

barcelona

CHARCUTERIE & CHEESE

7 For One | 19.5 For Three

JAMÓN SERRANO

Castilla Y León, ES
15-20 Months Cured Ham. Tender, Salty, Sweet

FUET

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

SPECK

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

SALCHICHÓN DE VIC

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

CHORIZO PICANTE

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

BASQUE SALAMI

Illinois, US
Berkshire Pork, Peppery, Fruity

SOBRASADA

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

NDUJA SALAMI

Illinois, US
Spicy, Spreadable Salami

DRUNKEN GOAT

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

SMOKIN' GOAT

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

AGED MANCHEGO

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

IDIAZABAL

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

CABRA ROMERO

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

DÉLICE DE BOURGOGNE

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

VALDEÓN

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

MAHÓN

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

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

LOMO IBÉRICO DE BELLOTA

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

WAGYU CECINA

Illinois, US
Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky

WOOLY WOOLY

Castilla-La Mancha, ES
Aged 5 Months Semi Firm Sheep. Black Pepper, Garlic, Nutty

APERITIVO BOARD

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

Patatas Bravas, Olives, Almonds, Guindilla Peppers, Mahón, Manchego, Fuet, Jamón Serrano

TAPAS

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

CARROTS

Chermoula, Tahini

DELICATA SQUASH

Aji Verde

ROASTED LEEKS

Romesco

BRUSSELS SPROUTS

Salbitxada

BROCCOLINI

Caper Vinaigrette

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

ROASTED CAULIFLOWER

Green Goddess

MUSHROOMS A LA PLANCHA

Salsa Verde

SAVOY CABBAGE

Herb Vinaigrette

WHIPPED RICOTTA

Texas Creek Honey, Fennel Pollen

SWEET POTATO HUMMUS

Tahini, Spiced Pepitas

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

POTATO TORTILLA

Chive Sour Cream

SWEET POTATO

Cranberry, Pecans

8.5

5

8.5

9

8

8.5

9

5.5

8.5

11

8.5

10.5

7.5

8

7

8

BOQUERONES

Castelvetrano Olives, Orange Zest, Piquillos

CURED SALMON*

Herb Oil, Grapefruit

GRILLED OYSTERS

Harissa, Sherry Vinegar

PULPO GALLEGO

Fingerling Potatoes, Pimentón

MAHI MAHI A LA PLANCHA

Puttanesca

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

SCALLOPS

Potato Puree, Nduja, Olive Oil

STEAMED MUSSELS

Saffron Sofrito, Chorizo

CHICKEN THIGH

Aji Amarillo

VENISON TARTARE

Savoy Cabbage, Beets, Aji Amarillo

TRUFFLED BIKINI

Jamón Serrano, Mahón

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

SEARED DUCK BREAST

Spaghetti Squash, Agrodolce

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

PORK BELLY

Cherry Pepper Chimichurri

SPICED BEEF EMPANADAS

Red Pepper Sauce

STEAK PAILLARD*

Crispy Potatoes, Red Pepper Vinaigrette

SHORT RIB

Butternut Squash, Horseradish

7

13

14.5

15.5

15

9.5

18

14

9.5

14.5

9

9.5

12.5

7

9

10.5

8

14.5

18

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

BUTTERNUT SQUASH

Spinach, Feta, Serrano, Hazelnuts, White Balsamic

BEETS

Chickpeas, Red Onions

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

Carrots, Potatoes, Salsa Verde

PAELLA VERDURAS

Butternut Squash, Fennel, Mushroom, Garlic Aioli

PAELLA SALVAJE

Chicken, Chorizo, Gaucho Sausage, Chickpeas

PAELLA MARISCOS

Calamari, Clams, Shrimp, Mussels

PARRILLADA BARCELONA*

NY Strip Steak, Chicken, Gaucho Sausage, Pork Loin

DESSERTS

FLAN CATALÁN

Sea Salt

OLIVE OIL CAKE

Sea Salt

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Poached Pears, Walnuts

BASQUE BURNT CHEESECAKE

Apple & Cranberry Compote

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

ARROZ CON LECHE

Coconut Milk, Cinnamon

14

13

14

10

26

9

9.5

8

24.5

28.5

HALF / FULL

18 / 36

28 / 56

29 / 58

33 / 66

8

10

8.5

10

9

7

EXECUTIVE CHEF EMILIO GARCIA

*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	5.5	11 44
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	Macabeo Blend	7	14 56
NV	Tierra Limpia, Brut Rosé Penedès, Portugal	Trepat	6.5	13 52

