

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

VALDEÓN

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

MAHÓN

Castilla-La Mancha, ES
Firm, Cow's Milk, Aged 4 Months.
Buttery, Mild, Nutty

DÉLICE DE BOURGOGNE

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

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

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

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, Chorizo, Mahón,
Idiazabal, Pickled Vegetables, Olives,
Almonds, Patatas Bravas*

TAPAS

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

MARINATED BOQUERONES

Green Olives, Piquillo Peppers

7

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

STRIPED BASS CRUDO*

Cucumbers, Radish

15

HOUSE-MADE FOCACCIA

Rosemary, Olive Oil

3

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

PAN CON TOMATE

Sea Salt, Olive Oil

6.5

PRAWNS

Aji Amarillos

17.5

SEARED ARTICHOKE

Pickled Carrots, Cherry Pepper

8

MUSSELS

Saffron Sofrito, Chorizo

13

ROASTED CAULIFLOWER

Spiced Yogurt, Mint

9.5

GRILLED PULPO

Mojo Rojo, Fingerling Potatoes

15.5

AGNOLOTTI

Ricotta, Lemon, Marjoram

8.5

CHICKEN PINTXO

Dill Aioli

8.5

SUGAR SNAP PEAS

Romesco

7

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

CHAMPIÑONES A LA PLANCHA

Salsa Verde

9.5

SCARLETT CRAB CROQUETAS

Tetilla, Calabrian Chili

12

SQUASH A LA PLANCHA

Walnut Pesto, Sunflower Seeds

8

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

HUMMUS

Lamb, Mint

9.5

BACON-WRAPPED DATES

Valdeón Mousse

8.5

POTATO TORTILLA

Chive Sour Cream

7

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

SKIRT STEAK

Mushrooms, Cherry Peppers

15.5

BURRATA

Blistered Tomatoes, Riviera Herbs

12

IBÉRICO PRESA

Smoked Onions

18

SALADS

ENSALADA MIXTA

Olives, Onions, Little Gem Lettuce

9

WATERMELON SALAD

Cucumbers, Ricotta Salata, Olives

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 MARISCOS

Shrimp, Mussels, Calamari

half / full / double

28 / 56 / 98

PAELLA VERDURAS

Asparagus, Snap Peas, Cauliflower, Peppers, Mojo Verde

18 / 36 / 64

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

		3oz	6oz	bottle
NV	BarCava, Brut , Penedès, Spain		5	10 40
2020	Caves São João, Brut Rosé , Bairrada, Portugal		6.25	12.5 50

WHITE

		3oz	6oz	bottle
2022	Mila , Rías Baixas, Spain		6	12 48
2021	Menade , Rueda, Spain		6	12 48
2022	Le Naturel , Navarra, Spain		5	10 40
2020	Pinord, Diorama , Penedès, Spain		4.75	9.5 38
2021	Orto Vins, Les Argiles , Montsant, Spain		7	14 56
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain		5.5	11 44
2022	Asnella , Vinho Verde, Portugal		5.25	10.5 42
2020	Capítulo 7 , Mendoza, Argentina		4.25	8.5 34
2022	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay		4.75	9.5 38
2020	1752 Gran Tradicion , Cerro Chapeu, Uruguay		6.25	12.5 50
2021	Iniceri, Abisso , Sicily, Italy		5.5	11 44
2020	Leitz, Feinherb , Rheingau, Germany		6.5	13 52

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2022	Liquid Geography , Bierzo, Spain		5	10 40
2022	Familia Schroeder, Saurus , Patagonia, Argentina		4.5	9 36
2021	Christophe Avi , Agenais, France		5.5	11 44
2021	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain		5	10 40

RED

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

SHERRY

DRY

		3oz	bottle
	Jarana , Lustau, 750mL		5.5 44
	La Cigarrera , 375mL		8.5 34
	Los Arcos , Lustau, 750mL		6 48
	Carlos VII , Alvear, 375mL		11.5 46
	Península , Lustau, 750mL		9 72
	15 Años , El Maestro Sierra, 375mL		11 44
	Asuncion , Alvear, 375mL		12 48

SWEET

		3oz	bottle
	East India Solera , Lustau, 750mL		9 72
	Toro Albala , 1999, 750mL		16 128
	Solera 1927 , Alvear, 375mL		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

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

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
Hitachino, Nest White - Japan 14
Founders, All Day IPA - MI 6.5
Deep Ellum, IPA - TX 7.5
Lagunitas, Maximus IPA - CA 8.5
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