

barcelona

CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

JAMÓN SERRANO Segovia Dry-cured Spanish ham	FUET Catalonia Dry-cured pork sausage	CAÑA DE CABRA Murcia Soft-ripened goat cheese, creamy & mild	LEONORA A FUEGO 8 Castille y Leon Soft ripened goat's milk with pimentón
SPECK Alto Adige, Italy Lightly smoked, dry-cured ham	CANTIMPALO United States Smoky pork sausage	VALDEÓN Castilla-León Cow & goat's milk blue cheese, tangy & spicy	PANCETTA 8.5 United States Smoked pork
SALCHICHÓN DE VIC Catalonia Dry-cured pork sausage with peppercorns	SOPRESSATA United States Dry-cured pork sausage	TETILLA Galicia Cow's milk, creamy & buttery	BRESAOLA 9.5 Uruguay Cured beef tenderloin
SORIA CHORIZO United States Dry-cured pork sausage, smoky & garlicky	6-MONTH AGED MANCHEGO Castilla-La Mancha Firm, cured sheep's milk, sharp & piquant	DRUNKEN GOAT Murcia Semi-soft goat's milk cheese soaked in red wine	JAMÓN MANGALICA 14 Segovia Cured Hungarian pig
CHORIZO PICANTE La Rioja Smoky & spicy, dry-cured pork sausage	MAHÓN Balearic Islands Cow's milk, aged 4 months, mild & nutty	IBORES Extremadura Semi-firm raw goat's milk rubbed with pimentón	APERITIVO BOARD 22 An assortment of Spanish aperitivo snacks to pair with your anytime drinks
SOBRASADA Mallorca Soft, spreadable chorizo	SAN SIMÓN Galicia Smoked cow's milk, creamy & buttery	IDIAZÁBAL Basque Country Smoked raw sheep's milk cheese, nutty & robust	<i>Patatas Bravas, Eggplant Caponata, Guindilla Peppers, Manchego, Mahón, Salchichón de Vic, Jamón Serrano</i>

TAPAS

WHIPPED SHEEP'S CHEESE 8.5 Truffle Honey	SEARED SCALLOPS 16.5 Roasted Red Pepper Sauce
SPINACH & CHICKPEA CAZUELA 8 Cumin, Roasted Onion, Lemon	STRIPED BASS CRUDO 12.5 Cilantro Oil, Serrano
SHAVED BRUSSELS SPROUTS 8.5 Lemon Zest, Chili Flakes	GROUPE A LA PLANCHA 12.5 Salsa Verde
GRILLED BROCCOLINI 8.5 Truffle Vinaigrette	PULPO GALLEGO 11 Fingerling Potatoes, Pimentón
MARINATED OLIVES 5 Garlic, Thyme, Citrus	STEAMED MUSSELS 12 Lobster Broth
PAPAS DULCE 8.5 Pimentón Maple, Sheep's Cheese Crema, Walnuts	TRUFFLED BIKINI 8.5 Jamón Serrano, Riojana
EGGPLANT CAPONATA 5.5 Sweet Peppers, Basil	JAMÓN & MANCHEGO CROQUETAS 6.5 Garlic Aioli
CAULIFLOWER 8.5 Herb Crema	CHORIZO W/ SWEET & SOUR FIGS 9 Balsamic Reduction
POTATO TORTILLA 6 Chive Sour Cream	SPICED BEEF EMPANADAS 7 Red Pepper Sauce
MUSHROOMS A LA PLANCHA 8.5 Salsa Verde	PIMENTÓN CHICKEN THIGH 8.5 Herb Aioli
PATATAS BRAVAS 7.5 Salsa Brava, Garlic Aioli	VENISON TARTARE* 14.5 Mustard Aioli, Cornichon
RAINBOW CARROTS 8.5 Sherry Soaked Raisins, Spiced Yogurt	ALBONDIGAS 8.5 Spiced Meatballs in Jamón-Tomato Sauce
BEET HUMMUS 8 Pita Bread	STEAK PAILLARD* 14.5 Crispy Potatoes, Pepper Vinaigrette
BOQUERONES 6 Garlic, Parsley	BACON WRAPPED DATES 8 Valdeón Mousse
GAMBAS AL AJILLO 9.5 Guindilla Pepper, Olive Oil, Garlic	PORK BELLY 10.5 Cherry Pepper Chimichurri
CHARGRILLED OYSTERS 12.5 Sobrasada Butter	
GRILLED PRAWNS 12 Red Chimichurri	

