

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

SPECK

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

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

CANA DE CABRA

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

TETILLA

Galicia, ES
Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy

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

IDIAZÁBAL

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

DÉLICE DE BOURGOGNE

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

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

QUESO DE TRUFA

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

SALAME DI MANZO

Illinois, US
Wagyu Beef, Black Pepper

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

8.5

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

HOUSE-MADE FOCACCIA

Rosemary, Olive Oil

3

CHAMPIÑONES A LA PLANCHA

Salsa Verde

9.5

PAN CON TOMATE

Sea Salt, Olive Oil

6.5

FAVA & PEAS

Poached Egg

8

AGNOLOTTI

Ricotta, Lemon, Marjoram

10

HALLOUMI

Ramp Chermoula

12

SUGAR SNAP PEAS

Romesco

7

ROASTED CAULIFLOWER

Spiced Yogurt, Mint

9.5

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

ROASTED CARROTS

Labneh, Sumac

8.5

HUMMUS

Lamb, Mint

9.5

POTATO TORTILLA

Chive Sour Cream

7

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

STRIPED BASS CRUDO

Cucumbers, Radish

15

MARINATED BOQUERONES

Green Olives, Piquillo Peppers

7

MUSSELS

Saffron Sofrito, Chorizo

13

CALAMARI A LA PLANCHA

Mojo Verde, Squid Ink

11.5

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

GRILLED PULPO

Mojo Rojo, Fingerling Potatoes

15.5

SCARLETT CRAB CROQUETAS

Tetilla, Calabrian Chili

12

SEARED SCALLOPS

Heirloom Carrots, Pistachios

18

PRAWNS

Aji Amarillo

17.5

CHICKEN PINTXO

Dill Aioli

8.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

BACON-WRAPPED DATES

Valdeón Mousse

8.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

HANGER STEAK

Peppercorns, Porcini

15.5

PORK BELLY

Cherry Peppers

10.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

CANDY CANE BEETS

Blood Orange, Ricotta Salata

8

ASPARAGUS SALAD

Mangalica – Leek Vinaigrette

8

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

WHOLE BRANZINO

Mojo Rojo, Fingerling Potatoes

26.5

PAELLA VERDURAS

Asparagus, Fava Beans, Cauliflower, Peppers, Mojo Verde

half / full / double

18 / 36 / 64

PAELLA MARISCOS

Mussels, Shrimp, Clams, Calamari

28 / 56 / 98

PAELLA SALVAJE

Chicken, Pork Belly, 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

Rhubarb

9

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Strawberries, 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>	5	10	40
<i>Macabeo Blend</i>	6.5	13	52
<i>Baga Blend</i>	6.25	12.5	50

WHITE

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>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>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
 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
 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>Cariñena, Garnacha</i>	7.5	15	60
<i>Trepas 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



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

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

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
 Peach Nectar, Lemon, Grapefruit Bitters

BEER

DRAFT caña doble
 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