

**CHARCUTERIE & CHEESE**7 for one | 19.5 for three

**JAMÓN MANGALICA** 14

Castilla y León, ES

Aged 36-42 Months, Acorn & Pasture

Fed Mangalica. Marbled, Tender, Nutty

**SALAME DI MANZO** 14

Illinois, US

Wagyu Beef, Black Pepper

**LOMO IBÉRICO DE BELLOTA** 14

Castilla y León, ES

Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón

**APERITIVO BOARD** 26

An Assortment of Spanish Aperitivo

Snacks to Pair with Your Anytime Drinks

*Jamón Serrano, Fuet, Mahon, Manchego, Pickled Vegetables, Olives, Patatas Bravas*

**MAHÓN**

Castilla-La Mancha, ES

Firm, Cow’s Milk, Aged 4 Months. Buttery, Mild, Nutty

**CABRA ROMERO**

Murcia, ES

Semi-Soft, Goat’s Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy

**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-Créme, Cow’s Milk, Mold Rind. Mushroomy, Smooth, Tangy

**DRUNKEN GOAT**

Murcia, ES

Semi-Soft, Goat’s Milk, Aged 2 Months. Red Wine-Soaked

**AGED MANCHEGO**

Castilla-La Mancha, ES

Firm, Sheep’s Milk, Aged 6 Months. Buttery, Nutty, Complex

**VALDEÓN**

Castilla-León, ES

Creamy Blue, Cow & Goat’s Milk, Cave-Aged 2 Months. Mildly Pungent

**CANA DE CABRA**

Murcia, ES

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

**AGED MAHÓN**

Islas Baleares, ES

Hard, Cow’s Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp

**JAMÓN SERRANO**

Castilla y León, ES

15-20 Months Cured Ham. Tender, Salty, Sweet

**SORIA CHORIZO**

California, US
Pimentón Pork Sausage. Smoky, Garlicky

**FUET**

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

**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

**TAPAS**

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**SALADS**

**ENSALADA MIXTA** 9

Olives, Onions, Little Gem Lettuce

**BRUSSEL SPROUT**  10

Apples, Feta, Pedro Ximenez Vinaigrette

**LARGE PLATES**

**CHICKEN PIMIENTOS**                                        23

Potatoes, Lemon, Hot Cherry Peppers

**WHOLE BRANZINO** 26.5

Mojo Rojo, Fingerling Potatoes

 **half / full / double**

**PAELLA VERDURAS** 18 / 36 / 64

Haricot Verts, Cauliflower, Peppers, Aioli

**PAELLA SALVAJE** 28 / 56 / 98

Chicken, Pork, Chorizo, Chickpeas

**PAELLA MARISCOS** 28 / 56 / 98

Shrimp, Mussels, Clams, Calamari

**PARILLADA BARCELONA\***31 / 62 / 108

Strip Steak, Chicken, Pork, Gaucho Sausage

**DESSERTS**

**FLAN CATALÁN** 7

**OLIVE OIL CAKE** 9

Sea Salt

**CHOCOLATE CAKE**                 9

Coffee Crème Anglaise, Almond Crumble

**CREPAS WITH SEASONAL FRUIT** 8

Citrus Cream, Strawberries, Almond Crumble

**BASQUE BURNT CHEESECAKE** 9

Blueberries

**HOUSE-MADE RICOTTA** 10

Tomato Marmalade, Focaccia

**MARINATED BOQUERONES** 8.5

Dill Toum, Potato Xips

**CHILLED CALAMARI**                                   11.5

Olives, Celery, Fresno

**SEARED SCALLOPS** 18

Corn, Hearts of Palm, Pesto

