

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

CABRA ROMERO

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

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

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

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

HOUSE-MADE FOCACCIA

Rosemary, Olive Oil

PAN CON TOMATE

Sea Salt, Olive Oil

SEARED ARTICHOKE

Pickled Carrots, Cherry Pepper

ROASTED CAULIFLOWER

Spiced Yogurt, Mint

AGNOLOTTI

Ricotta, Lemon, Marjoram

SUGAR SNAP PEAS

Romesco

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

CHAMPIÑONES A LA PLANCHA

Salsa Verde

HUMMUS

Lamb, Mint

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

MARINATED BOQUERONES

Green Olives, Piquillo Peppers

BURRATA

Blistered Tomatoes, Riviera Herbs

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

STRIPED BASS CRUDO*

Cucumbers, Radish

CLAMS

Salsa Verde, Guindillas

PRAWNS

Aji Amarillo

SCARLETT CRAB CROQUETAS

Tetilla, Calabrian Chili

MUSSELS

Saffron Sofrito, Chorizo

MAHI MAHI A LA PLANCHA

Mojo Verde

SEARED SCALLOPS

Corn, Hearts of Palm, Pesto

GRILLED PULPO

Mojo Rojo, Fingerling Potatoes

CHICKEN PINTXO

Dill Aioli

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

BACON-WRAPPED DATES

Valdeón Mousse

SPICED BEEF EMPANADAS

Red Pepper Sauce

SKIRT STEAK

Mushrooms, Cherry Peppers

IBÉRICO PRESA

Smoked Onions

SALADS

ENSALADA MIXTA

Olives, Onions, Little Gem Lettuce

WATERMELON SALAD

Cucumbers, Ricotta Salata, Olives

ASPARAGUS SALAD

Mangalica, Leek Vinaigrette

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE BRANZINO

Mojo Rojo, Fingerling Potatoes

PAELLA MARISCOS

Shrimp, Clams, Mussels, Calamari

PAELLA VERDURAS

Asparagus, Snap Peas, Cauliflower, Peppers, Mojo Verde

PAELLA SALVAJE

Gaucha Sausage, Chicken, Chorizo, Chickpeas

PARILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucha Sausage

DESSERTS

FLAN CATALÁN

Sea Salt

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

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	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2020 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	5	10	40
		6.25	12.5	50

WHITE

2022 Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2021 Menade , Rueda, Spain	<i>Verdejo</i>	7	13	52
2022 Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	6	12	48
2020 Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	5	10	40
2021 Orto Vins, Les Argiles , Montsant, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Macabeo</i>	7	14	56
2022 Asnella , Vinho Verde, Portugal	<i>Pedro Ximénez</i>	5.5	11	44
2020 Capítulo 7 , Mendoza, Argentina	<i>Arinto, Loureiro</i>	5.25	10.5	42
2022 Aylin , San Antonio, Chile	<i>Pedro Ximénez</i>	4.25	8.5	34
2022 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Sauvignon Blanc</i>	5	10	40
2020 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2021 Iniceri, Abisso , Sicily, Italy	<i>Petit Manseng Blend</i>	6.25	12.5	50
2020 Leitz, Feinherb , Rheingau, Germany	<i>Catarratto</i>	5.5	11	44
	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

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

RED

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

SHERRY

DRY

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

SWEET

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