

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO

Castilla y León, ES
15-20 Months Cured Ham. Tender, Salty, Sweet

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

SALCHICHÓN DE VIC

Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

CHORIZO PICANTE

La Rioja, ES
Pork Sausage. Smoky, Spicy, Pimentón

FUET

Catalunya, ES
Pork Sausage. Rich, Garlic, Black Pepper

AGED MANCHEGO

Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

DRUNKEN GOAT

Murcia, ES
Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked

AGED MAHÓN

Islas Baleares, ES
Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp

CABRA ROMERO

Murcia, ES
Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy

DÉLICE DE BOURGOGNE

Burgundy, FR
Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy

VALDEÓN

Castilla-León, ES
Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent

CABRA AL GOFIO

Islas Canarias, ES
Semi-Firm, Goat's Milk, Aged 2 Months, Cornmeal Coated

ALISIOS

Islas Canarias, ES
Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón

IDIAZÁBAL

País Vasco, ES
Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity

JAMÓN MANGALICA

Castilla y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

QUESO DE TRUFA

Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant

MOJAMA DE BARBATE EXTRA

Barbate, ES
Center Loin Tuna, Salty, Sweet, Umami

APERITIVO BOARD

26
An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks

Jamón Serrano, Fuet, Mahón, Manchego, Pickled Vegetables, Olives, Almonds, Patatas Bravas

TAPAS

SPECK MONTADITO

Pears, Sheep's Cheese, Truffle

9

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

MARINATED BOQUERONES

Green Olives, Piquillo Peppers

7

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

CALAMARI A LA PLANCHA

Mojo Verde, Squid Ink

11.5

CHAMPIÑONES A LA PLANCHA

Salsa Verde

9.5

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

HOUSE-MADE FOCACCIA

Rosemary, Olive Oil

3

GRILLED PULPO

Mojo Rojo, Fingerling Potatoes

15.5

CRISPY BRUSSELS SPROUTS

Lemon Vinaigrette, Fresno Peppers

8.5

SEARED SCALLOPS

Heirloom Carrots, Pistachios

18

SQUASH A LA PLANCHA

Pepitas, Pimentón

7

PRAWNS

Aji Amarillo

17.5

ROASTED CARROTS

Labneh, Sumac

8.5

MUSSELS

Saffron Sofrito, Chorizo

13

GNOCCHI

Truffle

15.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

ROASTED CAULIFLOWER

Spiced Yogurt, Mint

9.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

MUHAMMARA

Roasted Red Peppers, Walnuts

9.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

QUESO A LA PLANCHA

Caña De Cabra, Membrillo

9.5

PORK BELLY

Cherry Peppers

10.5

POTATO TORTILLA

Chive Sour Cream

7

STEAK PAILLARD

Crispy Potatoes, Red Pepper Chimichurri

14.5

SALADS

CANDY CANE BEETS

Blood Orange, Ricotta Salata

8

ENSALADILLA RUSA

Confit Tuna, Egg, Carrots

9.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

WHOLE BRANZINO

Mojo Rojo, Fingerling Potatoes

26.5

PAELLA VERDURAS

Acorn Squash, Cauliflower, Peppers, Mojo Verde Aioli

half / full / double

18 / 36 / 64

PAELLA MARISCOS

Mussels, Shrimp, Clams, Calamari

28 / 56 / 98

PAELLA SALVAJE

Quail, Escargot, Chorizo, Chickpeas

28 / 56 / 98

PARILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

31 / 62 / 108

DESSERTS

FLAN CATALÁN

7

OLIVE OIL CAKE

Sea Salt

9

BASQUE BURNT CHEESECAKE

Persimmons

9

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Pears, Almond Crumble

8

EXECUTIVE CHEF THOMAS LACZYNSKI | SOUS CHEF ELLIE HENDERSON AND SANTOS MENCHU

*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

NV **BarCava, Brut**, Penedès, Spain
 2021 **AT Roca, Reserva, Brut Nature**, Classic Penedès, Spain
 2020 **Caves São João, Brut Rosé**, Bairrada, Portugal

	3oz	6oz	bottle
<i>Xarel-lo Blend</i>	4.75	9.5	38
<i>Macabeo Blend</i>	6.5	13	52
<i>Baga Blend</i>	6.25	12.5	50

