic - Germany 5.5
Peroni, Lager - Italy 7
Estrella Galicia, Lager - Spain 7.5
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 7
Wild Acre, Texas Blonde - TX 7
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 7.5