

barcelona

BRUNCH

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

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

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

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

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

SORIA CHORIZO
California, US
Pork Sausage. Smoky, Garlic, Pimentón

CHORIZO BLANCO
New Jersey, US
Slow Aged Pork Sausage, Garlic

BASQUE SALAMI
Chicago, US
Berkshire Pork Peppery, Fruity

’NDUJA
Illinois, US
Spreadable Pork Sausage, Calabrian Chili, Pork Jowl

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

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

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

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

MAHÓN
Castilla-La Mancha, ES
Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty

AGED MAHÓN
Islas Baleares, ES
Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp

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

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

JAMÓN IBÉRICO 17.5
Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty, Creamy

WAGYU CECINA 14
Illinois, US
Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky

QUESO DE TRUFA 8.5
Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant

APERITIVO BOARD 28
An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

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

TAPAS

STEAK & EGG* 15.5
Red Chimichurri

SERRANO BENEDICT* 9.5
Hollandaise

HARICOT VERTS BENEDICT* 8.5
Piquillos, Hollandaise

JAMÓN IBÉRICO ESTRELLADOS* 11.5
Farm Name
Fries, Guindilla Peppers, Egg, Aioli

BACON 10.5
Membrillo Glaze

SPINACH FRITTATA* 11.5
Feta Cheese

TORRIJAS 8
Persimon Compote

OLIVE OIL PANCAKES 8.5
Cinnamon Butter, Maple Syrup

HOUSE MADE FOCACCIA 4
Rosemary, Sea Salt

BEETS 9
Urfa Biber, Fennel, Moscatel Dressing

MARINATED OLIVES & GIARDINIERA 6
Thyme, Lemon Zest

EGGPLANT CAPONATA 6.5
Bell Peppers, Balsamic, Basil

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

ROASTED CARROTS 9.5
Whipped Feta, Almonds

HARICOT VERTS 8.5
Harissa Vinaigrette, Crispy Garlic

CHAMPIÑONES A LA PLANCHA 10.5
Black Garlic Aioli, Chives

ROASTED CAULIFLOWER 9.5
Dill Tourn, Manchego

HUMMUS 7.5
Wild Mushrooms, Scallions, Urfa Biber

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

POTATO TORTILLA* 7.5
Chive Sour Cream

MARINATED BOQUERONES 8.5
Piparras, Castelvetroano Olives

GRILLED PULPO 15.5
Mojo Rojo, Fingerling Potatoes

TUNA CRUDO* 18.5
Preserved Lemons, Coriander Oil

RED FISH A LA PLANCHA* 15.5
Butternut Squash, Olive Relish

MUSSELS 13.5
Aji Amarillo Sauce, Arugula

GAMBAS AL AJILLO* 10.5
Guindilla Pepper, Scallions, Garlic

LOCAL PRAWNS* 16.5
Red Chimichurri

CHICKEN THIGH 10.5
Aji Verde

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

SHORT RIBS 16.5
Saffron Carrot Purée, Chimichurri

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

PORK BELLY 10.5
Membrillo Mostarda

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

CHISTORRA W/ SWEET & SOUR FIGS 10.5
Sherry Vinegar, Garlic

BACON-WRAPPED DATES 8.5
Valdeón Mousse

SALADS

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

KALE SALAD 10
Pears, Cranberries, Apple Dressing, Almonds

LARGE PLATES

EGG PAELLERA 16
Gaucho Sausage, Potatoes

CHICKEN PIMIENTOS 24.5
Potatoes, Lemon, Hot Cherry Peppers

PAELLA VERDURAS 18 / 36
Green Beans, Squash, Peppers, Cauliflower, Garlic Aioli

PAELLA MARISCOS 29 / 58
Shrimp, Mussels, Clams, Calamari

PAELLA SALVAJE 28 / 56
Rabbit, Chicken, Pork, Green Beans

PARRILLADA BARCELONA* 33 / 66
Strip Steak, Chicken, Pork, Gaucho Sausage

DESSERTS

BASQUE BURNT CHEESECAKE 10
Persimon Compote

FLAN CATALÁN 8

ARROZ CON LECHE 10
Coconut Milk, Cinnamon

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

OLIVE OIL CAKE 10
Sea Salt

EXECUTIVE CHEF SANTOS MENCHU

SOUS CHEF ALEX ROJAS

*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	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2023	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	<i>Xarel-lo</i>	7	14	56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