**GRILLED PULPO** 15.5

Mojo Rojo, Fingerling Potatoes

**GAMBAS AL AJILLO**                                   9.5

Guindilla Peppers, Garlic, Scallions

**SWORD FISH A LA PLANCHA** 17

Sauce Vierge

**MUSSELS** 13

Saffron Sofrito, Chorizo

**SCARLETT CRAB CROQUETAS** 12

Tetilla, Calabrian Chili

**CHICKEN PINTXO** 8.5

Dill Aioli

**ALBONDIGAS** 9.5

Spiced Meatballs In Jamón-Tomato Sauce

**JAMÓN & MANCHEGO CROQUETAS** 7

Garlic Aioli

**LAMB RIBS** 12

Fennel

**CHORIZO W/ SWEET & SOUR FIGS** 9

Balsamic Reduction

**SPICED BEEF EMPANADAS**                                     8

RedPepper Sauce

**SKIRT STEAK** 15.5

Mushrooms, Cherry Peppers

**SPINACH & CHICKPEA CAZUELA**     8.5

Cumin, Roasted Onions, Lemon

**HOUSE MARINATED OLIVES** 5

Garlic, Thyme, Citrus, Giardiniera

**HOUSE-MADE FOCACCIA** 4

Rosemary, Olive Oil

**AGNOLOTTI** 8.5

Ricotta, Lemon, Marjoram

**HUMMUS** 9.5

Mint

**PAN CON TOMATE** 6.5

Sea Salt, Olive Oil

**ROASTED CARROTS** 8.5

Labneh, Sumac

**CHAMPIÑONES A LA PLANCHA** 9.5

Salsa Verde

**EGGPLANT CAPONATA**  5.5

Sweet Peppers, Onions, Basil

**KABOCHA SQUASH** 9

Mojo Verde

**SUGAR SNAP PEAS** 7

Romesco

**ROASTED CAULIFLOWER** 9.5

Spiced Yogurt, Mint

**ZUCHINNI CARPACCIO**  5.5

Lemon, Almonds, Manchego

**HARICOT VERTS** 8

Harissa, Garlic

**PATATAS BRAVAS**  8

Salsa Brava, Garlic Aioli

**POTATO TORTILLA**    7

Chive Sour Cream

**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 *Xarel-lo Blend* 5 10 40

2022 **AT Roca, Reserva, Brut Nature,** Classic Penedès, Spain *Macabeo Blend* 6.5 13 52

2020 **Caves São João, Brut Rosé**, Bairrada, Portugal *Baga Blend* 6.25 12.5 50

**WHITE 3oz 6oz bottle**

2022 **Mila,** Rías Baixas, Spain *Albariño* 6 12 48

2023 **Rezabal**, Getariako Txakolina, Spain *Hondarribi Zuri* 7 13 52

2021 **Menade,** Rueda, Spain *Verdejo* 6 12 48

2022 **Le Naturel,** Navarra, Spain *Garnacha Blanca* 5 10 40

2020 **Pinord, Diorama**, Penedès, Spain *Xarel-lo* 4.75 9.5 38

2021 **Orto Vins, Les Argiles,** Montsant, Spain *Macabeo* 7 14 56

2020 **Alvear, 3 Miradas,** Montilla-Moriles, Spain *Pedro Ximénez* 5.5 11 44

2022 **Asnella,** Vinho Verde, Portugal *Arinto, Loureiro* 5.25 10.5 42

2020 **Capítulo 7,** Mendoza, Argentina *Pedro Ximénez* 4.25 8.5 34

2022 **Aylin,** San Antonio, Chile *Sauvignon Blanc* 5 10 40

2020 **1752 Gran Tradicion,** Cerro Chapeu, Uruguay *Petit Manseng Blend* 6.25 12.5 50

2021 **Iniceri, Abisso,** Sicily, Italy *Catarratto* 5.5 11 44

2020 **Leitz, Feinherb,** Rheingau, Germany *Riesling* 6.5 13 52

**ROSÉ & SKIN CONTACT 3oz 6oz bottle**

2022 **Familia Schroeder, Saurus,** Patagonia, Argentina *Pinot Noir* 4.5 9 36

2021 **Christophe Avi,** Agenais, France *Cabernet Sauvignon* 5.5 11 44

2021 **Los Conejos Malditos, Blanco Con Madre,** Toledo, Spain *Malvar, Airén* 5 10 40

