

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

SALCHICHÓN DE VIC
Catalonia
Dry-cured pork sausage with peppercorns

SOPRESSATA
United States
Dry-cured pork sausage

FUET
Catalonia
Dry-cured pork sausage

CANTIMPALO
California
Smoky pork sausage

SALCHICHON IBERICO
Salamanca, Spain
Cured pork sausage

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

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

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

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

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

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

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

CABRA AL GOFIO
Islas Canarias
Semi-soft goat's milk, coated in gofio

MAXORATA 8
Islas Canarias
Semi Firm goat's milk

FINOCCHIONA SALAME 10.5
California
Peppery cure pork sausage

SWEET COPPA 9
New Jersey
Dry cured pork shoulder

JAMÓN MANGALICA 14
Segovia
Cured Hungarian pig

BRESAOLA 9.5
Uruguay
Cured beef tenderloin

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

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

TAPAS

MARINATED OLIVES 5
Pickled Vegetables, Garlic, Citrus, Thyme

SPINACH & CHICKPEA CAZUELA 8
Cumin, Roasted Onions, Lemon

WHIPPED SHEEP'S CHEESE 8.5
Truffle Honey

EGGPLANT CAPONATA 5.5
Sweet Peppers, Basil

PAN CON TOMATE 5.5
Sea Salt, Olive Oil

MUSHROOMS A LA PLANCHA 11
Salsa Verde

PATATAS BRAVAS 7.5
Salsa Brava, Garlic Aioli

ROMANESCO 9
Herb Crema

POTATO TORTILLA 6
Chive Sour Cream

GRILLED BROCCOLINI 8.5
Truffle Vinaigrette

RED KURI SQUASH 9.5
Pistachio Brown Butter, Labneh

BRUSSELS SPROUTS GRATIN 9.5
Aged Mahón Cream Sauce, Breadcrumbs

BLISTERED SHISHITO PEPPERS 8.5
Lime, Sea Salt

BOQUERONES 6
Garlic, Parsley

SEARED SCALLOPS 18.5
Roasted Red Pepper Sauce

RAINBOW TROUT A LA PLANCHA 12.5
Salsa Verde

PULPO GALLEGO 15.5
Fingerling Potatoes, Pimentón

GAMBAS AL AJILLO 9.5
Guindilla Pepper, Olive Oil, Garlic

STEAMED MUSSELS 12
Lobster Broth

GRILLED PRAWNS 12
Red Chimichurri

PIMENTÓN CHICKEN THIGH 9
Herb Aioli

BONE MARROW 16.5
Bacon Onion Jam, House Bread

TRUFFLED BIKINI 8.5
Jamón Serrano, Rioja

JAMÓN & MANCHEGO CROQUETAS 6.5
Garlic Aioli

SPICED BEEF EMPANADAS 7
Red Pepper Sauce

CHORIZO W/ SWEET & SOUR FIGS 9
Balsamic Reduction

ALBONDIGAS 8.5
Spiced Meatballs in Jamón-Tomato Sauce

STEAK PAILLARD* 14.5
Crispy Potatoes, Pepper Vinaigrette

PORK BELLY 10.5
Cherry Pepper Chimichurri

SALADS

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

LARGE PLATES

CHICKEN PIMIENTOS 23
Potatoes, Lemon, Hot Cherry Peppers

WHOLE BRANZINO 26.5
Broccolini, Potatoes, Salsa Verde

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

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

PAELLA VERDURAS 18 / 36 / 64
Brussel Sprouts, Mushroom, Butternut Squash, Garlic Aioli

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

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

DESSERTS

OLIVE OIL CAKE 9
Sea Salt

CREPAS WITH SEASONAL FRUIT 8
Citrus Cream, Pears

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE 9
Pear Compote

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
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
2021 Viñateros Bravos , Granítico, Itata, Chile	<i>Moscatel, Semillon</i>	6.25	12.5	50
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 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
2019 Marques de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6	12	48
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 César Marquez Pérez, Parajes , Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
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>Trepas Blend</i>	5.5	11	44
2021 La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	5	10	40
2020 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2020 Península, Vino de Montaña , Sierra de Gredos, Spain	<i>Garnacha, Piñuela</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
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
2020 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
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
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
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

GRENACHE (ON THE ROCKS) Le Naturel / Vino de Montaña / Finca L'Argata 17.5
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

BEEES & 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

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

GINTONICS

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

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

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

FLOWER
Fever Tree Elderflower, Rosebud, Lime, Cucumber

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, Citrus Infused Dark Rum, Guava Nectar 9 30

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

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