

# barcelona

## CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

### 6-MONTH AGED MANCHEGO

Castilla-La Mancha  
Firm, cured sheep's milk, sharp & piquant

### ROMAO

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

### SAN SIMON

Galicia  
Smoked cow's milk, creamy & buttery

### VALDEÓN

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

### MAHÓN

Balearic Islands  
Cow's milk cheese aged 4 months,  
Mild & nutty

### DRUNKEN GOAT

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

### IBORES

Extremadura  
Semi-firm raw goat's cheese, rubbed with pimentón

### JAMÓN SERRANO

Segovia  
Dry-cured Spanish ham

### SORIA CHORIZO

United States  
Dry-cured pork sausage,  
smoky & garlicky

### SPECK

Alto Adige, Italy  
Lightly smoked, dry-cured ham

### SALCHICHÓN DE VIC

Catalonia  
Dry-cured pork sausage with peppercorns

### FUET

Catalonia  
Dry-cured pork sausage

### SOBRASADA

Majorca  
Soft, spreadable chorizo

### JAMÓN MANGALICA

Segovia  
Cured Hungarian pig 12

### APERITIVO BOARD

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

*Marinated Olives, Patatas Bravas, Eggplant Caponata, Manchego, Mahon, Serrano, Sobrasada*

## TAPAS

### MARINATED OLIVES

Garlic, Thyme, Citrus 5

### WHIPPED SHEEP'S CHEESE

Truffle Honey 8.5

### PAN CON TOMATE

Sea Salt, Olive Oil 4.5

### SHAVED ZUCCHINI

Ricotta Salata, Pimentón Sunflower Seeds 7.5

### GRILLED BROCCOLINI

Truffle Vinaigrette 8.5

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon 8

### ASPARAGUS A LA PLANCHA

Lemon Gremolata, Horseradish 8.5

### POTATO TORTILLA

Chive Sour Cream 6

### CHARRED CORN SUCCOTASH

Red Bell Pepper, Red Onions 8

### MUSHROOMS A LA PLANCHA

Salsa Verde 8.5

### EGGPLANT CAPONATA

Sweet Peppers, Basil 5

### ZUCCHINI A LA PLANCHA

Red Chimichurri 8

### BURRATA

Strawberries, Sherry Gastrique 8.5

### BEET HUMMUS

Ricotta Salata, Pita Bread 8

### BLISTERED SHISHITO PEPPERS

Lime, Sea Salt 8.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli 7.5

### STEAMED MUSSELS

Pork Sofrito 11

### GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic 9.5

### BOQUERONES

Garlic, Parsley 6

### SALMON A LA PLANCHA

Bay of Fundy, Tomato Vinaigrette 13

### PULPO GALLEGO

Fingerling Potatoes, Pimentón 11

### GRILLED PRAWNS

Red Chimichurri 12

### STRIPED BASS CRUDO

Cilantro Oil, Serrano 12.5

### PORK BELLY

Cherry Pepper Chimichurri 9.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli 6.5

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction 8.5

### SPICED BEEF EMPANADAS

Red Pepper Sauce 7

### LAMB RIBS

Mojo Picon, Spiced Yogurt 13.5

### BONE MARROW

Bacon Onion Jam, House Bread 13.5

### ALBONDIGAS

Spiced Meatballs in Ham-Tomato Sauce 8.5

### PIMENTÓN CHICKEN THIGH

Herb Aioli 8.5

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce 8

### MARINATED BEETS

Orange Shallot Vinaigrette, Pistachios 8

### WATERMELON SALAD

Lime, Mint, Ricotta Salata 8.5

### HEIRLOOM TOMATO

Cucumber, Balsamic Vinaigrette 8.5

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers 21

half / full / double

### PAELLA SALVAJE

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

### PAELLA VERDURAS

Zucchini, Corn, Shishitos, Garlic Aioli 16 / 32 / 64

### PAELLA MARISCOS

Prawns, Squid, Littleneck Clams, Mussels 24.5 / 49 / 98

## DESSERTS

### OLIVE OIL CAKE

Sea Salt 8

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble 8

### CREPAS WITH SEASONAL FRUIT

Citrus Cream, Strawberries, Pistachios 8

### BASQUE BURNT CHEESECAKE

Strawberries 8

### FLAN CATALÁN

6.5

### SORBET FLIGHT

Raspberry, Lime, Mango 6

## 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 48
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 48
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
2020 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>		5	10 40
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 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 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	12 48
2012 Lopez de Heredia, Viña Cubillo, Crianza, Rioja, Spain	<i>Tempranillo</i>	8.5	17	68
2018 La Maldita, Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2019 Bodegas Lanzaga, LZ, Rioja Spain	<i>Tempranillo</i>		6	12 48
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>Trepas 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
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
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 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
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

**GRENAICHE (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

**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  
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