

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

SALCHICHÓN DE VIC

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

FUET

Catalunya, ES
Pork Sausage. Rich, Garlic, Black

SPECK

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

CHORIZO PICANTE

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

SOBRASADA

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

DRUNKEN GOAT

Murcia, ES
Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked

IDIAZÁBAL

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

MAHÓN

Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty

ALISIOS

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

AGED MANCHEGO

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

CABRA ROMERO

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

SMOKIN' GOAT

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

CAÑA DE CABRA

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

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

TETILLA

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

VALDEÓN

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

ROMAO

Castilla-La Mancha, ES
Semi-Firm, Raw Sheep's Milk, Aged 9 Months. Rosemary Coated, Buttery

CABRA AL GOFIO

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

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

Jamón Serrano, Fuet, Aged Manchego, Mahón, Pickled Vegetables, Olives, Almonds, Patatas Bravas

TAPAS

HOUSE-MADE FOCACCIA

Rosemary, Olive Oil

4

RED SNAPPER A LA PLANCHA

Sauce Vierge

15.5

PAN CON TOMATE

Olive Oil, Garlic

6.5

HAMACHI CRUDO

Aji Leche De Tigre, Pea Shoots

14.5

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

TUNA CARPACCIO

Preserved Lemons, Coriander Oil

16.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

MUSSELS

Saffron, Sofrito, Chorizo

13

CRISPY BRUSSELS SPROUTS

Lemon Vinaigrette, Fresno Peppers

8.5

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

ROASTED CAULIFLOWER

Spiced Yogurt, Mint

9.5

GRILLED PULPO

Mojo Rojo, Fingerling Potatoes

15.5

CHAMPIÑONES A LA PLANCHA

Salsa Verde

9.5

OCTOPUS ARANCINI

Mojo Verde Aioli

9.5

ZUCCHINI A LA ANDALUZA

Heirloom Tomatoes, Pine Nuts, Migas

9

SEARED SCALLOPS

Cucumbers, Cherry Tomatoes

18.5

POTATO TORTILLA

Chive Sour Cream

7

CHICKEN PINTXO

Dill Aioli

8.5

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

BACON-WRAPPED DATES

Valdeón Mousse

8.5

MUHAMMARA

Roasted Red Peppers, Walnuts, Pita

11

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

BURRATA

Apple and Fig Mostarda

12

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

MARINATED BOQUERONES

Green Olives, Piquillo Peppers

7

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

CHILLED CALAMARI

Olives, Celery, Fresnos

11.5

IBERICO PLUMA

Red Chimichurri

18.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

RADICCHIO

Endive, Dates Vinaigrette, Pistachio Dukkah

9.5

QUINOA

Watercress, Ricotta Salata, Corn

8.5

WATERMELON & CUCUMBERS

Red Onions, Mint

8

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

WHOLE BRANZINO

Red Chimichurri, Fingerling Potatoes

26.5

PAELLA VERDURAS

Zucchini, Corn, Fennel, Mojo Verde Aioli

half / full / double

18 / 36 / 64

PAELLA MARISCOS

Calamari, Mussels, Clams, Shrimp

28 / 56 / 98

PAELLA SALVAJE

Rabbit, Escargot, 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

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Strawberry, 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

		3oz	6oz	bottle
NV BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
20121 AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2020 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2022 Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2021 Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2021 Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2020 Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021 Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2021 Viña Callejuela, Blanco de Hornillos , Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2021 Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.25	10.5	42
2020 Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2022 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2022 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2020 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2021 Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2021 Von Winning, Winnings , Pfalz, Germany	<i>Riesling</i>	6.5	13	52
2021 L'Alpage , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2021 Liquid Geography , Bierzo, Spain	<i>Mencia</i>	5	10	40
2021 Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
2021 Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

RED

		3oz	6oz	bottle
2018 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	6.5	13	50
2021 Pedro González Mittelbrunn , Castilla y León, Spain	<i>Prieto Picudo</i>	4.5	9	36
2020 Bardos, Romántica , Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2021 Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2020 Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2016 A Portela , Valdeorras, Spain	<i>Mencia</i>	6.5	13	52
2019 Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2018 Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2022 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepal Blend</i>	5.5	11	44
2022 La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	5	10	40
2020 Península, Vino de Montaña , Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2020 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2021 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2021 Earth First, Classic , Mendoza, Argentina	<i>Malbec</i>	4.75	9.5	38
2019 Belinda , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2020 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2019 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2019 Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2020 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2018 Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40
2021 Domaine Vallot , Côtes-du-Rhône, France	<i>Grenache Blend</i>	7	14	54
2021 Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

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

SWEET

		3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
Toro Albala , 1999, 750mL	<i>Pedro Ximénez</i>	16	128
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	15	60

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)	13.5
BIO-CURIOUS Diorama / Abisso / Biográfico Many of our wines use Biodynamic farming practices, here are three incredible examples	16
GRENACHE (ON THE ROCKS) Le Naturel / Vino de Montaña / Domaine Vallot All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	17.5
ACID TRIP Asnella / L'Alpage / Belinda High. Acid. Wines.	15



COCKTAILS

BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	6
FLOR DE SAL (Low ABV) La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif Luxardo Maraschino, Lime, Lemon, Black Lava Salt Porrón for the Table 48	12
SUMMER STREET SLING Chamomile Infused Reyka Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud's	12
TYGRA Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	12
DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder	13
BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	12
LAIRD'S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5

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

	glass	pitcher
WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	9.5	34

	glass	carafe
GUNS & ROSÉS São João Brut Rosé, Lillet Rosé, Deep Ellum Vodka, 12.5 Deep Ellum AP Vodka, Peach Nectar, Lemon, Grapefruit Bitters	12.5	50

BEER

	caña	doble
DRAFT Real Ale Brewing Co., Axis IPA - TX Revolver, Blood & Honey Wheat - TX	3.75 4.25	7.5 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