

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

SOPRESSATA
California
Dry-cured pork sausage

CHORIZO PICANTE
La Rioja
Smoky & spicy, dry-cured pork sausage

FUET
Catalonia
Dry-cured pork sausage

SOBRASADA
Mallorca
Soft, spreadable chorizo

SALCHICHÓN DE VIC
Catalonia
Dry-cured pork sausage with peppercorns

CANTIMPALO
California
Smoky pork sausage

6-MONTH AGED MANCHEGO
Castilla-La Mancha
Firm, cured sheep's milk, sharp & piquant

CAÑA DE CABRA
Murcia
Soft-ripened goat's cheese, creamy & mild

SAN SIMÓN
Galicia
Smoked cow's milk, creamy & buttery

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

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

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

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

LEONORA 8
Castille y Leon
Soft ripened goat's milk

SWEET COPPA 9
New Jersey
Dry cured pork shoulder

LOMO IBÉRICO 12
Salamanca
Dry cured, acorn-fed pork loin

JAMÓN MANGALICA 14
Segovia
Cured Hungarian pig

APERITIVO BOARD 22
An assortment of Spanish aperitivo snacks to pair with your anytime drinks

Patatas Bravas, Eggplant Caponata, Guindilla Peppers, Manchego, Mahon, Serrano, Fuet

TAPAS

MARINATED OLIVES 5
Pickled Vegetables, Garlic, Citrus, Thyme

SAUTED FAVAS 10.5
Pickled Vegetables, Garlic, Citrus, Thyme

WHIPPED SHEEP'S CHEESE 8.5
Truffle Honey

ASPARAGUS A LA PLANCHA 9
Horseradish Gremolata

SHAVED ZUCCHINI 8
Sheep's Cheese, Pimentón

EGGPLANT CAPONATA 5.5
Sweet Peppers, Basil

SPINACH & CHICKPEA CAZUELA 8
Cumin, Roasted Onions, Lemon

BUÑUELOS DE IDIÁZABAL 8.5
Spicy Pepper Jam

CAULIFLOWER 8.5
Herb Crema

MUSHROOMS A LA PLANCHA 11
Salsa Verde

PAN CON TOMATE 5.5
Sea Salt, Olive Oil

PATATAS BRAVAS 7.5
Salsa Brava, Garlic Aioli

GRILLED BROCCOLINI 8.5
Truffle Vinaigrette

POTATO TORTILLA 6
Chive Sour Cream

BEET HUMMUS 8.5
Pita

BOQUERONES 6
Garlic, Parsley

HALIBUT A LA PLANCHA 14.5
Salsa Verde

GAMBAS AL AJILLO 9.5
Guindilla Pepper, Olive Oil, Garlic

STEAMED MUSSELS 12
Lobster Broth

CHARGRILLED OYSTERS 12.5
Sobrasada Butter

PULPO GALLEGO 15.5
Fingerling Potatoes, Pimentón

SEARED SCALLOPS 18.5
Roasted Red Pepper Sauce

GRILLED PRAWNS 12
Red Chimichurri

SHORT RIB 18.5
Fennel Purée, Truffle Chimichurri

BONE MARROW 15.5
Bacon Onion Jam, House Bread

TRUFFLED BIKINI 8.5
Jamón Serrano, Riojana

JAMÓN & MANCHEGO CROQUETAS 6.5
Garlic Aioli

CHORIZO W/ SWEET & SOUR FIGS 9
Balsamic Reduction

SPICED BEEF EMPANADAS 7
Red Pepper Sauce

STEAK PAILLARD* 14.5
Crispy Potatoes, Pepper Vinaigrette

ALBONDIGAS 8.5
Spiced Meatballs in Jamón-Tomato Sauce

BACON WRAPPED DATES 8
Valdeón Mousse

PIMENTÓN CHICKEN THIGH 9
Herb Aioli

SALADS

ENSALADA MIXTA 8.5
Olives, Onions, Tomatoes, Little Gem Lettuce

MARINATED BEETS 8
Orange Shallot Vinaigrette, Pistachios

FAVA BEAN SALAD 8.5
Radicchio, Radish, Manchego

LARGE PLATES

CHICKEN PIMIENTOS 23
Potatoes, Lemon, Hot Cherry Peppers

WHOLE BRANZINO 26.5
Broccolini, Potatoes, Salsa Verde

PAELLA VERDURAS **half / full / double**
Asparagus, Mushroom, Zucchini, Garlic Aioli 18 / 36 / 64

