

# barcelona

## CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

<b>JAMÓN SERRANO</b> Segovia Dry-cured Spanish ham	<b>CANTIMPALO</b> United States Smoky pork sausage	<b>VALDEÓN</b> Castilla-León Cow & goat's milk blue cheese, tangy & spicy	<b>LEONORA A FUEGO</b> Castille y Leon Soft ripened goat's milk with pimentón	8
<b>SPECK</b> Alto Adige, Italy Lightly smoked, dry-cured ham	<b>SOBRASADA</b> Mallorca Soft, spreadable chorizo	<b>IDIÁZABAL</b> Basque Country Smoked raw sheep's milk cheese, nutty & robust	<b>SWEET COPPA</b> United States Dry cured pork shoulder	9
<b>SALCHICHÓN DE VIC</b> Catalonia Dry-cured pork sausage with peppercorns	<b>6-MONTH AGED MANCHEGO</b> Castilla-La Mancha Firm, cured sheep's milk, sharp & piquant	<b>ROMAO</b> Castilla-La Mancha Raw sheep's milk rubbed with rosemary	<b>BRESAOLA</b> Uruguay Cured beef tenderloin	9.5
<b>SORIA CHORIZO</b> United States Dry-cured pork sausage, smoky & garlicky	<b>MAHÓN</b> Balearic Islands Cow's milk, aged 4 months, mild & nutty	<b>DRUNKEN GOAT</b> Murcia Semi-soft goat's milk cheese soaked in red wine	<b>JAMÓN MANGALICA</b> Segovia Cured Hungarian pig	14
<b>CHORIZO PICANTE</b> La Rioja Smoky & spicy, dry-cured pork sausage	<b>SAN SIMÓN</b> Galicia Smoked cow's milk, creamy & buttery	<b>IBORES</b> Extremadura Semi-firm raw goat's milk rubbed with pimentón	<b>APERITIVO BOARD</b> An assortment of Spanish aperitivo snacks to pair with your anytime drinks	22
<b>SOPRESSATA</b> United States Dry-cured pork sausage	<b>TETILLA</b> Galicia Cow's milk, creamy & buttery		<i>Patatas Bravas, Eggplant Caponata, Guindilla Peppers, Manchego, Mahón, Salchichón de Vic, Jamón Serrano</i>	
<b>FUET</b> Catalonia Dry-cured pork sausage				

## TAPAS

<b>WHIPPED SHEEP'S CHEESE</b> Truffle Honey	8.5	<b>GAMBAS AL AJILLO</b> Guindilla Pepper, Olive Oil, Garlic	9.5
<b>SAUTEED FAVAS</b> Fingerling Potatoes, Garlic, Chili Flakes	10.5	<b>HALIBUT A LA PLANCHA</b> Salsa Verde	14.5
<b>MARINATED OLIVES</b> Pickled Vegetables, Garlic, Citrus, Thyme	5	<b>CHARGRILLED OYSTERS</b> Sobrasada Butter	12.5
<b>SHAVED ZUCCHINI</b> Sheep's Cheese, Pimentón	8	<b>STEAMED MUSSELS</b> Lobster Broth	12
<b>SPINACH &amp; CHICKPEA CAZUELA</b> Cumin, Roasted Onions, Lemon	8	<b>PULPO GALLEGO</b> Fingerling Potatoes, Pimentón	15.5
<b>BLISTERED SHISHITO PEPPERS</b> Lime, Sea Salt	8.5	<b>SEARED SCALLOPS</b> Roasted Red Pepper Sauce	16.5
<b>EGGPLANT CAPONATA</b> Sweet Peppers, Basil	5.5	<b>GRILLED PRAWNS</b> Red Chimichurri	12
<b>CAULIFLOWER</b> Herb Crema	8.5	<b>BONE MARROW</b> Bacon Onion Jam, House Bread	15.5
<b>MUSHROOMS A LA PLANCHA</b> Salsa Verde	8.5	<b>TRUFFLED BIKINI</b> Jamón Serrano, Riojana	8.5
<b>PAN CON TOMATE</b> Sea Salt, Olive Oil	5.5	<b>JAMÓN &amp; MANCHEGO CROQUETAS</b> Garlic Aioli	6.5
<b>PATATAS BRAVAS</b> Salsa Brava, Garlic Aioli	7.5	<b>CHORIZO W/ SWEET &amp; SOUR FIGS</b> Balsamic Reduction	9
<b>GRILLED BROCCOLINI</b> Truffle Vinaigrette	8.5	<b>SPICED BEEF EMPANADAS</b> Red Pepper Sauce	7
<b>POTATO TORTILLA</b> Chive Sour Cream	6	<b>STEAK PAILLARD*</b> Crispy Potatoes, Pepper Vinaigrette	14.5
<b>BUÑUELOS DE IDIÁZABAL</b> Spicy Pepper Jam	8.5	<b>ALBONDIGAS</b> Spiced Meatballs in Jamón-Tomato Sauce	8.5
<b>BEET HUMMUS</b> Pita	8	<b>BACON WRAPPED DATES</b> Valdeón Mousse	8
<b>BOQUERONES</b> Garlic, Parsley	6	<b>PIMENTÓN CHICKEN THIGH</b> Herb Aioli	8.5

