

# barcelona

## CHARCUTERIE & CHEESE

7 for one | 19.5 for three

### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky, Garlicky

### SALCHICHÓN DE VIC

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

### FUET

Catalunya, ES  
Pork Sausage. Rich, Garlic, Black

### CHORIZO PICANTE

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

### SOBRASADA

California, US  
Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

### SPECK

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

### IDIAZÁBAL

País Vasco, ES  
Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity

### 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

### AGED MANCHEGO

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

### TETILLA

Galicia, ES  
Mild, Buttery Cow's Milk Cheese, Soft & Creamy

### SMOKIN' GOAT

Islas Canarias, ES  
Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild

### DÉLICE DE BOURGOGNE

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

### CAÑA 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

### CABRA AL GOFIO

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

### CABRA ROMERO

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

### ALISIOS

Islas Canarias, ES  
Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón

## GIVE THE GIFT OF BARCELONA

Buy a \$50 gift card and receive a \$10 bonus

### 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

### LOMO IBÉRICO DE BELLOTA

Castilla y León, ES  
Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón

### MAXORATA CON PIMENTÓN

Islas Canarias, ES  
Semi-Firm, Goat's Milk, Pimentón, Aged 2 Months. Buttery, Tangy

### APERITIVO BOARD

An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks

*Speck, Chorizo Picante, Idiazabal, Aged Mahón, Pickled Vegetables, Olives, Almonds, Patatas Bravas*

## TAPAS

### HOUSE-MADE FOCACCIA

Rosemary, Olive Oil

3

### SPECK MONTADITO

Pears, Sheep's Cheese, Truffle

9

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

### HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

### CHAMPIÑONES A LA PLANCHA

Salsa Verde

9.5

### CRISPY BRUSSELS SPROUTS

Lemon Vinaigrette, Fresno Peppers

8.5

### ROASTED CAULIFLOWER

Spiced Yogurt, Mint

9.5

### SQUASH A LA PLANCHA

Pepitas, Pimentón

7

### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

### MUHAMMARA

Roasted Red Peppers, Walnuts, Pita

9.5

### BURRATA

Apple And Fig Mostarda

12

### CHARRED TURNIPS

Almond Romesco

9.5

### POTATO TORTILLA

Chive Sour Cream

7

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

### MARINATED BOQUERONES

Green Olives, Piquillo Peppers

7

### TUNA CARPACCIO

Preserved Lemons, Coriander Oil

16.5

### CHILLED CALAMARI

Olives, Celery, Fresnos

9.5

### GRILLED PULPO

Mojo Rojo, Fingerling Potatoes

15.5

### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

### MUSSELS

Saffron, Sofrito, Chorizo

13

### ARANCINI

Squid Ink, Mojo Verde Aioli

9.5

### CHICKEN PINTXO

Dill Aioli

8.5

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

### BACON-WRAPPED DATES

Valdeón Mousse

8.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

### CONEJO CON CHOCOLATE

Pine Nut Picada, Butternut Squash

14

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

### GRILLED STEAK

Fennel Purée, Truffle Vinaigrette

14.5

### IBÉRICO CHEEK

Polenta, Cashew Gremolata

15

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

### CANDY CANE BEETS

Blood Orange, Ricotta Salata

8

### ENSALADILLA RUSA

Confit Tuna, Egg, Carrots

9.5

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

### WHOLE DORADE

Mojo Rojo, Fingerling Potatoes

26.5

### PAELLA VERDURAS

half / full / double  
18 / 36 / 64  
Ascorn Squash, Cauliflower, Peppers, Mojo Verde Aioli

### PAELLA MARISCOS

Mussels, Shrimp, Clams, Calamari

28 / 56 / 98

### PAELLA SALVAJE

Rabbit, Escargots, Chorizo, Chickpeas

28 / 56 / 98

### PARILLADA BARCELONA\*

31 / 62 / 108  
Strip Steak, Chicken, Pork Loin, Gaucho Sausage

## DESSERTS

### FLAN CATALÁN

7

### OLIVE OIL CAKE

Sea Salt

9

### CREPAS WITH SEASONAL FRUIT

Citrus Cream, Cranberries, Almond Crumble

8

### BASQUE BURNT CHEESECAKE

Persimmons

9

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

## EXECUTIVE CHEF THOMAS LACZYNSKI | SOUS CHEF ELLIE HENDERSON

\*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  
 2021 **AT Roca, Reserva, Brut Nature**, Classic Penedès, Spain  
 2020 **Caves São João, Brut Rosé**, Bairrada, Portugal

	3oz	6oz	bottle
<i>Xarel-lo Blend</i>	4.75	9.5	38
<i>Macabeo Blend</i>	6.5	13	52
<i>Baga Blend</i>	6.25	12.5	50

## WHITE

2020 **Mila**, Rías Baixas, Spain  
 2021 **Menade**, Rueda, Spain  
 2021 **Le Naturel**, Navarra, Spain  
 2020 **Pinord, Diorama**, Penedès, Spain  
 2021 **Orto Vins, Les Argiles**, Montsant, Spain  
 2021 **Viña Callejuela, Blanco de Hornillos**, Jerez, Spain  
 2021 **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 **Von Winning, Winnings**, Pfalz, Germany  
 2021 **L'Alpage**, Mont-sur-Rolle, Switzerland

	3oz	6oz	bottle
<i>Albariño</i>	6	12	48
<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>Palomino</i>	6.25	12.5	50
<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>Riesling</i>	6.5	13	52
<i>Chasselas</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

2021 **Liquid Geography**, Bierzo, Spain  
 2021 **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  
 2021 **Glup Glup**, Cariñena, Spain  
 2020 **Azul y Garanza**, Navarra, Spain  
 2016 **A Portela**, Valdeorras, Spain  
 2019 **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  
 2022 **Bodegas Ponce, Clos Lojen**, Manchuela, Spain  
 2021 **Earth First, Classic**, Mendoza, Argentina  
 2019 **Belinda**, Mendoza, Argentina - served chilled  
 2020 **Quieto, Gran Corte**, Mendoza, Argentina  
 2020 **Peñalolen**, Maipo, Chile  
 2019 **Polkura**, Colchagua, Chile  
 2022 **Casas del Bosque**, Casablanca, Chile  
 2018 **Alto de la Ballena**, Maldonado, Uruguay  
 2021 **Dom. des Tourelles, Bekaa Rouge**, Bekaa Valley, Lebanon

	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>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>Cabernet Franc Blend</i>	5	10	40
<i>Cabernet Blend</i>	6	12	48

## 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)

**ACID TRIP** Asnella / L'Alpage / Belinda 15  
 High. Acid. Wines.

## 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

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

**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

**SMOKED SHERRY MANHATTAN** 15  
 Hudson Bourbon, Gonzalez Byass Pedro Ximenez,  
 Lustau Amontillado, Angostura, Luxardo Cherry

**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  
 Deep Ellum AP Vodka, Peach Nectar, Lemon, Grapefruit Bitters

## BEER

**DRAFT** caña doble  
 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  
 Avery, Island Rascal, Passion Fruit Witbier - CO 9.5  
 Dogfish Head, Sea Quench Sour - DE 8.5  
 Wild Acre, Texas Blonde - TX 7.5  
 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