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

PAELLA MARISCOS 28 / 56 / 98
Prawns, Mussels, Squid, Clams

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

SQUID INK FIDEOS 14.5 / 29 / 58
Garlic Aioli, Scallions

DESSERTS

OLIVE OIL CAKE 9
Sea Salt

CREPAS WITH SEASONAL FRUIT 8
Citrus Cream, Strawberries, Pistachios

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE 9
Strawberries

FLAN CATALÁN 7

EXECUTIVE CHEF RANDALL BRAUD | SOUS CHEF KATHIA BARCELÓ
SOUS CHEF ALVARO VAZQUEZ

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

WHITE

		3oz	6oz	bottle
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
2020 Vinos Piñol, Raig de Raim , Terra Alta, Spain	<i>Garnacha Blanca</i>	5	10	40
2020 Avinyó, Petillant , Penedès, Spain	<i>Muscat Blend</i>	5.75	11.5	46
2020 Mestizaje Blanco , El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
2019 Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2019 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2020 L'Alpage, Mont-sur-Rolle , Switzerland	<i>Chasselas</i>	6.5	13	52
2019 Marcel Couturier , Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2020 Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 Von Winning, Winnings , Pfalz, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2020 Liquid Geography , Bierzo, Spain	<i>Mencía</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
2020 Le Naturel , Navarra, Spain	<i>Garnacha</i>	4.75	9.5	38
2019 Sotabosc , Montsant, Spain	<i>Garnacha, Carineña</i>	6	12	48
2020 Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2019 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2020 Bodegas Lanzaga, LZ , Rioja Spain	<i>Tempranillo</i>	5.5	11	44
2020 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepát Blend</i>	5.5	11	44
2018 La Vinyeta, Bea* , Emporda, Spain	<i>Monastrell</i>	5	10	40
2018 Camino de Navaherreros , Sierra de Gredos, Spain	<i>Garnacha</i>	6	12	48
2018 Domaine des Tourelles , Bekaa Rouge, Lebanon	<i>Cabernet Sauvignon, Syrah</i>	6	12	48
2020 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
2016 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2019 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2017 Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2020 Domaine Vallot , Côtes-du-Rhône, France	<i>Grenache Blend</i>	6.75	13.5	54
2019 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	5.5	11	44

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
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	11.5	46
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
Toro Albala , 1990, 750mL	<i>Pedro Ximénez</i>	16	128
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)

GRENACHE (ON THE ROCKS) Le Naturel / Camino de Navaherreros / Domaine Vallot 15.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

COCKTAILS

BEES & 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

LAIRD'S WAY 14.5
Monkey Shoulder Scotch, Dolin Rouge Vermouth,
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

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

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

SANGRIA

WHITE OR RED SANGRIA glass pitcher 9 30
Rioja Wine, Citrus Infused Dark Rum,
Guava Nectar

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

GINTONICS

Inspired by the Biodynamic calendar, featuring Citadelle Gin 14

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

FLOWER
Fever Tree Elderflower, Rosebud, Lime, Cucumber

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

ROOT
Fever Tree Mediterranean, Q Ginger Beer, Cardamom,
Ginger, Lime

CLASSIC BARCELONA GINTONIC
Fever Tree Mediterranean, Grapefruit, Lime, Jasmine

BEER

DRAFT 7oz 14oz
Saint Arnold, Fancy Lawnmower Kolsch - TX 3.75 7.5
Real Ale Brewing Co., Axis IPA - TX 3.75 7.5
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
Lone Pint, Yellow Rose IPA – TX 12
Bitter Sisters, Knock Out Irish Style Red - TX 8.5
Manhattan Project, Half Life Hazy IPA – TX 7.5
Lakewood Brewing, The Temptress – TX 9.5
Left Hand, Milk Stout – CO 8

CIDERS
Austin Eastciders, Original Dry Cider – TX 7.5