## SALADS

<b>ENSALADA MIXTA</b> Olives, Onions, Tomatoes, Little Gem Lettuce	8.5
<b>MARINATED BEETS</b> Orange Shallot Vinaigrette, Pistachios	8
<b>FAVA BEAN SALAD</b> Ridicchio, Radish, Manchego	8.5

## LARGE PLATES

<b>CHICKEN PIMIENTOS</b> Potatoes, Lemon, Hot Cherry Peppers	23
<b>WHOLE BRANZINO</b> Broccolini, Potatoes, Salsa Verde	26.5
	<b>half / full / double</b>
<b>PAELLA VERDURAS</b> Asparagus, Mushrooms, Zucchini, Garlic Aioli	18 / 36 / 64
<b>PAELLA MARISCOS</b> Prawns, Mussels, Squid, Clams	28 / 56 / 98
<b>PAELLA SALVAJE</b> Chorizo, Chicken, Gaucho Sausage, Chickpeas	28 / 56 / 98
<b>PARILLADA BARCELONA*</b> NY Strip Steak, Pork Loin, Chicken, Gaucho Sausage	31 / 62 / 108
<b>SQUID INK FIDEOS</b> Garlic Aioli, Scallions	14.5 / 29 / 58

## DESSERTS

<b>OLIVE OIL CAKE</b> Sea Salt	9
<b>CHOCOLATE CAKE</b> Coffee Crème Anglaise, Almond Crumble	9
<b>CREPAS WITH SEASONAL FRUIT</b> Citrus Cream, Strawberries, Pistachios	8
<b>BASQUE BURNT CHEESECAKE</b> Strawberries	9
<b>FLAN CATALÁN</b>	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
2020 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50
2018 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52

## WHITE

		3oz	6oz	bottle
2020 Aylín, San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2019 Los Conejos Malditos, Blanco con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5	10	40
2020 Menade, Rueda, Spain	<i>Verdejo</i>	6	12	48
2019 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	5	10	40
2020 Avinyó, Petillant, Penedès, Spain	<i>Muscat Blend</i>	5.75	11.5	46
2020 Mestizaje Blanco, El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
2019 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2019 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2020 L'Alpage, Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52
2019 Marcel Couturier, Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2020 Iniceri, Abisso, Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 Von Winning, Winnings, Pfalz, Germany	<i>Riesling</i>	6.5	13	52

## ROSÉ

		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

## RED

		3oz	6oz	bottle
2017 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.25	12.5	50
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
2020 Le Naturel, Navarra, Spain	<i>Garnacha</i>	4.75	9.5	38
2019 Sotabosc, Montsant, Spain	<i>Garnacha, Carineña</i>	6	12	48
2020 Azul y Garanza, Navarra, Spain	<i>Tempranillo</i>	4.25	8.5 (L)	48
2019 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2020 Bodegas Lanzaga, LZ, Rioja Spain	<i>Tempranillo</i>	5.5	11	44
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepat 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
2020 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2018 Domaine des Tourelles, Bekaa Rouge, Lebanon	<i>Cabernet Sauvignon, Syrah</i>	6	12	48
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
2016 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga Nacional Blend</i>	3.5	7	28
2018 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2019 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2017 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2020 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	6.75	13.5	54
2019 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Bobal</i>	5.5	11	44

# 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 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

**GRENAACHE (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

# COCKTAILS

**BEES & 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

**ALEBRIJES** 13  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup,  
Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder

**DOS PENINSULAS** 11  
Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

**LAIRD'S WAY** 14.5  
Monkey Shoulder Scotch, Dolin Rouge Vermouth,  
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

**BOURBON SPICE RACK** 12  
Four Roses, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

# GINTONICS

Inspired by the Biodynamic calendar, featuring 14  
Citadelle Dry Gin

**FLOWER**  
Fever Tree Elderflower, Rosebud, Lime, Cucumber

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

**CLASSIC BARCELONA GINTONIC**  
Fever Tree Mediterranean, Grapefruit, Lime, Jasmine

# SANGRIA

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

**GUNS & ROSÉS** glass carafe 12 48  
São João Brut Rosé, Lillet Rosé,  
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  
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  
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** 7  
Austin Eastciders, Original Dry Cider - TX