SALADS

ENSALADA MIXTA 8 Olives, Onions, Tomatoes, Little Gem Lettuce
MARINATED BEETS 8 Orange Shallot Vinaigrette, Pistachios
FARRO SALAD 8.5 Cranberries, Walnuts, Celery

LARGE PLATES

CHICKEN PIMIENTOS 23 Potatoes, Lemon, Hot Cherry Peppers	
half / full / double	
PAELLA VERDURAS 18 / 37 / 64 Brussels Sprouts, Mushrooms, Delicata Squash, Garlic Aioli	
PAELLA MARISCOS 28 / 56 / 98 Prawns, Mussels, Squid, Clams	
PAELLA SALVAJE 28 / 56 / 98 Chorizo, Chicken, Gaucho Sausage, Chickpeas	
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
CHOCOLATE CAKE 9 Coffee Crème Anglaise, Almond Crumble
CREPAS WITH SEASONAL FRUIT 8 Citrus Cream, Pears, Walnuts
BASQUE BURNT CHEESECAKE 9 Candied Pear
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
2017 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain	<i>Xarel-lo Blend</i>	6	12	48
2019 Naveran, Brut Rosé, Penedès, Spain	<i>Pinot Noir, Parellada</i>	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2020 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2020 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 Menade, Rueda, Spain	<i>Verdejo</i>	5.5	11	44
2020 Azul y Garanza, Navarra, Spain	<i>Viura</i>	3.75	7.5 (L)	42
2019 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 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
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
2020 Viñateros Bravos, Granítico, Itata, Chile	<i>Moscatel, Semillon</i>	6.25	12.5	50
2019 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2018 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2016 Chéreau-Carré, Comte Leloup, Muscadet, France	<i>Melon de Bourgogne</i>	6.25	12.5	50
2019 Marcel Couturier, Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2018 Iniceri, Abisso, Sicily, Italy	<i>Catarratto</i>	5.5	11	44

ROSÉ

		3oz	6oz	bottle
2020 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	5	10	40
2019 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2018 Lafage, 'Miraflores', Roussillon, France	<i>Mourvedre Blend</i>	6.5	13	52

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
2018 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
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
2019 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</i>	6	12	48
2019 Los Conejos Malditos, Toledo, Spain	<i>Tempranillo</i>	4.5	9	36
2018 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo/Graciano</i>	6.75	13.5	54
2018 Bodegas Ponce, La Casilla, Manchuela, Spain	<i>Bobal</i>	6.75	13.5	54
2019 Vara y Pulgar, Cadiz, Spain	<i>Tintilla</i>	6.5	13	52
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
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
2020 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</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
Península, Lustau, 750mL	<i>Palo Cortado</i>	9	72

SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
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
GRENA CHE (ON THE ROCKS) Le Naturel / Camino de Navaherreros / Domaine Vallot All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	15.5
ACID TRIP Asnella / Comte Leloup / 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	9
TYGRA Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	12
DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	11
ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder	13

BOURBON SPICE RACK Redemption Rye, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	12
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LAIRD'S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5
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GINTONICS

Inspired by the Biodynamic calendar, featuring Hayman's London Dry Gin	14
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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

SANGRIA

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

GUNS & ROSÉS

Naveran Brut Rosé, Lillet Rosé, Deep Ellum AP Vodka, Peach Nectar, Lemon, Grapefruit Bitters	glass carafe
	12 48

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
Revolver, Blood & Honey Wheat - TX	4.25	8.5
Peticolas, Velvet Hammer Red Ale - TX	4.25	8.5

BOTTLES & CANS

Clausthaler, Non-Alcoholic - Germany	5.5
Estrella Galicia, Lager - Spain	7.5
Peroni, Lager - Italy	7
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
Lakewood Brewing, The Temptress - TX	9.5
Left Hand, Milk Stout - CO	8

CIDERS

Austin Eastciders, Original Dry Cider - TX	7
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