WHITE

2022 **Mila**, Rías Baixas, Spain
 2021 **Menade**, Rueda, Spain
 2022 **Le Naturel**, Navarra, Spain
 2020 **Pinord, Diorama**, Penedès, Spain
 2021 **Orto Vins, Les Argiles**, Montsant, Spain
 2020 **Alvear, 3 Miradas**, Montilla-Moriles, Spain
 2021 **Viña Callejuela, Blanco de Hornillos**, Jerez, Spain
 2022 **Asnella**, Vinho Verde, Portugal
 2020 **Capítulo 7**, Mendoza, Argentina
 2022 **Aylin**, San Antonio, Chile
 2022 **Bodegas Cerro Chapeu**, Cerro Chapeu, Uruguay
 2020 **1752 Gran Tradicion**, Cerro Chapeu, Uruguay
 2022 **Von Winning, Winnings**, Pfalz, Germany
 2021 **L'Alpage**, Mont-sur-Rolle, Switzerland

	3oz	6oz	bottle
<i>Albariño</i>	6	12	48
<i>Verdejo</i>	6	12	48
<i>Garnacha Blanca</i>	5	10	40
<i>Xarel-lo</i>	4.75	9.5	38
<i>Macabeo</i>	7	14	56
<i>Pedro Ximénez</i>	5.5	11	44
<i>Palomino</i>	6.25	12.5	50
<i>Arinto, Loureiro</i>	5.25	10.5	42
<i>Pedro Ximénez</i>	4.25	8.5	34
<i>Sauvignon Blanc</i>	5	10	40
<i>Chardonnay</i>	4.75	9.5	38
<i>Petit Manseng Blend</i>	6.25	12.5	50
<i>Riesling</i>	6.5	13	52
<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2022 **Liquid Geography**, Bierzo, Spain
 2022 **Familia Schroeder, Saurus**, Patagonia, Argentina
 2021 **Christophe Avi**, Agenais, France
 2021 **Los Conejos Malditos, Blanco Con Madre**, Toledo, Spain

	3oz	6oz	bottle
<i>Mencia</i>	5	10	40
<i>Pinot Noir</i>	4.5	9	36
<i>Cabernet Sauvignon</i>	5.5	11	44
<i>Malvar, Airén</i>	5	10	40

RED

2018 **Nucerro, Reserva**, Rioja, Spain
 2020 **Marqués de Tomares, Crianza**, Rioja Spain
 2021 **Pedro González Mittelbrunn**, Castilla y León, Spain
 2020 **Bardos, Romántica**, Ribera del Duero, Spain
 2022 **Glup Glup**, Cariñena, Spain
 2020 **Azul y Garanza**, Navarra, Spain
 2016 **A Portela**, Valdeorras, Spain
 2020 **Sotabosc**, Montsant, Spain
 2022 **Vins de Pedra, Negre de Folls**, Conca de Barberá
 2022 **La Vinyeta, Bongo***, Emporda, Spain
 2020 **Península, Vino de Montaña**, Sierra de Gredos, Spain
 2020 **Uva de Vida, Biográfico**, Toledo, Spain
 2022 **Bodegas Ponce, Clos Lojen**, Manchuela, Spain
 2021 **Earth First, Classic**, Mendoza, Argentina
 2019 **Belinda**, Mendoza, Argentina - served chilled
 2021 **Quieto, Gran Corte**, Mendoza, Argentina
 2019 **Polkura**, Colchagua, Chile
 2019 **Casas del Bosque**, Casablanca, Chile
 2021 **Garage Wine Company, Revival**, Maule, Chile
 2018 **Alto de la Ballena**, Maldonado, Uruguay

	3oz	6oz	bottle
<i>Tempranillo</i>	6.5	13	52
<i>Tempranillo</i>	6	12	48
<i>Prieto Picudo</i>	4.5	9	36
<i>Tempranillo</i>	6	12	48
<i>Garnacha</i>	4.5	9	36
<i>Tempranillo</i>	4.25	8.5	(L) 48
<i>Mencia</i>	6.5	13	52
<i>Garnacha, Cariñena</i>	6	12	48
<i>Trepát Blend</i>	5.5	11	44
<i>Monastrell</i>	5	10	40
<i>Garnacha, Piñuela</i>	6	12	48
<i>Tempranillo, Graciano</i>	6.75	13.5	54
<i>Bobal</i>	5.5	11	44
<i>Malbec</i>	4.75	9.5	38
<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
<i>Cabernet Franc, Malbec</i>	6.5	13	52
<i>Syrah</i>	6.5	13	52
<i>Pinot Noir</i>	7	14	56
<i>País</i>	5.75	11.5	46
<i>Cabernet Franc Blend</i>	5	10	40