2024	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2024	Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2025	Ostatu , Rioja, Spain	<i>Viura, Malvasia</i>	7.25	14.5	58
2024	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2024	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2024	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
2024	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2025	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2024	Mary Taylor, Clara Sala , Sicily, Italy	<i>Grillo</i>	6	12	48
2024	Haus Rothenberg, Feinherb , Nahe, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2024	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	3oz	6oz	bottle
2024	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	5.5	11	44
2024	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2023	No Es Pituko , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2021	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	7	14	56
2024	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2023	La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	5	10	40
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2021	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2023	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2024	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2020	Gota, Bergamota , Dão, Portugal	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
2023	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2022	Polkura , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2025	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7.25	14.5	58
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2022	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley , Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 375mL	<i>Manzanilla</i>	5.5	44
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	8.5	34
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	6	48
Almacenista, ‘Cueva Jurado’ , Lustau, 500mL	<i>Amontillado</i>	14	56
Península , Lustau, 750mL	<i>Amontillado</i>	14	84
15 Años , El Maestro Sierra, 375mL	<i>Palo Cortado</i>	9	72
Asuncion , Alvear, 375mL	<i>Oloroso</i>	13	52
	<i>Oloroso</i>	13.5	54

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Bodegas Gómez Nevado , 750mL	<i>Abocado</i>	9	72
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	10	80
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	9	36
	<i>Pedro Ximénez</i>	15	60

WINE FLIGHTS

3 Half Glasses			
BIO-CURIOUS Diorama / Uva De Vida / Sotabosc Many of our wines use Biodynamic farming practices, here are three incredible examples			
SHERRY SPECTRUM La Cigarrera / Los Arcos / 15 Años A progression of dry style sherries, from bright and saline to rich and oxidative.			
HELLO, OLD FRIEND BarCava / 1752 Gran Tradicion / Quieto Gran Corte Some relationships are worth celebrating. Wines and people who helped shape our list.			



COCKTAILS

MIMOSA Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit, Or Guava-Lavender-Lemon			11
BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf			8
TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint			9
PASSENGER PRINCESS Prairie Organic Vodka, Strawberry Infused Cappelletti, Lemon, Sparkling Water, Love Potion Bitters			13.5
DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg			13
ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders			14
SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava			12.5
BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters			13
IPANEMA P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon			13
MR. ROGERS Fig-Infused Redemption Rye, El Bandarra Vermouth, Los Arcos Amontillado, Lemon			14
GINTONICS Inspired by three of Spain’s most iconic regions.			15
CATALAN Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary			
VALENCIAN Paco Pepe Andalucian Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme			
GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint			
RED OR WHITE SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass	pitcher	
	10.5	38	
GUNS & ROSÉS Tierra Limpia Brut Rosé, Lillet Rosé, Deep Ellum Vodka, Peach Nectar, Grapefruit	glass	carafe	
	13	52	
BEER			
DRAFT Estrella Galicia, Lager—Spain Real Ale Brewing Co., Axis IPA—TX Revolver, Blood & Honey Wheat—TX	caña	doble	
	4.5	9	
	3.75	7.5	
	4.25	8.5	
BOTTLES & CANS Peroni, Lager—Italy Estrella Damm, Daura Gluten-Free Lager—Spain 903 Brewers, Cerveza Por Favor—TX Community Beer Co., Texas Lager—TX Avery, Island Rascal, Passion Fruit Witbeir—CO Dogfish Head, Sea Quench Sour—DE Hitachino, Nest White—Japan Founders, All Day IPA—MI Lagunitas, Maximus IPA—CA Deep Ellum, IPA—TX Lone Pint, Yellow Rose IPA—TX Oak Highland Brewing, Freaky Deaky Belgian Tripel—TX Isastegi, Sagardo Natural Cider (750mL)—Spain Austin Eastciders, Original Dry Cider—TX			
			9
			8.5
			7.5
			8
			9.5
			8.5
			14
			7
			8.5
			8
			12
			10.5
			28
			8.5