

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

SALCHICHÓN DE VIC
Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

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

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

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

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

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

TETILLA
Galicia, ES
Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy

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

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

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

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

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

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

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

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

Patatas Bravas, Marinated Olives, Almonds, Drunken Goat, Mahón, Jamón Serrano, Fuet, Guindilla Peppers

TAPAS

TORRIJAS 8
Blackberries

OLIVE OIL PANCAKES 8.5
Whipped Butter, Maple Syrup

STEAK & EGGS* 15.5
Sunny Side Up Egg, Chimichurri

JAMÓN SERRANO BENEDICT* 9.5
Pan Con Tomato, Hollandaise, Pimentón

VEGETABLE BENEDICT* 8.5
Seasonal Vegetables, Hollandaise

CHORIZO MIGAS 9.5
Sunny Side Up Egg, Sofrito

ROASTED CAULIFLOWER 8.5
Yogurt, Zhug

HOUSE MARINATED OLIVES 6
Garlic, Thyme, Citrus, Giardiniera

CARROTS 8.5
Harissa, Yogurt

OKRA 8
Thyme Vinaigrette

MUSHROOMS A LA PLANCHA 12.5
Salsa Verde

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

EGGPLANT CAPONATA 6.5
Bell Peppers, Onions, Basil

HONEY NUT SQUASH 8.5
Black Garlic Aioli, Pumpkin Seeds

ZUCCHINI BUÑUELOS 8.5
Dill, Lemon

WHIPPED SHEEP'S CHEESE 9.5
Truffle Honey, Focaccia

HUMMUS 7.5
Wild Mushrooms, Urfa Butter

PATATAS BRAVAS 8
Salsa Brava, Garlic Aioli

POTATO TORTILLA* 7.5
Chive Sour Cream

BOQUERONES 7
Castelvetrano Olives, Orange Zest, Piquillos

GAMBAS AL AJILLO 10.5
Guindilla Pepper, Scallions, Garlic

SWORDFISH A LA PLANCHA 15.5
Bagna Cauda

STEAMED MUSSELS 13.5
Cava, Tarragon, Lemon

PULPO GALLEGO 15.5
Potatoes, Pimentón Vinaigrette

CHICKEN THIGH 10.5
Aji Verde

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

PORK BELLY 10.5
Cherry Pepper Chimichurri

BACON-WRAPPED DATES 8
Valdeón Mousse

HANGER STEAK 18
Green Chimichurri

SALADS

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

HEIRLOOM TOMATOES 10.5
Ajo Blanco, Piparras, Almonds

LARGE PLATES

BRUNCH FIDEOS 16.5
Chistorra, Pork Belly, Sunny Egg

CHICKEN PIMIENTOS 24.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 28.5
Carrots, Potatoes, Salsa Verde

PAELLA VERDURAS HALF / FULL 18 / 36
Sweet Corn, Okra, Cauliflower, Mushrooms

PAELLA MARISCOS 29 / 58
Calamari, Mussels, Shrimp

PAELLA SALVAJE 28 / 56
Chicken, Chorizo, Pork Belly, Chickpeas

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

DESSERTS

OLIVE OIL CAKE 10
Sea Salt

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE 10
Persimmon

FLAN CATALÁN 8

ARROZ CON LECHE 7
Marcona Almonds, Cinnamon

EXECUTIVE CHEF JUSTIN SAMSILL

*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>	5.5	11	44
2023	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	<i>Xarel-lo</i>	7	14	56
NV	Tierra Limpia, Brut Rosé , Penedès, Portugal	<i>Trepat</i>	6.5	13	52

WHITE

2025	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2025	Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2025	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
2024	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2025	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2023	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2025	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	48
2025	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2025	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2025	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48

ROSÉ & SKIN CONTACT

2024	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2024	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2024	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2025	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2026	No Es Pituko , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46

RED

2020	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2021	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2021	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6	12	48
2023	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2025	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
NV	Le Naturel Zero Zero Tinto , Navarra, Spain (Alcohol Free)	<i>Garnacha</i>	4.75	9.5	38
2021	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2024	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2023	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2025	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2024	La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	5	10	40
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
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>	6.75	13.5	54
2022	Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2025	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2022	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44
2023	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
Almacenista, ‘Gonzalez Obregon' , Lustau, 500mL	<i>Amontillado</i>	5.5	44
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	10	60
Península , Lustau, 750mL	<i>Amontillado</i>	6	48
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

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

WINE FLIGHTS

3 Half Glasses

TRUST FALL Tell us what you love and we’ll take it from there. Three custom pours, tailored to your taste.	18.5
BIO-CURIOUS Diorama / Sotabosc / Biografico Many of our wines use Biodynamic farming practices, here are three incredible examples	16
HELLO, OLD FRIEND BarCava / 1752 Gran Tradicion / Quieto Gran Corte Some relationships are worth celebrating. Wines and people who helped shape our list.	17.5

COCKTAILS

BLOODY MARY Deep Ellum Vodka, Housemade Bloody Mary Mix	11
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MIMOSA Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon	11
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BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	8
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	9
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PASSENGER PRINCESS Prairie Organic Vodka, Strawberry Infused Cappelletti, Lemon, Sparkling Water, Love Potion Bitters	13.5
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GIN & JUS Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn, Ginger	12
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DOS PENÍNSULAS Libélula Joven Tequila, Peninsula Palo Cortado Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	14
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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	12.5
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BOURBON SPICE RACK Henry McKenna Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
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IPANEMA P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	13
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MR. ROGERS Fig-Infused Redemption Rye, El Bandarra Vermouth, Los Arcos Amontillado, Lemon	14
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GINTONICS

Inspired by three of Spain’s most iconic regions.	15
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CATALAN Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
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VALENCIAN Paco Pepe Andalucian Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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SANGRIA

WHITE OR RED 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

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT	8
Estrella Galicia, Lager—Spain	8.5
Peroni, Lager—Italy	9
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Wild Acre, Texas Blonde—TX	8
Martin House, True Love Raspberry Sour—TX	8.5
Hitachino, Nest White—Japan	14
Deep Ellum, IPA—TX	8
Founders, All Day IPA—MI	7
Lagunitas, Maximus IPA—CA	8.5
Lone Pint, Yellow Rose IPA—TX	12
Manhattan Project, Half Life Hazy IPA—TX	8.5
Isastegi, Sagardo Natural Cider (750mL)—Spain	28