

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

FUET

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

'NDUJA

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

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

BASQUE SALAMI

Chicago, US
Berkshire Pork Peppery, Fruity

CHORIZO PICANTE

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

DÉLICE DE BOURGOGNE

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

CABRA ROMERO

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

MAHÓN

Castilla-La Mancha, 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

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

AGED MAHÓN

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

DRUNKEN GOAT

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

JAMÓN MANGALICA

Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture
Fed Mangalica. Marbled, Tender, Nutty

WAGYU CECINA

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

QUESO DE TRUFA

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

APERITIVO BOARD

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

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

TAPAS

HOUSE MADE FOCACCIA

Rosemary, Sea Salt

STEAK & EGG

Red Chimichurri

SERRANO BENEDICT

Hollandaise

BROCCOLINI BENEDICT

Piquillos, Hollandaise

MANGALICA ESTRELLADOS

Fries, Guindilla Peppers, Egg, Aioli

BACON

Fig Mostarda

SPINACH FRITTATA

Sheep's Cheese

OLIVE OIL PANCAKES

Cinnamon Butter, Maple Syrup

CRISPY SUNCHOKES

Salsa Verde

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

ROASTED BEETS

Ajo Blanco, Hazelnut Oil

ROASTED CARROTS

Pistachio Pesto, Lemon Zest

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

CHAMPIÑONES A LA PLANCHA

Black Garlic Aioli, Chives

BROCCOLINI

Harissa, Garlic

HUMMUS

Wild Mushrooms, Scallions, Urfa Biber

SWEET POTATOES

Chermoula

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

MARINATED BOQUERONES

Piparras, Castelvetro Olives

SEARED SCALLOPS

Pepita Romesco Sauce

REDFISH A LA PLANCHA

Vizcaina

MUSSELS

Salsa Verde

GRILLED PULPO

Mojo Rojo, Fingerling Potatoes

CHICKEN PINTXO

Dill Aioli

BACON-WRAPPED DATES

Valdeón Mousse

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

SPICED BEEF EMPANADAS

Red Pepper Sauce

HANGER STEAK

Carrot Mojo

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

KALE SALAD

Anchovies Dressing, Migas, Manchego Cheese

LARGE PLATES

EGG PAELLERA

Gaucha Sausage, Potatoes

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

Mojo Rojo, Fingerling Potatoes

PAELLA VERDURAS

Broccolini, Brussels Sprouts, Peppers, Cauliflower,
Mojo Verde

PAELLA MARISCOS

Shrimp, Mussels, Calamari

PAELLA SALVAJE

Rabbit, Chicken, Pork, Ferradura Beans

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork, Gaucha Sausage

DESSERTS

OLIVE OIL CAKE

Sea Salt

FLAN CATALÁN

ARROZ CON LECHE

Coconut Milk, Cinnamon

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE

Poached Apples

EXECUTIVE CHEF THOMAS LACZYNSKI EXECUTIVE SOUS CHEF SANTOS MENCHU

*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 | Rezabal , Getariako Txakolina, Spain | <i>Hondarribi Zuri</i> | 3oz | 6oz | bottle |
| 2024 | Mila , Rías Baixas, Spain | <i>Albariño</i> | 6 | 12 | 48 |
| 2024 | Menade , Rueda, Spain | <i>Verdejo</i> | 6 | 12 | 48 |
| 2024 | Le Naturel , Navarra, Spain | <i>Garnacha Blanca</i> | 5 | 10 | 40 |
| 2023 | B.R.O.T., Blanc Inicial , Penedès, Spain | <i>Xarel-lo, Riesling</i> | 6.25 | 12.5 | 50 |
| 2024 | Pinord, Diorama , Penedès, Spain | <i>Xarel-lo</i> | 4.75 | 9.5 | 38 |
| 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> | 5.5 | 11 | 44 |
| 2025 | Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay | <i>Chardonnay</i> | 5 | 10 | 40 |
| 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 |
| 2023 | Von Winning 'Winnings' , Pfalz, Germany | <i>Riesling</i> | 6.5 | 13 | 52 |
| NV | Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free) | <i>Riesling</i> | 4.75 | 9.5 | 38 |

