

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
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

SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, 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 Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	15
SALAME DI MANZO Illinois, US Wagyu Beef, Black Pepper	14
QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep’s Milk, Cured 4 Months, Black Truffle. Savory, Piquant	8.5
APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28
<i>Jamón Serrano, Chorizo Picante, Mahón, Manchego, Pickled Vegetables, Olives, Marcona Almonds, Patatas Bravas</i>	

TAPAS

HOUSE MADE FOCACCIA Rosemary, Sea Salt	4
STEAK & EGG Red Chimichurri	15.5
SERRANO BENEDICT Hollandaise	9.5
BACON Membrillo Glaze	10.5
ASPARAGUS BENEDICT Piquillos, Hollandaise	8.5
TORRIJAS Strawberries	8
OLIVE OIL PANCAKES Cinnamon Butter, Maple Syrup	8.5
SPINACH FRITTATA Sheep’s Cheese	11.5
MANGALICA ESTRELLADOS Fries, Guindilla Peppers, Egg, Aioli	11.5
BEETS CARPACCIO Orange, Olive Oil, Sea Salt	8.5
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6
SEARED ARTICHOKEs Giardiniera, Cherry Pepper	10.5
ASPARAGUS Charred Lemon Caper Vinaigrette	9.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5
HOUSE-MADE RICOTTA Texas Honey, Bee Pollen, Focaccia	10
SUGAR SNAP PEAS Harissa, Garlic	8
CHAMPIÑONES A LA PLANCHA Black Garlic Aioli, Chives	10.5
ROASTED CARROTS Pistachio Pesto, Lemon Zest	8.5
HUMMUS Piquillo Peppers, Onions	7.5

EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	6.5
ROASTED CAULIFLOWER Spiced Yogurt, Mint	9.5
QUESO A LA PLANCHA Caña De Cabra, Membrillo	9.5
POTATO TORTILLA Chive Sour Cream	7.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5
GRILLED PULPO Mojo Rojo, Fingerling Potatoes	15.5
MARINATED BOQUERONES Radish, Cucumbers	8.5
HAMACHI CRUDO* Aji Amarillo, Red Onions	14.5
SEARED SCALLOPS Pepita Romesco Sauce	18
MUSSELS Saffron Sofrito, Chorizo	13.5
GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	10.5
CHICKEN PINTXO Dill Aioli	10.5
SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
BACON-WRAPPED DATES Valdeón Mousse	8.5
CHORIZO W/ SWEET & SOUR FIGS Sherry Vinegar, Garlic	10.5

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
KALE SALAD Anchovies Dressing, Migas, Manchego Cheese	10

LARGE PLATES

EGG PAELLERA Gaucho Sausage, Chorizo, Potatoes	16
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
	HALF / FULL
PAELLA VERDURAS Cauliflower, Brussels Sprouts, Peppers, Mojo Verde	18 / 36
PAELLA MARISCOS Clams, Shrimp, Mussels, Calamari	29 / 58
PAELLA SALVAJE Chicken, Gaucho, Chorizo, Chickpeas	28 / 56
PARRILLADA BARCELONA* Strip Steak, Chicken, Pork, Gaucho Sausage	33 / 66

DESSERTS

ARROZ CON LECHE ** Marcona Almonds, Blueberries	10
FLAN CATALÁN	8
OLIVE OIL CAKE Sea Salt	10
CHOCOLATE CAKE** Coffee Crème Anglaise, Almond Crumble	9
BASQUE BURNT CHEESECAKE Blueberries Compote	10

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.
Items marked with ** are related to tree nuts. 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>	5.5	11	44
				7	14	56
NV	Tierra Limpia, Brut Rosé	Penedès, Portugal	<i>Trepat</i>	6.5	13	52

WHITE

2023	Menade,	Rueda, Spain	<i>Verdejo</i>	3oz	6oz	bottle
				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	Iniceri, Abisso,	Sicily, Italy	<i>Catarratto</i>	6	12	48
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	Leitz, Feinherb,	Rheingau, 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

2022	Liquid Geography,	Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
				5.5	11	44
2022	Familia Schroeder, Saurus,	Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40

RED

2019	Nucerro, Reserva,	Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
				7	14	56
2020	Marqués de Tomares, Crianza,	Rioja, Spain	<i>Tempranillo</i>	6	12	48
2021	Bardos, Viñedos de Altura,	Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2023	Glup Glup,	Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2022	Azul y Garanza,	Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2017	Alberto Orte, A Portela,	Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2023	Sotabosc,	Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2023	Vins de Pedra, Negre de Folls,	Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2023	La Vinyeta, Bongo*,	Emporda Spain	<i>Monastrell</i>	5	10	40
2021	Península, Vino de Montaña,	Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2021	Uva de Vida, Biográfico,	Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2023	Bodegas Ponce, Clos Lojen,	Manchuela, Spain	<i>Bobal</i>	6	12	48
2022	Filipe Ferreira,	Douro, Portugal	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2023	Caves São João, Baga Novo,	Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
2020	Peñalolen,	Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2021	Polkura,	Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2023	Casas del Bosque,	Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2022	Garage Wine Company, Revival,	Maule, Chile	<i>País</i>	5.75	11.5	46
2018	Alto de la Ballena,	Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44
2021	Dom. des Tourelles, Bekaa Rouge,	Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

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

SWEET

East India Solera,	Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
			9	72
Nectar,	Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
Solera 1927,	Alvear, 375mL	<i>Pedro Ximénez</i>	15	60

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. / Baga Novo 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
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BLOODY MARY Reyka Vodka, Housemade Bloody Mary Mix	11
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BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
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PICA PICA Reyka Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
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GIN & JUS** Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	13.5
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SIDE HUSTLE Raynal VSOP Brandy, Bénédictine, Pineapple, Lemon, Barcava	13
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
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IPANEMA P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	13
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LAIRD’S WAY** Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5
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GINTONICS

Inspired by three of Spain’s most iconic regions.	15
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CATALAN Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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VALENCIAN Paco Pepe Andalucían Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
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SANGRIA

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

BEER

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	7
903 Brewers, Cerveza Por Favor—TX	7.5
Peroni, Lager—Italy	8.5
Community Beer Co., Texas Lager—TX	7
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