

# 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

#### 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

#### 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

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

### TAPAS

#### HOUSE MADE FOCACCIA

Rosemary, Sea Salt

4

#### LABNEH

Ramp Zhug, Lavash

11

#### STEAK & EGG\*

Red Chimichurri

15.5

#### HUMMUS

Wild Mushrooms, Scallions, Urfa Biber

7.5

#### SERRANO BENEDICT

Hollandaise

9.5

#### PAN CON TOMATE

Olive Oil, Garlic

7

#### ASPARAGUS BENEDICT

Piquillos, Hollandaise

8.5

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

#### MANGALICA ESTRELLADOS

Fries, Guindilla Peppers, Egg, Aioli

11.5

#### POTATO TORTILLA

Chive Sour Cream

7.5

#### SPINACH FRITTATA

Feta Cheese

11.5

#### MARINATED BOQUERONES

Piparras, Castelvetroano Olives

8.5

#### OLIVE OIL PANCAKES

Cinnamon Butter, Maple Syrup

8.5

#### SALMON

Puttanesca

15.5

#### TORRIJAS

Strawberries

8

#### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

10.5

#### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6

#### LOCAL PRAWNS

Red Chimichurri

16.5

#### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

#### MUSSELS

Aji Amarillo

13.5

#### BEEF STEAK TOMATO

Sumac, Crisp Garlic, Olive Oil

7.5

#### CHICKEN THIGH

Aji Verde

10.5

#### BEEF CARPACCIO

Orange, Olive Oil, Sea Salt

9

#### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

#### HARICOT VERTS

Salsa Verde, Fresno

8.5

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

#### ROASTED CAULIFLOWER

Toum, Manchego

9.5

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

#### GRILLED ASPARAGUS

Pistachio Pesto, Lemon Zest

10

#### CHISTORRA W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

10.5

#### ZUCCHINI A LA PLANCHA

Romesco

8.5

#### BACON-WRAPPED DATES

Valdeón Mousse

8.5

#### ROASTED CARROTS

'Nduja, Whipped Feta, Almonds

9.5

#### PORK BELLY

Membrillo Mostarda

10.5

#### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

6.5

#### HANGAR STEAK\*

Green Chimichurri

15.5

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

#### WATERMELON SALAD

Feta, Olives, Mint

10

### LARGE PLATES

#### EGG PAELLERA

Gaucha Sausage, Potatoes

16

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

24.5

#### WHOLE ROASTED BRANZINO

Mojo Rojo, Fingerling Potatoes

28.5

HALF / FULL

#### PAELLA VERDURAS

Ferradura Beans, Peppers, Onions, Cauliflower, Garlic Aioli

18 / 36

#### PAELLA MARISCOS

Shrimp, Mussels, Calamari, Clams

29 / 58

#### PAELLA SALVAJE

Rabbit, Chicken, Pork, Ferradura Beans

28 / 56

#### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Pork, Gaucha Sausage

33 / 66

### DESSERTS

#### OLIVE OIL CAKE

Sea Salt

10

#### BASQUE BURNT CHEESECAKE

Strawberries, Mint

10

#### FLAN CATALÁN

8

#### ARROZ CON LECHE

Coconut Milk, Cinnamon

10

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

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

## WHITE

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

## ROSÉ & SKIN CONTACT

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

## RED

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

# SHERRY

## DRY

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

## SWEET

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

# WINE FLIGHTS

3 Half Glasses

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

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

**BEEES & BAYS** (No ABV) 8  
Lime, Salted Honey Syrup, Cardamom Bitters  
Sparkling Water, Torched Bay Leaf

**TEA TIME** (No ABV) 9  
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** 12  
Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger

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

**ALEBRIJES** 14  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders

**SIDE HUSTLE** 12.5  
Lustau Solera Reserva Brandy, Bénédictine, 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 Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary

**VALENCIAN**  
Paco Pepe Andalucían Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme

**GALICIAN**  
Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

# SANGRIA

**RED OR WHITE 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  
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