

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

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

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

BASQUE SALAMI
Chicago, US
Berkshire Pork Peppery, Fruity

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

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

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

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

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

CAÑA DE CABRA
Murcia, ES
Soft-Ripened, Goat’s Milk, Aged 21 Days. Creamy, Mild

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

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

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

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

AGED MAHÓN
Islas Baleares, ES
Hard, Cow’s Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp

JAMÓN MANGALICA 15
Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

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

Jamón Serrano, Chorizo Picante, Aged Mahón, Manchego, Pickled Vegetables, Olives, Patatas Bravas

TAPAS

HOUSE MADE FOCACCIA 4
Rosemary, Sea Salt

STEAK & EGG 15.5
Red Chimichurri

SERRANO BENEDICT 9.5
Hollandaise

BACON 10.5
Membrillo Glaze

ASPARAGUS BENEDICT 8.5
Piquillos, Hollandaise

TORRIJAS 8
Strawberries

OLIVE OIL PANCAKES 8.5
Cinnamon Butter, Maple Syrup

SPINACH FRITTATA 11.5
Sheep’s Cheese

BEETS CARPACCIO 8.5
Orange, Olive Oil, Sea Salt

MANGALICA ESTRELLADOS 11.5
Fries, Guindilla Peppers, Egg, Aioli

MARINATED OLIVES & GIARDINIERA 6
Thyme, Lemon Zest

ROASTED CAULIFLOWER 9.5
Spiced Yogurt, Mint

SEARED ARTICHOKE 10.5
Giardiniera, Cherry Pepper

ASPARAGUS 9.5
Charred Lemon Caper Vinaigrette

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

SUGAR SNAP PEAS 8
Harissa, Garlic

CHAMPIÑONES A LA PLANCHA 10.5
Black Garlic Aioli, Chives

ROASTED CARROTS 8.5
Pistachio Pesto, Lemon Zest

EGGPLANT CAPONATA 6.5
Bell Peppers, Balsamic, Basil

QUESO A LA PLANCHA 9.5
Caña De Cabra, Membrillo

HUMMUS 7.5
Piquillo Peppers,Onions

HOUSE-MADE RICOTTA 10
Maple, Focaccia

POTATO TORTILLA 7.5
Chive Sour Cream

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

MARINATED BOQUERONES 8.5
Radish, Cucumbers

REDFISH A LA PLANCHA 15.5
Puttanesca

MUSSELS 13.5
Saffron Sofrito, Chorizo

GAMBAS AL AJILLO 10.5
Guindilla Pepper, Scallions, Garlic

GRILLED PULPO 15.5
Mojo Rojo, Fingerling Potatoes

CHICKEN PINTXO 10.5
Dill Aioli

BACON-WRAPPED DATES 8.5
Valdeón Mousse

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

SALADS

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

BROCCOLI 9.5
Mojo Verde, Manchego, Serrano

KALE SALAD 10
Lemon Caper Vinaigrette, Hazelnut Picada

LARGE PLATES

EGG PAELLERA 16
Gaucho Sausage, Chorizo, Potatoes

CHICKEN PIMIENTOS 24.5
Potatoes, Lemon, Hot Cherry Peppers

PAELLA VERDURAS HALF / FULL 18 / 36
Cauliflower, Brussels Sprouts, Peppers, Mojo Verde

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

PAELLA SALVAJE 28 / 56
Chicken, Gaucho, Chorizo, Chickpeas

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

DESSERTS

ARROZ CON LECHE 10
Marcona Almonds, Blueberries

FLAN CATALÁN 8

OLIVE OIL CAKE 10
Sea Salt

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE 10
Blueberries compote

EXECUTIVE CHEF THOMAS LACZYNSKI | 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
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	7	14	56
NV	Tierra Limpia, Brut Rosé Penedès, Portugal	<i>Trepat</i>	6.5	13	52

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2023	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2022	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2023	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
2023	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.5	11	44
2023	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2023	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2023	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2022	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	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
2023	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	6.5	13	52
2022	Azul y Garanza , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5 (L)	53
2023	Sotabosc , Montsant, Spain	<i>Mencía</i>	6.5	13	52
2023	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
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2022	Filipe Ferreira , Douro, Portugal	<i>Bobal</i>	6	12	48
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2023	Belinda , Mendoza, Argentina – Served Chilled	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2020	Peñalolen , Maipo, Chile	<i>Bonarda, Pedro Ximénez</i>	5	10	40
2021	Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2023	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
2018	Alto de la Ballena , Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
2021	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>Palo Cortado</i>	14	56
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	9	72
Asuncion , Alvear, 375mL	<i>Oloroso</i>	13	52
		13.5	54

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
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		
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)		13.5
BIO-CURIOUS Diorama / Abisso / Clos Lojen Many of our wines use Biodynamic farming practices, here are three incredible examples		16
ACID TRIP Asnella / B.R.O.T. / Belinda High. Acid. Wines.		16
NEW WORLD, OLD SCHOOL Cerro Chapeu Chardonnay / Saurus Rosé / Revival País Blurring the lines between the old and new worlds. South American wines with a classic, traditional style.		14.5

COCKTAILS

MIMOSA Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach Grapefruit Or Guava-Lavender-Lemon		11
BLOODY MARY Reyka Vodka, Housemade Bloody Mary Mix		11
BEEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf		7
TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint		8
PICA PICA Reyka Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño		12.5
GIN & JUS Hayman's London Dry Gin, Lime, Green Grape, Pink Peppercorn, Ginger		11
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		13.5
SIDE HUSTLE Raynal VSOP Brandy, Bénédictine, Pineapple, Lemon, Barcava		13
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
LAIRD'S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters		14.5
GIN TONICS 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		
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
DRAFT Estrella Galicia, Lager—Spain Real Ale Brewing Co., Axis IPA—TX Revolver, Blood & Honey Wheat—TX	caña	doble
	4.25	8.5
	3.75	7.5
	4.25	8.5
BOTTLES & CANS Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 903 Brewers, Cerveza Por Favor—TX Peroni, Lager—Italy Community Beer Co., Texas Lager—TX Estrella Damm, Daura Gluten-Free Lager—Spain Avery, Island Rascal, Passion Fruit Witbeir—CO Dogfish Head, Sea Quench Sour—DE Wild Acre, Texas Blonde—TX Hitachino, Nest White—Japan Saint Arnold, Fancy Lawnmower Kölsch—TX Founders, All Day IPA—MI Lagunitas, Maximus IPA—CA Deep Ellum, IPA—TX Lone Pint, Yellow Rose IPA—TX Isastegi, Sagardo Natural Cider (750mL)—Spain Oak Highland Brewing, Freaky Deaky Belgian Tripel—TX Austin Eastciders, Original Dry Cider—TX		
		7
		7.5
		8.5
		7
		8.5
		9.5
		8.5
		7.5
		14
		7.5
		6.5
		8
		7.5
		12
		28
		10.5
		7.5