SHERRY

DRY

Jarana, Lustau, 750mL
La Cigarrera, 375mL
Los Arcos, Lustau, 750mL
Carlos VII, Alvear, 375mL
Península, Lustau, 750mL
15 Años, El Maestro Sierra, 375mL
Asuncion, Alvear, 375mL

	3oz	bottle
<i>Fino</i>	5.5	44
<i>Manzanilla</i>	8.5	34
<i>Amontillado</i>	6	48
<i>Amontillado</i>	11.5	46
<i>Palo Cortado</i>	9	72
<i>Oloroso</i>	11	44
<i>Oloroso</i>	12	48

SWEET

East India Solera, Lustau, 750mL
Toro Albala, 1999, 750mL
Solera 1927, Alvear, 375mL

	3oz	bottle
<i>Oloroso Dulce</i>	9	72
<i>Pedro Ximénez</i>	16	128
<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 / Pedro González Mittelbrunn / Biográfico 16
 Many of our wines use Biodynamic farming practices, here are three incredible examples

ACID TRIP Asnella / L'Alpage / Belinda 15
 High. Acid. Wines.

COCKTAILS

BEEES & BAYS (No ABV) 6
 Lime, Salted Honey Syrup, Cardamom Bitters
 Sparkling Water, Torched Bay Leaf

FLOR DE SAL (Low ABV) 12
 La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif
 Luxardo Maraschino, Lime, Lemon, Black Lava Salt
Porrón for the Table 48

SUMMER STREET SLING 12
 Chamomile Infused Reyka Vodka
 Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

DOS PENÍNSULAS 13
 Libélula Joven Tequila, Lustau Palo Cortado
 Lemon, Agave, Nutmeg

SMOKED SHERRY MANHATTAN 15
 Hudson Bourbon, Gonzalez Byass Pedro Ximenez,
 Lustau Amontillado, Angostura, Luxardo Cherry

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

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

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

GINTONICS

Inspired by three of Spain's most iconic regions 15

CATALAN
 Hayman's London Dry Gin, Fever Tree Mediterranean Tonic,
 Grapefruit, Lime, Rosemary

VALENCIAN
 Hayman's London Dry Gin, Fever Tree Indian Tonic,
 Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN
 Hayman's London Dry Gin, Fever Tree Indian Tonic,
 Lemon, Green Apple, Mint

SANGRIA

WHITE OR RED SANGRIA glass pitcher
 Rioja Wine, Elderflower, Citrus Infused 9.5 34
 Dark Rum, Guava Nectar

GUNS & ROSÉS glass carafe
 São João Brut Rosé, Lillet Rosé, Deep Ellum Vodka, 12.5 50
 Deep Ellum AP Vodka, Peach Nectar, Lemon, Grapefruit Bitters

BEER

DRAFT caña doble
 Estrella Galicia, Lager - Spain 4.25 8.5
 Real Ale Brewing Co., Axis IPA - TX 3.75 7.5
 Revolver, Blood & Honey Wheat - TX 4.25 8.5

BOTTLES & CANS
 903 Brewers, Cerveza Por Favor - TX 7.5
 Peroni, Lager - Italy 8.5
 Community Beer Co., Texas Lager - TX 8.5
 Estrella Damm, Daura Gluten-Free Lager - Spain 8.5
 Avery, Island Rascal, Passion Fruit Witbier-CO 9.5
 Dogfish Head, Sea Quench Sour - DE 8.5
 Wild Acre, Texas Blonde - TX 7.5
 Hitachino, Nest White - Japan 14
 Founders, All Day IPA - MI 6.5
 Deep Ellum, IPA - TX 7.5
 Lagunitas, Maximus IPA - CA 8.5
 Lone Pint, Yellow Rose IPA - TX 12
 Buffalo Bayou, More Cowbell Double IPA - TX 9
 Oak Highland Brewing, Freaky Deaky Belgian Tripel - TX 8.5
 Left Hand, Milk Stout - CO 8

CIDERS
 Austin Eastciders, Original Dry Cider - TX 7
 Isastegi, Sagardo Natural Cider (750mL) - Spain 28