

barcelona

CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

SPECK Alto Adige, Italy Lightly smoked, dry-cured ham	AGED MAHÓN Balearic Islands Cow's milk cheese aged 1 year, salty & sharp	VALDEÓN Castilla-León Cow & goat's milk blue cheese, tangy & spicy	LEONORA A FUEGO 8 Castille y Leon Soft ripened goat's milk with pimentón
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	JAMÓN MANGALICA 12 Segovia Cured Hungarian pig
SORIA CHORIZO United States Dry-cured pork sausage, smoky & garlicky	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
FUET Catalonia Dry-cured pork sausage	SAN SIMÓN Galicia Smoked cow's milk, creamy & buttery	CAÑA DE CABRA Murcia Soft-ripened goat cheese, creamy & mild	<i>Marinated Olives, Patatas Bravas, Eggplant Caponata, Manchego, Mahón, Fuet, Salchichón de Vic</i>
CHORIZO PICANTE La Rioja Smoky & spicy, dry-cured pork sausage	DRUNKEN GOAT Murcia Semi-soft goat's milk cheese soaked in red wine	IDIAZÁBAL Basque Country Smoked raw sheep's milk cheese, nutty & robust	

TAPAS

MARINATED OLIVES 5 Garlic, Thyme, Citrus	STEAMED MUSSELS 11 Pork Sofrito
WHIPPED SHEEP'S CHEESE 8.5 Truffle Honey	GAMBAS AL AJILLO 9.5 Guindilla Pepper, Olive Oil, Garlic
PAN CON TOMATE 4.5 Sea Salt, Olive Oil	BAY OF FUNDY SALMON A LA PLANCHA 13 Lemon Gremolata
SHAVED BRUSSELS SPROUTS 8.5 Lemon Zest, Chili Flakes	HALIBUT A LA PLANCHA 12 Salsa Verde
BLACK LENTILS 7.5 Rainbow Chard, Spiced Yogurt	PULPO GALLEGO 11 Fingerling Potatoes, Pimentón
SPINACH & CHICKPEA CAZUELA 8 Cumin, Roasted Onion, Lemon	SNAPPER CRUDO 12.5 Cilantro Oil, Serrano
GRILLED BROCCOLINI 8.5 Truffle Vinaigrette	GRILLED PRAWNS 12 Red Chimichurri
PAPA DULCE 7.5 Pimentón Maple, Sheep's Cheese Crema, Walnuts	TRUFFLED BIKINI 8.5 Jamón Serrano, Riojana
CAULIFLOWER A LA PLANCHA 8.5 Harissa	PORK BELLY 9.5 Cherry Pepper Chimichurri
POTATO TORTILLA 6 Chive Sour Cream	JAMÓN & MANCHEGO CROQUETAS 6.5 Garlic Aioli
MUSHROOMS A LA PLANCHA 8.5 Salsa Verde	CHORIZO W/ SWEET & SOUR FIGS 8.5 Balsamic Reduction
EGGPLANT CAPONATA 5 Sweet Peppers, Basil	PIMENTÓN CHICKEN THIGH 8.5 Herb Aioli
BEET HUMMUS 8 Ricotta Salata, Pita Bread	SPICED BEEF EMPANADAS 7 Red Pepper Sauce
PATATAS BRAVAS 7.5 Salsa Brava, Garlic Aioli	ALBONDIGAS 8.5 Spiced Meatballs in Jamón-Tomato Sauce
BOQUERONES 6 Garlic, Parsley	STEAK PAILLARD* 14.5 Crispy Potatoes, Pepper Vinaigrette
	BACON WRAPPED DATES 8 Valdeón Mousse

SALADS

ENSALADA MIXTA 8 Olives, Onions, Tomatoes, Little Gem Lettuce	MARINATED BEETS 8 Orange Shallot Vinaigrette, Pistachios
DUCK FARRO SALAD 9 Cranberries, Walnuts	
LARGE PLATES	
CHICKEN PIMIENTOS 21 Potatoes, Lemon	
	half / full / double
PARILLADA BARCELONA* 27 / 54 / 108 NY Strip Steak, Pork Loin, Chicken, Gaucho Sausage	
PAELLA SALVAJE 24.5 / 49 / 98 Chorizo, Gaucho Sausage, Chicken, Chickpeas	
PAELLA VERDURAS 16 / 32 / 64 Brussel Sprouts, Mushrooms, Garlic Aioli	
PAELLA MARISCOS 24.5 / 49 / 98 Prawns, Squid, Littleneck Clams, Mussels	

DESSERTS

OLIVE OIL CAKE 8 Sea Salt	CHOCOLATE CAKE 8 Coffee Crème Anglaise, Almond Crumble
CREPAS WITH SEASONAL FRUIT 8 Citrus Cream, Pears, Walnuts	BASQUE BURNT CHEESECAKE 8 Pear Compote
FLAN CATALÁN 6.5	SORBET FLIGHT 6 Raspberry, Lime, Mango
KABAK TATLISI 8.5 Candied Pumpkin, Toasted Walnuts	

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>	4.25	8.5	34
2016 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain	<i>Xarel-lo Blend</i>		6	12
2019 Naveran, Brut Rosé, Penedès, Spain	<i>Pinot Noir, Parellada</i>	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2019 Mila, Rías Baixas, Spain	<i>Albariño</i>		6	12
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 Garanja, 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
2019 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>		5	10
2019 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.25	10.5	42
2018 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2020 Aylín, San Antonio, Chile	<i>Sauvignon Blanc</i>		5	10
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
2014 Chéreau-Carré, Comte Leloup, Muscadet, France	<i>Melon de Bourgogne</i>	6.25	12.5	50
2017 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
2018 Von Winning, Winnings, Pfalz, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ

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

RED

		3oz	6oz	bottle
2014 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>		6	12
2018 La Maldita, Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2019 Bodegas Lanzaga, LZ, Rioja Spain	<i>Tempranillo</i>	5.5	11	44
2018 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	5.25	10.5	42
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
2018 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</i>		6	12
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
2017 Vara y Pulgar, Cadíz, Spain	<i>Tintilla</i>	6.5	13	52
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
2014 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2017 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.25	12.5	50
2015 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2019 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	6.75	13.5	54
2015 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>		5	10
2019 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>		6	12

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
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	11	44

SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
Nectar, Gonzalez Byass, 750mL	<i>Pedro Ximénez</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 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 / Camino de Navaherreros / Domaine Vallot 15.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

ACID TRIP Asnella / Comte Leloup / Belinda 15
High. Acid. Wines.

COCKTAILS

SUMMER STREET SLING 9.5
Chamomile Infused Reyka Vodka
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

RICHMOND GIMLET 9
Fords Gin, Lime, Mint

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

DOS PENINSULAS 10
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

WHISKEY ROOT 10
Four Roses Bourbon, Byrrh Quinquina
Ginger, Basil, Lemon Juice

BOURBON SPICE RACK 12
Redemption Rye, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

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

GINTONICS

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

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 glass pitcher
Rioja Wine, Elderflower, Citrus Infused Dark Rum, 9 30
Guava Nectar

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

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
Manhattan Project, Half Life Hazy IPA - TX 7.5
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