

# 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

#### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

#### 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

#### 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

#### 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

#### 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

*Fuet, Speck, Mahón, Idiazábal, Guindilla Peppers, Marcona Almonds, Olives, 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

#### TORRIJAS

Poached Apples

#### CRISPY SUNCHOKES

Salsa Verde

#### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

#### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

#### ROASTED BEETS

Ajo Blanco, Hazelnut Oil

#### HARICOT VERTS

Salsa Verde, Fresno

#### GRILLED ASPARAGUS

Pistachio Pesto, Lemon Zest

#### CHAMPIÑONES A LA PLANCHA

Black Garlic Aioli, Chives

#### ROASTED CARROTS

'Nduja, Whipped Feta, Almonds

#### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

#### PAN CON TOMATE

Olive Oil, Garlic

#### WHIPPED SHEEP'S CHEESE

Truffle Agave, Pimentón

#### HUMMUS

Wild Mushrooms, Scallions, Urfa Biber

#### SWEET POTATOES

Chermoula

#### POTATO TORTILLA

Chive Sour Cream

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

#### MARINATED BOQUERONES

Piparras, Castelvtrano Olives

#### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

#### 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

#### CHISTORRA W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

#### HANGAR 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

			3oz	6oz	bottle
NV	<b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	5.5	11	44
2023	<b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain	<i>Xarel-lo</i>	7	14	56
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain	<i>Trepat</i>	6.5	13	52

## WHITE

			3oz	6oz	bottle
2024	<b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2024	<b>Columna</b> , Rías Baixas, Spain	<i>Albariño</i>	7	14	56
2024	<b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6	12	48
2024	<b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2023	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2024	<b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2024	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Macabeo</i>	7	14	56
2021	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
2024	<b>Bico Amarelo</b> , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2024	<b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2025	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2024	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2024	<b>Mary Taylor, Clara Sala</b> , Sicily, Italy	<i>Grillo</i>	6	12	48
2023	<b>Von Winning 'Winnings'</b> , Pfalz, Germany	<i>Riesling</i>	6.5	13	52
NV	<b>Leitz, Eins Zwei Zero</b> , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	4.75	9.5	38

## ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2024	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2024	<b>Liquid Geography</b> , Bierzo, Spain	<i>Mencia</i>	5.5	11	44
2024	<b>Christophe Avi</b> , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2023	<b>No Es Pituko</b> , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46

## RED

			3oz	6oz	bottle
2019	<b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2021	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	<i>Tempranillo</i>	6	12	48
2021	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2024	<b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2022	<b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5 (L)	53
2021	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	<i>Mencia</i>	6.5	13	52
2024	<b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2024	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2023	<b>La Vinyeta, Bongo*</b> , Emporda Spain	<i>Monastrell</i>	5	10	40
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2022	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2020	<b>Gota, Bergamota</b> , Dão, Portugal	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2023	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11 (L)	62
2023	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	<b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2022	<b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2024	<b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	<i>País</i>	5.75	11.5	46
2022	<b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44
2022	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

# SHERRY

## DRY

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

## SWEET

			3oz	bottle
	<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
	<b>Bodegas Gómez Nevado</b> , 750mL	<i>Abocado</i>	10	80
	<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
	<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	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 / Sotabosc 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**  
Rioja Wine, Elderflower, Citrus Infused 10.5  
Dark Rum, Guava Nectar 38

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

# BEER

**DRAFT**  
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