ROSÉ & SKIN CONTACT

| | | | | | |
|------|---|---------------------------|------|------|--------|
| 2024 | Familia Schroeder, Saurus , Patagonia, Argentina | <i>Pinot Noir</i> | 3oz | 6oz | bottle |
| 2024 | Liquid Geography , Bierzo, Spain | <i>Mencia</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> | 7 | 14 | 56 |
| 2021 | Bardos, Viñedos de Altura , Ribera Del Duero, Spain | <i>Tempranillo</i> | 6 | 12 | 48 |
| 2024 | Glup Glup , Cariñena, Spain | <i>Tempranillo</i> | 6.5 | 13 | 52 |
| 2022 | Azul y Garanza , Navarra, Spain | <i>Garnacha</i> | 4.5 | 9 | 36 |
| 2021 | Alberto Orte, A Portela , Valdeorras, Spain | <i>Tempranillo</i> | 4.75 | 9.5 | (L) 53 |
| 2024 | Sotabosc , Montsant, Spain | <i>Mencia</i> | 6.5 | 13 | 52 |
| 2024 | Vins de Pedra, Negre de Folls , Conca De Barberá | <i>Garnacha, Cariñena</i> | 6 | 12 | 48 |
| 2023 | La Vinyeta, Bongo* , Emporda Spain | <i>Trepat Blend</i> | 5.5 | 11 | 44 |
| 2021 | Península, Vino de Montaña , Sierra De Gredos, Spain | <i>Monastrell</i> | 5 | 10 | 40 |
| 2022 | Uva de Vida, Biográfico , Toledo, Spain | <i>Garnacha, Piñuela</i> | 6 | 12 | 48 |
| 2021 | Coster dels Olivers , Priorat, Spain | <i>Tempranillo, Graciano</i> | 7 | 14 | 56 |
| 2020 | Gota, Bergamota , Dão, Portugal | <i>Cariñena, Garnacha</i> | 7.5 | 15 | 60 |
| 2023 | Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled | <i>Touriga Nacional Blend</i> | 6.25 | 12.5 | 50 |
| 2023 | Quieto, Gran Corte , Mendoza, Argentina | <i>Baga</i> | 5.5 | 11 | (L) 62 |
| 2022 | Peñalolen , Maipo, Chile | <i>Cabernet Franc, Malbec</i> | 6.5 | 13 | 52 |
| 2022 | Polkura , Colchagua, Chile | <i>Cabernet Sauvignon</i> | 6.75 | 13.5 | 54 |
| 2024 | Casas del Bosque , Casablanca, Chile | <i>Syrah</i> | 6.5 | 13 | 52 |
| 2022 | Garage Wine Company, Revival , Maule, Chile | <i>Pinot Noir</i> | 7 | 14 | 56 |
| 2022 | Alto de la Ballena , Maldonado, Uruguay | <i>País</i> | 5.75 | 11.5 | 46 |
| 2022 | Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon | <i>Cabernet Franc Blend</i> | 5.5 | 11 | 44 |
| | | <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 |
| Península , Lustau, 750mL | <i>Amontillado</i> | 14 | 56 |
| 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 |
| Nectar , Gonzalez Byass, 375mL | <i>Pedro Ximénez</i> | 9 | 72 |
| Solera 1927 , Alvear, 375mL | <i>Pedro Ximénez</i> | 9 | 36 |
| | | 15 | 60 |

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / 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)

ACID TRIP Bico Amarelo / B.R.O.T. / Baga Novo 16
High. Acid. Wines.

BIO-CURIOUS Diorama / Uva De Vida / Clos Lojen 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

NEW WORLD, OLD SCHOOL Cerro Chapeu Chardonnay / Saurus Rosé / Revival País 14.5
Blurring the lines between the old and new worlds. South American wines with a classic, traditional style



COCKTAILS

MIMOSA 11
Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon

BLOODY MARY 11
Reyka Vodka, Housemade Bloody Mary Mix

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

PICA PICA 12.5
Reyka Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño

GIN & JUS 11
Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn, Ginger

DOS PENÍNSULAS 13
Libélula Joven Tequila, Lustau Palo Cortado, Lemon, Agave, Nutmeg

ALEBRIJES 13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders

SIDE HUSTLE 13
Raynal VSOP Brandy, Benedictine, Pineapple, Lemon, Barcava

BOURBON SPICE RACK 13
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

IPANEMA 13
P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

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
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

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, Peach Nectar, Grapefruit 13 52

BEER

DRAFT caña doble
Estrella Galicia, Lager—Spain 4.25 8.5
Real Ale Brewing Co., Axis IPA—TX 3.75 7.5
Revolver, Blood & Honey Wheat—TX 4.25 8.5

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 7
903 Brewers, Cerveza Por Favor—TX 7.5
Community Beer Co., Texas Lager—TX 7
Peroni, Lager—Italy 8.5
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5
Avery, Island Rascal, Passion Fruit Witbeir—CO 9.5
Dogfish Head, Sea Quench Sour—DE 8.5
Hitachino, Nest White—Japan 14
Saint Arnold, Fancy Lawnmower Kölsch—TX 7.5
Founders, All Day IPA—MI 6.5
Lagunitas, Maximus IPA—CA 8
Deep Ellum, IPA—TX 7.5
Lone Pint, Yellow Rose IPA—TX 12
Isastegi, Sagardo Natural Cider (750mL)—Spain 28
Oak Highland Brewing, Freaky Deaky Belgian Tripel—TX 10.5
Austin Eastciders, Original Dry Cider—TX 7.5