**RED 3oz 6oz bottle**

2018 **Nucerro, Reserva,** Rioja, Spain *Tempranillo* 6.5 13 52

2020 **Marqués de Tomares, Crianza,** Rioja Spain *Tempranillo* 6 12 48

2021 **Pedro González Mittelbrunn,** Castilla y León, Spain *Prieto Picudo* 4.5 9 36

2020 **Bardos, Romántica,** Ribera del Duero, Spain *Tempranillo* 6 12 48

2022 **Glup Glup,** Cariñena, Spain *Garnacha* 4.5 9 36

2020 **Azul y Garanza,** Navarra, Spain *Tempranillo* 4.25 8.5 (L) 48

2016 **A Portela,** Valdeorras, Spain *Mencía* 6.5 13 52

2020 **Sotabosc,** Montsant, Spain *Garnacha, Cariñena* 6 12 48

2019 **Coster dels Olivers,** Priorat, Spain *Cariñena, Garnacha* 7.5 15 60

2022 **Vins de Pedra, Negre de Folls**, Conca de Barberá *Trepat Blend* 5.5 11 44

2022 **La Vinyeta, Bongo\*,** Emporda, Spain *Monastrell* 5 10 40

2020 **Península, Vino de Montaña,** Sierra de Gredos, Spain *Garnacha, Piñuela* 6 12 48

2020 **Uva de Vida, Biográfico,** Toledo, Spain *Tempranillo, Graciano* 6.75 13.5 54

2022 **Bodegas Ponce, Clos Lojen,** Manchuela, Spain *Bobal* 5.5 11 44

2021 **Earth First, Classic,** Mendoza, Argentina *Malbec* 4.75 9.5 38

2019 **Belinda,** Mendoza, Argentina *- served chilled* *Bonarda, Pedro Ximénez* 4.5 9 36

2021 **Quieto, Gran Corte,** Mendoza, Argentina *Cabernet Franc, Malbec* 6.5 13 52

2020 **Peñalolen,** Maipo, Chile *Cabernet Sauvignon* 6.5 13 52

2019 **Polkura,** Colchagua, Chile *Syrah* 6.5 13 52

2022 **Casas del Bosque,** Casablanca, Chile *Pinot Noir* 7 14 56

2021 **Garage Wine Company, Revival,** Maule, Chile *País* 5.75 11.5 46

2018 **Alto de la Ballena,** Maldonado, Uruguay *Cabernet Franc Blend* 5 10 40

**SHERRY**

**DRY 3oz bottle**

**Jarana,** Lustau, 750mL *Fino* 5.5 44

**La Cigarrera**, 375mL *Manzanilla* 8.5 34

**Los Arcos,** Lustau, 750mL *Amontillado* 6 48

**Carlos VII,** Alvear, 375mL *Amontillado* 11.5 46

**Península,** Lustau, 750mL *Palo Cortado* 9 72

**15 Años,** El Maestro Sierra, 375mL *Oloroso* 11 44

**Asuncion,** Alvear, 375mL *Oloroso* 12 48

**SWEET 3oz bottle**

**East India Solera,** Lustau, 750mL *Oloroso Dulce* 9 72

**Nectar**, Gonzalez Byass, 375mL *Pedro Ximénez* 9 36

**Toro Albala,** 1999, 750mL *Pedro Ximénez* 16 128

**Solera 1927,** Alvear, 375mL *Pedro Ximénez* 15 60

**WINE FLIGHTS**3 Half Glasses

**APERITIVOS** BarCava / La Cigarrera / El Bandarra Vermut13.5

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 / Biográfico16

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

**TEA TIME** (No ABV) 7

Blue Flower Earl Grey Tea, Blueberry Shrub,

Salted Honey Syrup, Lemon, Aquafaba, Mint

**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

**PICA PICA** 12.5

Reyka Vodka, Cappelletti Aperitivo, Orange,

Lemon, Aquafaba, Jalapeño

**TYGRA** 12

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

**SIDE HUSTLE** 13

Lustau Solera Reserva Brandy, Benedictine,

Pineapple, Lemon, Barcava

**DOS PENÍNSULAS** 13

Libélula Joven Tequila, Lustau Palo Cortado

Lemon, Agave, Nutmeg

**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