

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

SALCHICHÓN DE VIC
Catalonia
Dry-cured pork sausage with peppercorns

SORIA CHORIZO
United States
Dry-cured pork sausage, smoky & garlicky

CHORIZO PICANTE
La Rioja
Smoky & spicy, dry-cured pork sausage

FUET
Catalonia
Dry-cured pork sausage

SOBRASADA
Mallorca
Soft, spreadable chorizo

SOPRESSATA
United States
Dry-cured pork sausage

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

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

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

TETILLA
Galicia
Cow's milk, creamy & buttery

DRUNKEN GOAT
Murcia
Semi-soft goat's milk cheese soaked in red wine

IBORES
Extremadura
Semi-firm raw goat's milk rubbed with pimentón

IDIAZÁBAL
Basque Country
Smoked raw sheep's milk cheese, nutty & robust

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Buy a \$50 gift card and receive a \$10 bonus

JAMÓN MANGALICA 12
Segovia
Cured Hungarian pig

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

Patatas Bravas, Eggplant Caponata, Guindilla Peppers, Manchego, Mahón, Salchichón de Vic, Jamón Serrano

TAPAS

MARINATED OLIVES 5
Garlic, Thyme, Citrus

WHIPPED SHEEP'S CHEESE 8.5
Truffle Honey

BLACK LENTILS 7.5
Rainbow Chard, Spiced Yogurt

SPINACH & CHICKPEA CAZUELA 8
Cumin, Roasted Onion, Lemon

GRILLED BROCCOLINI 8.5
Truffle Vinaigrette

SHAVED BRUSSELS SPROUTS 8.5
Lemon Zest, Chili Flakes

PAPAS DULCE 7.5
Pimentón Maple, Sheep's Cheese Crema, Walnuts

CAULIFLOWER A LA PLANCHA 8.5
Harissa

POTATO TORTILLA 6
Chive Sour Cream

MUSHROOMS A LA PLANCHA 8.5
Salsa Verde

EGGPLANT CAPONATA 5
Sweet Peppers, Basil

BEET HUMMUS 8
Ricotta Salata, Pita Bread

RAINBOW CARROTS 8.5
Sherry Soaked Raisins

PATATAS BRAVAS 7.5
Salsa Brava, Garlic Aioli

BLISTERED SHISHITO PEPPERS 8.5
Lime, Sea Salt

BOQUERONES 6
Garlic, Parsley

GAMBAS AL AJILLO 9.5
Guindilla Pepper, Olive Oil, Garlic

SNAPPER CRUDO 12.5
Cilantro Oil, Serrano

STEAMED MUSSELS 11
Pork Sofrito

GRILLED PRAWNS 12
Red Chimichurri

TRUFFLED BIKINI 8.5
Jamón Serrano, Riojana

JAMÓN & MANCHEGO CROQUETAS 6.5
Garlic Aioli

CHORIZO W/ SWEET & SOUR FIGS 8.5
Balsamic Reduction

PIMENTÓN CHICKEN THIGH 8.5
Herb Aioli

SPICED BEEF EMPANADAS 7
Red Pepper Sauce

ALBONDIGAS 8.5
Spiced Meatballs in Jamón-Tomato Sauce

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

LARGE PLATES

CHICKEN PIMIENTOS 21
Potatoes, Lemon, Hot Cherry Peppers

half / full / double

PARILLADA BARCELONA* 27 / 54 / 108
NY Strip Steak, Pork Belly, Chicken, Gaucho Sausage

PAELLA SALVAJE 24.5 / 49 / 98
Chorizo, Gaucho Sausage, Chicken, Chickpeas

PAELLA VERDURAS 16 / 32 / 64
Brussels, Mushrooms, Shishito Peppers, 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

EXECUTIVE CHEF RANDALL BRAUD | SOUS CHEF KATHIA BARCELÓ
SOUS CHEF ALVARO VAZQUEZ | SOUS CHEF JAMES MARLOW

*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
2016 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 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
2019 Vinos Piñol, Raig de Raim , Terra Alta, Spain	<i>Garnacha Blanca</i>	5	10	40
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 Aylin , 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
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

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
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>	6.25	12.5	50
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>	5.75	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>Trepal Blend</i>	5.5	11	44
2018 La Vinyeta, Bea* , Emporda, Spain	<i>Monastrell</i>	5	10	40
2018 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
2017 Vara y Pulgar , Cadiz, 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 - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2017 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2015 Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2019 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2015 Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40
2019 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 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 / 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

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 9
Fords Gin, Lime, Mint

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

DOS PENINSULAS 11
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

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

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
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