

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

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

SALCHICHÓN DE VIC

Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

FUET

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

CHORIZO PICANTE

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

'NDUJA

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

DRUNKEN GOAT

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

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

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

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

SMOKIN' GOAT

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

JAMÓN IBÉRICO

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

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

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

TAPAS

OLIVE OIL PANCAKES

Cultured Or Whipped Butter, Maple Syrup

TORRIJAS

Strawberries

VEGETABLE BENEDICT

Vegetable(S) Will Vary, Hollandaise

JAMÓN SERRANO BENEDICT

Pan Con Tomato, Hollandaise, Pimentón

CHORIZO MIGAS

Sunny Side Up Egg, Sofrito

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

EGGPLANT CAPONATA

Bell Peppers, Onions, Basil

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

ROASTED CAULIFLOWER

Green Goddess Sauce

MUSHROOMS A LA PLANCHA

Salsa Verde

CARROTS

Mojo Verde

QUESO A LA PLANCHA

Caña De Cabra, Membrillo

PAN CON TOMATE

Heirloom Tomato, Sherry

HUMMUS

Wild Mushrooms, Urfa Biber

WHIPPED RICOTTA

Texas Honey, Bee Pollen, Focaccia

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

BOQUERONES

Castelvetrano Olives, Orange Zest, Piquillos

STEAMED MUSSELS

Saffron Sofrito

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

SALMON CRUDO*

Aji Amarillo, Radish, Cilantro

GRILLED OYSTERS

Harissa, Sherry Vinegar

REDFISH A LA PLANCHA

Vizcaina

PULPO GALLEGO

Potatoes, Pimentón Vinaigrette

CHICKEN THIGH

Aji Verde

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

SPICED BEEF EMPANADAS

Red Pepper Sauce

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

BABY KALE SALAD

Cranberries, Marcona Almonds, Feta, Onions

BEETS

Ajo Blanco

LARGE PLATES

BRUNCH FIDEOS

Chistorra, Pork Belly, Sunny Egg

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

PAELLA VERDURAS

Mushrooms, Cauliflower, Green Beans, Peppers, Garlic Aioli

PAELLA MARISCOS

Calamari, Mussels, Shrimp

PAELLA SALVAJE

Chicken, Chorizo, Pork Belly, Chickpeas

DESSERTS

FLAN CATALÁN

8

OLIVE OIL CAKE

Sea Salt 10

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble 9

BASQUE BURNT CHEESECAKE

Luxardo Cherries 10

ARROZ CON LECHE

Marcona Almonds, Cinnamon 7

EXECUTIVE CHEF EMILIO GARCIA EXECUTIVE SOUS CHEF KANE LANORE

*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	Xarel-lo Blend	3oz	6oz	bottle
NV	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	Xarel-lo	7	14	56
NV	Tierra Limpia, Brut Rosé , Penedès, Portugal	Trepat	6.5	13	52

WHITE

2023	Mila , Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2023	Menade , Rueda, Spain	Verdejo	6	12	48
2024	Le Naturel , Navarra, Spain	Garnacha Blanca	5	10	40
2023	Pinord, Diorama , Penedès, Spain	Xarel-lo	4.75	9.5	38
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	Xarel-lo, Riesling	6.25	12.5	50
2023	Orto Vins, Les Argiles , Montsant, Spain	Macabeo	7	14	56
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	Pedro Ximénez	6	12	48
2023	Bico Amarelo , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	4.5	9	36
2024	Aylin , San Antonio, Chile	Sauvignon Blanc	5.5	11	48
2025	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	5	10	40
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13	52
2023	Von Winning 'Winnings' , Pfalz, Germany	Riesling	6.5	13	52

ROSÉ & SKIN CONTACT

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

RED

2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	3oz	6oz	bottle
2021	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	7	14	56
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	6	12	48
2024	Glup Glup , Cariñena, Spain	Tempranillo	6.5	13	52
NV	Le Naturel Zero Zero Tinto , Navarra, Spain (Alcohol Free)	Garnacha	4.5	9	36
2022	Azul y Garanza , Navarra, Spain	Garnacha	4.75	9.5	38
2019	Alberto Orte, A Portela , Valdeorras, Spain	Tempranillo	4.75	9.5 (L)	53
2024	Sotabosc , Montsant, Spain	Mencia	6.5	13	52
2021	Coster dels Olivers , Priorat, Spain	Garnacha, Cariñena	6	12	48
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	Cariñena, Garnacha	7.5	15	60
2023	La Vinyeta, Bongo* , Emporda, Spain	Trepat Blend	5.5	11	44
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	Monastrell	5	10	40
2022	Uva de Vida, Biográfico , Toledo, Spain	Garnacha, Piñuela	6	12	48
2020	Gota, Bergamota , Dão, Portugal	Tempranillo, Graciano	7	14	56
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	Touriga Nacional Blend	6.25	12.5	50
2022	Quieto, Gran Corte , Mendoza, Argentina	Baga	5.5	11 (L)	62
2022	Peñalolen , Maipo, Chile	Cabernet Franc, Malbec	6.5	13	52
2021	Polkura , Colchagua, Chile	Cabernet Sauvignon	6.75	13.5	54
2023	Casas del Bosque , Casablanca, Chile	Syrah	6.5	13	52
2022	Garage Wine Company, Revival , Maule, Chile	Pinot Noir	7	14	56
2020	Alto de la Ballena , Maldonado, Uruguay	País	5.75	11.5	46
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Cabernet Franc Blend	5.5	11	44
		Cabernet Blend	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	Fino	3oz	bottle
La Cigarrera , 375mL	Manzanilla	5.5	44
Almacenista, 'Gonzalez Obregon' , Lustau, 500mL	Amontillado	8.5	34
Los Arcos , Lustau, 750mL	Amontillado	10	60
Carlos VII , Alvear, 375mL	Amontillado	6	48
Península , Lustau, 750mL	Amontillado	14	56
15 Años , El Maestro Sierra, 375mL	Palo Cortado	9	72
Asuncion , Alvear, 375mL	Oloroso	13	52
	Oloroso	13.5	54

SWEET

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

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

BIO-CURIOUS Diorama / Sotabosc / Biografico
Many of our wines use Biodynamic farming practices, here are three incredible examples 16

NEW WORLD, OLD SCHOOL Cerro Chapeau Chardonnay / Saurus Pinot Noir Rose / Revival Pais
3 wines from the New World with "Old School" classic character 14.5



COCKTAILS

BLOODY MARY 11
Deep Ellum Vodka, Housemade Bloody Mary Mix

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

BEES & 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 Andalucian 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 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

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 7

Wild Acre, Texas Blonde—TX 7.5

Peroni, Lager—Italy 8.5

Martin House, True Love Raspberry Sour—TX 8

Hitachino, Nest White—Japan 14

Deep Ellum, IPA—TX 7.5

Founders, All Day IPA—MI 6.5

Lagunitas, Maximus IPA—CA 8

Lone Pint, Yellow Rose IPA—TX 12

Manhattan Project, Half Life Hazy IPA—TX 8

Austin Eastciders, Original Dry Cider—TX 7.5

Isastegi, Sagardo Natural Cider (750mL)—Spain 28