

# 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

### FUET

Catalonia  
Dry-cured pork sausage

### SOBRASADA

Mallorca  
Soft, spreadable chorizo

### SOPRESSATA

United States  
Dry-cured pork sausage

### CHORIZO PICANTE

La Rioja  
Smoky & spicy, dry-cured pork sausage

### CANTIMPALO

California  
Smoky 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

### CAÑA DE CABRA

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

### SAN SIMÓN

Galicia  
Smoked cow's milk, creamy & buttery

### ROMAO

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

### VALDEÓN

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

### 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

### MAHÓN

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

### LEONORA

Castille y Leon  
Soft ripened goat's milk

### JAMÓN MANGALICA

Segovia  
Cured Hungarian pig

### LOMO IBÉRICO

Salamanca  
Dry cured, acorn-fed pork loin

### APERITIVO BOARD

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

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

8

14

12

22

## TAPAS

### MARINATED OLIVES

Pickled Vegetables, Garlic, Citrus, Thyme

5

### CAULIFLOWER

Herb Crema

8.5

### PEACH AND TOMATO GAZPACHO

Cucumbers, Croutons

8.5

### HALIBUT A LA PLANCHA

Salsa Verde

14.5

### SHAVED ZUCCHINI

Sheep's Cheese, Pimentón

8

### SOFT SHELL CRAB

Pimentón Remoulade

16.5

### LEMON HERB COUSCOUS

Honey Garlic Vinaigrette, Asparagus

8.5

### GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

### ROASTED RED PEPPER FETA

Garlic, Lavash

8.5

### STEAMED MUSSELS

Lobster Broth

12

### EGGPLANT CAPONATA

Sweet Peppers, Basil

5.5

### PULPO GALLEGO

Fingerling Potatoes, Pimentón

15.5

### BLISTERED SHISHITO PEPPERS

Lime, Sea Salt

8.5

### SEARED SCALLOPS

Roasted Red Pepper Sauce

18.5

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8

### GRILLED PRAWNS

Red Chimichurri

12

### WHIPPED SHEEP'S CHEESE

Truffle Honey

8.5

### PIMENTÓN CHICKEN THIGH

Herb Aioli

9

### ASPARAGUS A LA PLANCHA

Mustard Vinaigrette

9

### BONE MARROW

Bacon Onion Jam, House Bread

16.5

### PAN CON TOMATE

Sea Salt, Olive Oil

5.5

### BACON WRAPPED DATES

Valdeón Mousse

8

### MUSHROOMS A LA PLANCHA

Salsa Verde

11

### TRUFFLED BIKINI

Jamón Serrano, Riojana

8.5

### ZUCCHINI A LA PLANCHA

Red Chimichurri

8.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

### SPICED BEEF EMPANADAS

Red Pepper Sauce

7

### POTATO TORTILLA

Chive Sour Cream

6

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

8.5

### BOQUERONES

Garlic, Parsley

6

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

### GRILLED BROCCOLINI

Truffle Vinaigrette

8.5

### STEAK PAILLARD\*

Crispy Potatoes, Pepper Vinaigrette

14.5

## 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

half / full / double

### PARILLADA BARCELONA\*

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

### BONE IN PORK CHOP\*

29.5 / 57  
Mustard Vinaigrette, Lemon Couscous, Shishitos

### SQUID INK FIDEOS

Garlic Aioli, Scallions

14.5 / 29 / 58

### PAELLA VERDURAS

Asparagus, Mushrooms, Zucchini, Garlic Aioli

18 / 36 / 64

### PAELLA SALVAJE

Chorizo, Chicken, Gaucho Sausage, Chickpeas

28 / 56 / 98

### PAELLA MARISCOS

Prawns, Mussels, Squid, Clams

28 / 56 / 98

## DESSERTS

### OLIVE OIL CAKE

Sea Salt

9

### CREPAS WITH SEASONAL FRUIT

Citrus Cream, Strawberries, Pistachios

8

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

### BASQUE BURNT CHEESECAKE

Strawberries

9

### FLAN CATALÁN

7

## EXECUTIVE CHEF RANDALL BRAUD | EXECUTIVE SOUS CHEF ALVARO VAZQUEZ 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
2020 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2021 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
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 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.25	10.5	42
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
2020 Aylín, San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2019 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2019 Marcel Couturier, Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2020 Inicerí, Abisso, Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 Von Winning, Winnings, Pfalz, Germany	<i>Riesling</i>	6.5	13	52
2020 L'Alpage, Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
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 La Maldita, Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2020 Bodegas Lanzaga, LZ, Rioja Spain	<i>Tempranillo</i>	5.5	11	44
2019 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	5.75	11.5	46
2021 Le Naturel, Navarra, Spain	<i>Garnacha</i>	4.75	9.5	38
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>Trepat Blend</i>	5.5	11	44
2018 La Vinyeta, Bea*, Emporda, Spain	<i>Monastrell</i>	5	10	40
2019 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</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
2020 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	4.75	9.5	38
2018 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2019 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
2017 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2019 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2016 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40
2015 Alto de la Ballena, Reserva, Maldonado, Uruguay	<i>Tannat, Viognier</i>	7	14	52
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
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

**ACID TRIP** Asnella / L'Alpage / Belinda 15  
High. Acid. Wines.

# 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 PENÍNSULAS** 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

# SANGRIA

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

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

# 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  
Revolver, Blood & Honey Wheat - TX 4.25 8.5  
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  
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