

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

FUET

Catalonia
Dry-cured pork sausage

CHORIZO PICANTE

La Rioja
Smoky & spicy, dry-cured pork sausage

SOPRESSATA

United States
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

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

ALISIOS

Islas Canarias
Semi-soft cow & goat's milk, rubbed with pimentón

AL GOFIO

Islas Canarias
Semi-soft goat's milk, coated gofio

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

MAXORATA

Islas Canarias
Semi Firm 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, Marinated Olives, Guindilla Peppers, Mahon, Manchego, Sal de Vic, Serrano

8

14

12

22

TAPAS

MARINATED OLIVES

Pickled Vegetables, Garlic, Citrus, Thyme

5

BOQUERONES

Garlic, Parsley

6

LEMON HERB COUSCOUS

Honey Garlic Vinaigrette, Asparagus

8.5

RAINBOW TROUT A LA PLANCHA

Salsa Verde

12.5

ROASTED RED PEPPER FETA

Crispy Pita

8.5

SEARED SCALLOPS

Roasted Red Pepper Sauce

18.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8

PULPO GALLEGO

Fingerling Potatoes, Pimentón

15.5

WHIPPED SHEEP'S CHEESE

Truffle Honey

8.5

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

EGGPLANT CAPONATA

Sweet Peppers, Basil

5.5

STEAMED MUSSELS

Lobster Broth

12

ASPARAGUS A LA PLANCHA

Mustard Vinaigrette

9

GRILLED PRAWNS

Red Chimichurri

12

PAN CON TOMATE

Sea Salt, Olive Oil

5.5

PIMENTÓN CHICKEN THIGH

Herb Aioli

9

MUSHROOMS A LA PLANCHA

Salsa Verde

11

BONE MARROW

Bacon Onion Jam, House Bread

16.5

ZUCCHINI A LA PLANCHA

Red Chimichurri

8.5

PORK BELLY

Cherry Pepper Chimichurri

10.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

TRUFFLED BIKINI

Jamón Serrano, Riojana

8.5

POTATO TORTILLA

Chive Sour Cream

6

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

GRILLED BROCCOLINI

Truffle Vinaigrette

8.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

7

CORN CAZUELA

Cherry Peppers, Baby Heirloom Tomatoes

8.5

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

8.5

CAULIFLOWER

Herb Crema

8.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

BLISTERED SHISHITO PEPPERS

Lime, Sea Salt

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*

NY Strip Steak, Pork Loin, Chicken, Gaucho Sausage

31 / 62 / 108

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 | 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
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 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
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 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
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 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
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 Azul y Garanza , Nevarra, 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>Trepát Blend</i>	5.5	11	44
2021 La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	5	10	40
2019 Camino de Navaherros , Sierra de Gredos, Spain	<i>Garnacha</i>	6	12	48
2020 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
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
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
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 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 / Camino de Navaherros / Finca L'Argata 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 Sparkling Water, Torched Bay Leaf	5
SUMMER STREET SLING Chamomile Infused Reyka Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud's	10
RICHMOND GIMLET Fords Gin, Lime, Mint	10
ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder	13
TYGRA Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	12
DOS PENINSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	11
BOURBON SPICE RACK Four Roses, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	12
SMOKED SHERRY MANHATTAN Redemption Rye Whiskey, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, 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	pitcher
	9	30
GUNS & ROSÉS São João Brut Rosé, Lillet Rosé, Deep Ellum AP Vodka, Peach Nectar, Lemon, Grapefruit Bitters	glass	carafe
	12	48

GINTONICS

Inspired by the Biodynamic calendar, featuring Hayman's London Dry 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	
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BEER

	7oz	14oz
DRAFT 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
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