

# 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

### CHORIZO PICANTE

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

### SALCHICHÓN DE VIC

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

### SPECK

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

### FUET

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

### 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

### DÉLICE DE BOURGOGNE

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

### CANA DE CABRA

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

### VALDEÓN

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

### TETILLA

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

### CABRA ROMERO

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

### AGED MANCHEGO

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

### CABRA AL GOFIO

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

### 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

### 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

### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

### HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

### MAHI MAHI A LA PLANCHA

Mojo Verde

17

### HOUSE-MADE FOCACCIA

Rosemary, Olive Oil

3

### SCARLETT CRAB CROQUETAS

Tetilla, Calabrian Chili

12

### PAN CON TOMATE

Sea Salt, Olive Oil

6.5

### MUSSELS

Saffron Sofrito, Chorizo

13

### SEARED ARTICHOKE

Pickled Carrots, Cherry Pepper

8

### PRAWNS

Aji Amarillo

17.5

### AGNOLOTTI

Ricotta, Lemon, Marjoram

8.5

### GRILLED PULPO

Mojo Rojo, Fingerling Potatoes

15.5

### HALLOUMI

Ramp Chermoula

12

### TRUFFLE SERRANO BIKINI

Garlic Aioli

10

### SUGAR SNAP PEAS

Romesco

7

### CHICKEN PINTXO

Dill Aioli

8.5

### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

### ROASTED CARROTS

Labneh, Sumac

8.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

### HUMMUS

Lamb, Mint

9.5

### BACON-WRAPPED DATES

Valdeón Mousse

8.5

### POTATO TORTILLA

Chive Sour Cream

7

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

### STRIPED BASS CRUDO

Cucumbers, Radish

15

### STEAK PAILLARD

Crispy Potatoes, Pepper Vinaigrette

14.5

### MARINATED BOQUERONES

Green Olives, Piquillo Peppers

7

### 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

### PAELLA VERDURAS

Asparagus, Snap Peas, Cauliflower, Peppers, Mojo Verde

half / full / double

18 / 36 / 64

### PAELLA MARISCOS

Shrimp, Clams, Calamari

28 / 56 / 98

### PAELLA SALVAJE

Gaucho sausage, Chicken, 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 <b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2021 <b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	<i>Macabeo Blend</i>	5	10	40
		6.5	13	52

## WHITE

2022 <b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2021 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6	12	48
2022 <b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	6	12	48
2020 <b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	5	10	40
2021 <b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Macabeo</i>	7	14	56
2022 <b>Asnella</b> , Vinho Verde, Portugal	<i>Pedro Ximénez</i>	5.5	11	44
2020 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Arinto, Loureiro</i>	5.25	10.5	42
2022 <b>Aylin</b> , San Antonio, Chile	<i>Pedro Ximénez</i>	4.25	8.5	34
2022 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Sauvignon Blanc</i>	5	10	40
2020 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2021 <b>Iniceri, Abisso</b> , Sicily, Italy	<i>Petit Manseng Blend</i>	6.25	12.5	50
2022 <b>Von Winning, Winnings</b> , Pfalz, Germany	<i>Catarratto</i>	5.5	11	44
	<i>Riesling</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

2022 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencia</i>	3oz	6oz	bottle
2022 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2021 <b>Christophe Avi</b> , Agenais, France	<i>Cabernet Sauvignon</i>	4.5	9	36
2021 <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	<i>Cabernet Sauvignon</i>	5.5	11	44
	<i>Malvar, Airén</i>	5	10	40

## RED

2018 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020 <b>Marqués de Tomares, Crianza</b> , Rioja Spain	<i>Tempranillo</i>	6.5	13	52
2021 <b>Pedro González Mittelbrunn</b> , Castilla y León, Spain	<i>Tempranillo</i>	6	12	48
2020 <b>Bardos, Romántica</b> , Ribera del Duero, Spain	<i>Prieto Picudo</i>	4.5	9	36
2022 <b>Glup Glup</b> , Cariñena, Spain	<i>Tempranillo</i>	6	12	48
2020 <b>Azul y Garanza</b> , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2016 <b>A Portela</b> , Valdeorras, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2020 <b>Sotabosc</b> , Montsant, Spain	<i>Mencia</i>	6.5	13	52
2019 <b>Coster dels Olivers</b> , Priorat, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2022 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Cariñena, Garnacha</i>	7.5	15	60
2022 <b>La Vinyeta, Bongo*</b> , Emporda, Spain	<i>Trepas Blend</i>	5.5	11	44
2020 <b>Península, Vino de Montaña</b> , Sierra de Gredos, Spain	<i>Monastrell</i>	5	10	40
2020 <b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2022 <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2021 <b>Earth First, Classic</b> , Mendoza, Argentina	<i>Bobal</i>	5.5	11	44
2019 <b>Belinda</b> , Mendoza, Argentina - <i>served chilled</i>	<i>Malbec</i>	4.75	9.5	38
2021 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2020 <b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2019 <b>Polkura</b> , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2019 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2021 <b>Garage Wine Company, Revival</b> , Maule, Chile	<i>Pinot Noir</i>	7	14	56
2018 <b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Pais</i>	5.75	11.5	46
	<i>Cabernet Franc Blend</i>	5	10	40

# SHERRY

## DRY

<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	3oz	bottle
<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	5.5	44
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	8.5	34
<b>Carlos VII</b> , Alvear, 375mL	<i>Amontillado</i>	6	48
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	11.5	46
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	9	72
<b>Asuncion</b> , Alvear, 375mL	<i>Oloroso</i>	11	44
		12	48

## SWEET

<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
<b>Toro Albala</b> , 1999, 750mL	<i>Pedro Ximénez</i>	9	72
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	16	128
		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

**BEES & 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  
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  
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