

# barcelona

## CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

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

## TAPAS

|   |      |  |      |   |                                      |
|---|------|--|------|---|--------------------------------------|
| <b>MARINATED OLIVES</b><br>Pickled Vegetables, Garlic, Citrus, Thyme  | 5    | <b>GAMBAS AL AJILLO</b><br>Guindilla Pepper, Olive Oil, Garlic | 9.5  | <b>ENSALADA MIXTA</b><br>Olives, Onions, Tomatoes, Little Gem Lettuce             | 8.5                                  |
| <b>SHAVED ZUCCHINI</b><br>Sheep's Cheese, Pimentón                    | 8    | <b>CHARGILLED OYSTERS</b><br>Sobrasada Butter                  | 12.5 | <b>MARINATED BEETS</b><br>Orange Shallot Vinaigrette, Pistachios                  | 8                                    |
| <b>SPINACH &amp; CHICKPEA CAZUELA</b><br>Cumin, Roasted Onions, Lemon | 8    | <b>STEAMED MUSSELS</b><br>Lobster Broth                        | 12   | <b>LARGE PLATES</b>   |                                      |
| <b>BLISTERED SHISHITO PEPPERS</b><br>Lime, Sea Salt                   | 8.5  | <b>PULPO GALLEGO</b><br>Fingerling Potatoes, Pimentón          | 15.5 | <b>CHICKEN PIMIENTOS</b><br>Potatoes, Lemon, Hot Cherry Peppers                   | 23                                   |
| <b>EGGPLANT CAPONATA</b><br>Sweet Peppers, Basil                      | 5.5  | <b>SEARED SCALLOPS</b><br>Roasted Red Pepper Sauce             | 18.5 | <b>WHOLE BRANZINO</b><br>Broccolini, Potatoes, Salsa Verde                        | 26.5                                 |
| <b>CAULIFLOWER</b><br>Herb Crema                                      | 8.5  | <b>GRILLED PRAWNS</b><br>Red Chimichurri                       | 12   | <b>PAELLA VERDURAS</b><br>Asparagus, Mushrooms, Zucchini, Garlic Aioli            | half / full / double<br>18 / 36 / 64 |
| <b>MUSHROOMS A LA PLANCHA</b><br>Salsa Verde                          | 11   | <b>BONE MARROW</b><br>Bacon Onion Jam, House Bread             | 15.5 | <b>PAELLA MARISCOS</b><br>Prawns, Mussels, Squid, Clams                           | 28 / 56 / 98                         |
| <b>PAN CON TOMATE</b><br>Sea Salt, Olive Oil                          | 5.5  | <b>TRUFFLED BIKINI</b><br>Jamón Serrano, Riojana               | 8.5  | <b>PAELLA SALVAJE</b><br>Chorizo, Chicken, Gaucho Sausage, Chickpeas              | 28 / 56 / 98                         |
| <b>PATATAS BRAVAS</b><br>Salsa Brava, Garlic Aioli                    | 7.5  | <b>JAMÓN &amp; MANCHEGO CROQUETAS</b><br>Garlic Aioli          | 6.5  | <b>PARILLADA BARCELONA*</b><br>NY Strip Steak, Pork Loin, Chicken, Gaucho Sausage | 31 / 62 / 108                        |
| <b>GRILLED BROCCOLINI</b><br>Truffle Vinaigrette                      | 8.5  | <b>CHORIZO W/ SWEET &amp; SOUR FIGS</b><br>Balsamic Reduction  | 9    | <b>SQUID INK FIDEOS</b><br>Garlic Aioli, Scallions                                | 14.5 / 29 / 58                       |
| <b>POTATO TORTILLA</b><br>Chive Sour Cream                            | 6    | <b>SPICED BEEF EMPANADAS</b><br>Red Pepper Sauce               | 7    | <b>DESSERTS</b>   |                                      |
| <b>BUÑUELOS DE IDIÁZABAL</b><br>Spicy Pepper Jam                      | 8.5  | <b>STEAK PAILLARD*</b><br>Crispy Potatoes, Pepper Vinaigrette  | 14.5 | <b>OLIVE OIL CAKE</b><br>Sea Salt   | 9                                    |
| <b>BEET HUMMUS</b><br>Pita  | 8.5  | <b>ALBONDIGAS</b><br>Spiced Meatballs in Jamón-Tomato Sauce    | 8.5  | <b>CHOCOLATE CAKE</b><br>Coffee Crème Anglaise, Almond Crumble                    | 9                                    |
| <b>BOQUERONES</b><br>Garlic, Parsley                                  | 6    | <b>BACON WRAPPED DATES</b><br>Valdeón Mousse                   | 8    | <b>CREPAS WITH SEASONAL FRUIT</b><br>Citrus Cream, Strawberries, Pistachios       | 8                                    |
| <b>HALIBUT A LA PLANCHA</b><br>Salsa Verde                            | 14.5 | <b>PIMENTÓN CHICKEN THIGH</b><br>Herb Aioli                    | 9    | <b>BASQUE BURNT CHEESECAKE</b><br>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     |
| 2019 Naveran, Brut Rosé, Penedès, Spain                    | <i>Pinot Noir, Parellada</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 Aylin, San Antonio, Chile                             | <i>Sauvignon Blanc</i>  | 5    | 10   | 40     |
| 2020 Mila, Rias Baixas, Spain                              | <i>Albariño</i>         | 6    | 12   | 48     |
| 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     |
| 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 National 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

**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

# 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

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

**DOS PENÍNSULAS** 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

# SANGRIA

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

**GUNS & ROSÉS** glass carafe 12 48  
Naveran 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

Austin Eastciders, Original Dry Cider - TX 7