WHITE

			3oz	6oz	bottle
2023	Mila , Rías Baixas, Spain	Albariño	6	12	48
2023	Rezabal , Getariako Txakolina, Spain	Hondarribi Zuri	6.5	13	52
2023	Menade , Rueda, Spain	Verdejo	6	12	48
2022	Le Naturel , Navarra, Spain	Garnacha Blanca	5	10	40
2022	Asnella , Vinho Verde, Portugal	Arinto, Loureiro	5.5	11	44
2022	Pinord, Diorama , Penedès, Spain	Xarel-lo	4.75	9.5	38
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	Xarel-lo, Riesling	6.25	12.5	50
2021	Orto Vins, Les Argiles , Montsant, Spain	Macabeo	7	14	56
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	Pedro Ximénez	6	12	48
2020	Capítulo 7 , Mendoza, Argentina	Pedro Ximénez	5	10	40
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	5	10	40
2021	Blanco de Hornillos , VdT Cádiz, Spain	Palomino Fino	6.25	12.5	50
2022	Iniceri, Abisso , Sicily, Italy	Catarratto	6	12	48
2023	Leitz, Feinherb , Rheingau, Germany	Riesling	6.5	13	52

ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2022	Liquid Geography , Bierzo, Spain	Mencia	5.5	11	44
2023	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	5	10	40
2023	Christophe Avi , Agenais, France	Cabernet Sauvignon	6	12	48
2023	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	Malvar, Airén	5.5	11	44

RED

			3oz	6oz	bottle
2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	7	14	56
2020	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	6	12	48
2021	Pedro González Mittelbrunn , Castilla Y León, Spain	Prieto Picudo	5	10	40
2022	Azul y Garanza , Navarra, Spain	Tempranillo	4.75	9.5 (L)	53
2016	Alberto Orte, A Portela , Valdeorras, Spain	Mencia	6.5	13	52
2020	Sotabosc , Montsant, Spain	Garnacha, Cariñena	6	12	48
2020	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
2021	Uva de Vida, Biográfico , Toledo, Spain	Tempranillo, Graciano	7	14	56
2022	Bodegas Ponce, Clos Lojen , Manchuela, Spain	Bobal	6	12	48
2021	Earth First, Clasico , Mendoza, Argentina	Malbec	5	10	40
2023	Belinda , Mendoza, Argentina – Served Chilled	Bonarda, Pedro Ximénez	5	10	40
2020	Peñalolen , Maipo, Chile	Cabernet Sauvignon	6.75	13.5	54
2019	Polkura , Colchagua, Chile	Syrah	6.5	13	52
2022	Casas del Bosque , Casablanca, Chile	Pinot Noir	7	14	56
2022	Garage Wine Company, Revival , Maule, Chile	País	5.75	11.5	46
2020	Alto de la Ballena , Maldonado, Uruguay	Cabernet Franc Blend	5.5	11	44
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	
Almacenista, 'Gonzalez Obregon' , Lustau, 500mL	Amontillado	10	60	
Los Arcos , Lustau, 750mL	Amontillado	6	48	
Carlos VII , Alvear, 375mL	Amontillado	14	56	
Península , Lustau, 750mL	Palo Cortado	9	72	
15 Años , El Maestro Sierra, 375mL	Oloroso	13	52	
Asuncion , Alvear, 375mL	Oloroso	13.5	54	

SWEET

		3oz	bottle
East India Solera , Lustau, 750mL	Oloroso Dulce	9	72
Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	9	36
Solera 1927 , Alvear, 375mL	Pedro Ximénez	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)

BIO-CURIOUS Diorama / Abisso / Biografico
Many of our wines use Biodynamic farming practices, here are three incredible examples

ACID TRIP Asnella / B.R.O.T. / Belinda
High. Acid. Wines.

GRENACHE (ON THE ROCKS) Le Naturel / Vino De Montaña / Coster Dels Olivers
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Llicorella

UNTOXICATED Leitz Eins Zwei Zero / Le Naturel Zero Zero Blanco / Le Naturel Zero Zero Tinto
Non alcoholic wines, all made using the process of dealcoholization

COCKTAILS

BEEES & BAYS (No ABV) 7
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

TEA TIME (No ABV) 8
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

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

SIDE HUSTLE 13
Lustau Solera Reserva Brandy, Bénédictine,
Pineapple, Lemon, Barcava

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
Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

SANGRIA

WHITE OR RED SANGRIA **glass pitcher**
Rioja Wine, Elderflower, Citrus Infused 10.5 38
Dark Rum, Guava Nectar

GUNS & ROSÉS **glass carafe**
Tierra Limpia Brut Rosé, Lillet Rosé, Deep Ellum Vodka, 13 52
Peach Nectar, Grapefruit

BEER

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT	7
Peroni, Lager—Italy	8.5
Martin House Brewing, Pilsner—TX	8.5
Avery, Island Rascal, Passion Fruit Witbeir—CO	9.5
Martin House, True Love Raspberry Sour—TX	8
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Wild Acre, Texas Blonde—TX	7.5
Hitachino, Nest White—Japan	14
Lone Pint, Yellow Rose IPA—TX	12
Founders, All Day IPA—MI	6.5
Manhattan Project, Half Life Hazy IPA—TX	8
Deep Ellum, IPA—TX	7.5
Lagunitas, Maximus IPA—CA	8
Austin Eastciders, Original Dry Cider—TX	7.5
Isastegi, Sagardo Natural Cider (750mL)—Spain	28

