

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

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

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

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

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, Idiazabal, 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

AGNOLOTTI

Ricotta, Lemon, Marjoram

PAN CON TOMATE

Sea Salt, Olive Oil

SEARED ARTICHOKE

Pickled Carrots, Cherry Pepper

SQUASH A LA PLANCHA

Walnut Pesto, Sunflower Seeds

SUGAR SNAP PEAS

Romesco

ZUCHINI CARPACCIO

Lemon, Pine Nuts, Manchego

ROASTED CAULIFLOWER

Spiced Yogurt, Mint

ROASTED CARROTS

Labneh, Sumac

CHAMPIÑONES A LA PLANCHA

Salsa Verde

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

QUESO A LA PLANCHA

Cana De Cabra, Membrillo

MARINATED BOQUERONES

Green Olives, Piquillo Peppers

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

SCARLETT CRAB CROQUETAS

Tetilla, Calabrian Chili

PRAWNS

Aji Amarillos

SHRIMP ESCABECHE

Fennel, Carrots

MAHI MAHI A LA PLANCHA

Mojo Verde

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

BACON-WRAPPED DATES

Valdeón Mousse

PORK JOWL BIKINI

Garlic Aioli

SPICED BEEF EMPANADAS

Red Pepper Sauce

IBÉRICO PRESA

Smoked Onions

PORK BELLY

Cherry peppers

SKIRT STEAK

Crispy Potatoes, Pepper Vinaigrette

SALADS

ENSALADA MIXTA

Olives, Onions, Little Gem Lettuce

WATERMELON SALAD

Cucumbers, Ricotta Salata, Olives

ASPARGUS SALAD

Mangalica, Leek Vinaigrette

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE BRANZINO

Mojo Rojo, Fingerling Potatoes

PAELLA VERDURAS

Asparagus, Snap Peas, Cauliflower, Peppers, Mojo Verde

PAELLA SALVAJE

Pork Belly, Chicken, Chorizo

PAELLA MARISCOS

Shrimp, Mussels, Calamari

PARILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Chorizo

DESSERTS

FLAN CATALÁN

Sea Salt

OLIVE OIL CAKE

Sea Salt

BASQUE BURNT CHEESECAKE

Strawberries

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
 2020 **Caves São João, Brut Rosé**, Bairrada, Portugal

| | 3oz | 6oz | bottle |
|-----------------------|------|------|--------|
| <i>Xarel-lo Blend</i> | 5 | 10 | 40 |
| <i>Baga Blend</i> | 6.25 | 12.5 | 50 |

WHITE

2022 **Mila**, Rías Baixas, Spain
 2023 **Rezabal**, Getariako Txakolina, 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
 2020 **Leitz, Feinherb**, Rheingau, Germany

| | 3oz | 6oz | bottle |
|----------------------------|------|------|--------|
| <i>Albariño</i> | 6 | 12 | 48 |
| <i>Hondarribi Zuri</i> | 7 | 13 | 52 |
| <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
 20 **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
Nectar, Gonzalez Byass, 375mL
Toro Albala, 1999, 750mL
Solera 1927, Alvear, 375mL

| | 3oz | bottle |
|----------------------|-----|--------|
| <i>Oloroso Dulce</i> | 9 | 72 |
| <i>Pedro Ximénez</i> | 9 | 36 |
| <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)

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

DOS PENÍNSULAS 13
 Libélula Joven Tequila, Lustau Palo Cortado
 Lemon, Agave, Nutmeg

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 13.5
 Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup,
 Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder

BOURBON SPICE RACK 13
 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
 Lagunitas, Maximus IPA - CA 8.5
 Lone Pint, Yellow Rose IPA - TX 12
 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