

# 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

### SPECK

Alto Adige, IT  
Spice-Rubbed Ham. Smoky, Lean

### 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

### CANA DE CABRA

Murcia, ES  
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

### ALISIOS

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

### 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

### CABRA ROMERO

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

### DELICE DE BOURGOGNE

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

### 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

### MOJAMA DE BARBATE EXTRA

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

### APERITIVO BOARD

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

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

## TAPAS

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

### HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

### HOUSE-MADE FOCACCIA

Rosemary, Olive Oil

### PAN CON TOMATE

Sea Salt, Olive Oil

### FAVA BEANS

Peas, Egg

### AGNOLOTTI

Ricotta, Lemon, Marjoram

### SUGAR SNAP PEAS

Romesco

### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

### ROASTED CARROTS

Labneh, Sumac

### HUMMUS

Lamb, Mint

### POTATO TORTILLA

Chive Sour Cream

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### MUSSELS

Saffron Sofrito, Chorizo

### STRIPED BASS CRUDO

Cucumbers, Radish

8.5

5

3

6.5

8

10

7

5.5

8.5

9.5

7

8

13

15

### MARINATED BOQUERONES

Green Olives, Piquillo Peppers

### CALAMARI A LA PLANCHA

Mojo Verde, Squid Ink

### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

### SEARED SCALLOPS

Heirloom Carrots, Pistachios

### PRAWNS

Aji Amarillo

### CHICKEN PINTXO

Dill Aioli

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### BACON-WRAPPED DATES

Valdeón Mousse

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

### STEAK PAILLARD

Crispy Potatoes, Red Pepper Chimichurri

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### HANGER STEAK

Peppercorns, Porcini

### PORK BELLY

Cherry Peppers

7

11.5

9.5

18

17.5

8.5

9.5

7

8.5

9

14.5

8

15.5

10.5

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

### CANDY CANE BEETS

Blood Orange, Ricotta Salata

### ASPARAGUS SALAD

Mangalica – Leek Vinaigrette

## LARGE PLATES

### WHOLE BRANZINO

Mojo Rojo, Fingerling Potatoes

### PAELLA VERDURAS

Asparagus, Fava Beans, Cauliflower, Peppers, Mojo Verde

### PAELLA MARISCOS

Mussels, Shrimp, Clams, Calamari

### PAELLA SALVAJE

Chicken, pork belly, Chorizo, Chickpeas

### PARILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

## DESSERTS

### FLAN CATALÁN

### OLIVE OIL CAKE

Sea Salt

### BASQUE BURNT CHEESECAKE

Rhubarb

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

### CREPAS WITH SEASONAL FRUIT

Citrus Cream, Strawberries, Almond Crumble

14

16

26

9

8

8

26.5

half / full / double

18 / 36 / 64

28 / 56 / 98

28 / 56 / 98

31 / 62 / 108

7

9

9

9

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>	5	10	40
<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  
 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  
 2021 **Iniceri, Abisso**, Sicily, Italy  
 2022 **Von Winning, Winnings**, Pfalz, Germany

	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>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>Catarratto</i>	5.5	11	44
<i>Riesling</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>Mencía</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  
 2019 **Coster dels Olivers**, Priorat, 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  
 2020 **Peñalolen**, Maipo, Chile  
 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>Mencía</i>	6.5	13	52
<i>Garnacha, Cariñena</i>	6	12	48
<i>Cariñena, Garnacha</i>	7.5	15	60
<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>Cabernet Sauvignon</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-CURIOS** Diorama / Pedro González Mittelbrunn / Biográfico 16  
 Many of our wines use Biodynamic farming practices, here are three incredible examples

# 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

# 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  
 Saint Arnold, Fancy Lawnmower Kolsch - TX 8  
 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