

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO Castilla y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	JAMÓN MANGALICA Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	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	QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	MAHÓN Islas Baleares, 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	LOMO IBÉRICO DE BELLOTA Castilla y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black	ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón	TETILLA Galicia, ES Mild, Buttery Cow's Milk Cheese, Soft & Creamy	MAXORATA CON PIMENTÓN Islas Canarias, ES Semi-Firm, Goat's Milk, Pimentón, Aged 2 Months. Buttery, Tangy
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	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	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	ROMAO Castilla-La Mancha, ES Semi-Firm, Raw Sheep's Milk, Aged 9 Months. Rosemary Coated, Buttery	<i>Jamón Serrano, Fuet, Aged Manchego, Mahón, Pickled Vegetables, Olives, Almonds, Patatas Bravas</i>
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild	CABRA AL GOFIO Islas Canarias, ES Semi-Firm, Goat's Milk, Aged 2 Months, Cornmeal Coated	

TAPAS

HOUSE-MADE FOCACCIA Rosemary, Olive Oil	4	HAMACHI CRUDO* Aji Leche De Tigre, Pea Shoots	14.5
PAN CON TOMATE Olive Oil, Garlic	6.5	TUNA CARPACCIO Preserved Lemons, Coriander Oil	16.5
HOUSE MARINATED OLIVES Garlic, Thyme, Citrus, Giardiniera	5	RED SNAPPER A LA PLANCHA Sauce Vierge	15.5
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
CHARRED TURNIPS Almond Romesco	9.5	CHICKEN PINTXO Dill Aioli	8.5
EGGPLANT CAPONATA Sweet Peppers, Onions, Basil	5.5	ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	9.5
BURRATA Apple and Fig Mostarda	12	BACON-WRAPPED DATES Valdeón Mousse	8.5
MUHAMMARA Roasted Red Peppers, Walnuts, Pita	11	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8	SPICED BEEF EMPANADAS Red Pepper Sauce	8
POTATO TORTILLA Chive Sour Cream	7	CHORIZO W/ SWEET & SOUR FIGS Balsamic Reduction	9
MARINATED BOQUERONES Green Olives, Piquillo Peppers	7	GRILLED STEAK Shishito Truffle Chimichurri	14.5
CHILLED CALAMARI Olives, Celery, Fresnos	11.5	IBÉRICO 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

	half / full / double
PAELLA VERDURAS Zucchini, Corn, Fennel, Mojo Verde Aioli	18 / 36 / 64
PAELLA MARISCOS Calamari, Mussels, Clams, Shrimp	28 / 56 / 98
PAELLA SALVAJE Rabbit, Escargots, 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	Xarel-lo Blend	4.75	9.5	38
20121 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
2021 Menade, Rueda, Spain	Verdejo	6	12	48
2021 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
2021 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	Palomino	6.25	12.5	50
2021 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
2022 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	Chardonnay	4.75	9.5	38
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
2021 Von Winning, Winnings, Pfalz, Germany	Riesling	6.5	13	52
2021 L’Alpage, Mont-sur-Rolle, Switzerland	Chasselas	6.5	13	52

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2021 Liquid Geography, Bierzo, Spain	Mencia	5	10	40
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	50
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
2021 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	Mencia	6.5	13	52
2019 Sotabosc, Montsant, Spain	Garnacha, Cariñena	6	12	48
2018 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
2021 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
2020 Quieto, Gran Corte, Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13	52
2019 Peñalolen, Maipo, Chile	Cabernet Sauvignon	6.5	13	52
2019 Polkura, Colchagua, Chile	Syrah	6.5	13	52
2020 Casas del Bosque, Casablanca, Chile	Pinot Noir	7	14	56
2018 Alto de la Ballena, Maldonado, Uruguay	Cabernet Franc Blend	5	10	40
2021 Domaine Vallot, Côtes-du-Rhône, France	Grenache Blend	7	14	54
2021 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	Cabernet Blend	6	12	48

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 Cigarera / 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 / Abisso / Biográfico	16
Many of our wines use Biodynamic farming practices, here are three incredible examples	
GRENACHE (ON THE ROCKS) Le Naturel / Vino de Montaña / Domaine Vallot	17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	
ACID TRIP Asnella / L’Alpage / Belinda	15
High. Acid. Wines.	



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	
ALEBRIJES	13
Bañez 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
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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	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