

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

Pais 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 IBÉRICO

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

STEAK & EGG*

Red Chimichurri

SERRANO BENEDICT

Hollandaise

ASPARAGUS BENEDICT

Piquillos, Hollandaise

JAMÓN IBERICO ESTRELLADOS

Fries, Guindilla Peppers, Egg, Aioli

SPINACH FRITTATA

Feta Cheese

BACON

Membrillo Glaze

OLIVE OIL PANCAKES

Cinnamon Butter, Maple Syrup

TORRIJAS

Strawberries

HOUSE MADE FOCACCIA

Rosemary, Sea Salt

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

BEET CARPACCIO

Oranges, Olive Oil, Sea Salt

CHAMPIÑONES A LA PLANCHA

Black Garlic Aioli, Chives

BEEF STEAK TOMATO

Sumac, Crisp Garlic, Olive Oil

HARICOT VERTS

Salsa Verde, Fresno

ROASTED CAULIFLOWER

Toum, Manchego

GRILLED ASPARAGUS

Pistachio Pesto, Lemon Zest

ROASTED CARROTS

’Nduja, Whipped Feta, Almonds

ZUCCHINI A LA PLANCHA

Romesco

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

HUMMUS

Wild Mushrooms, Scallions, Urfa Biber

WHIPPED GOAT CHEESE

Truffle Agave, Pimentón

PAN CON TOMATE

Olive Oil, Garlic

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

POTATO TORTILLA

Chive Sour Cream

MARINATED BOQUERONES

Piparras, Castelvetroano Olives

LOCAL PRAWNS

Red Chimichurri

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

MUSSELS

Aji Amarillo

CHICKEN THIGH

Aji Verde

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

SPICED BEEF EMPANADAS

Red Pepper Sauce

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

CHISTORRA W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

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.

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

WATERMELON SALAD

Feta, Olives, Mint

LARGE PLATES

EGG PAELLERA

Gaucha Sausage, Potatoes

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

PAELLA VERDURAS HALF / FULL

18 / 36

Ferradura Beans, Peppers, Onions, Cauliflower, Garlic Aioli

PAELLA MARISCOS

Shrimp, Mussels, Calamari

PAELLA SALVAJE

Rabbit, Chicken, Pork, Ferradura Beans

PARRILLADA BARCELONA*

33 / 66

Strip Steak, Chicken, Pork, Gaucha Sausage

DESSERTS

OLIVE OIL CAKE

Sea Salt

BASQUE BURNT CHEESECAKE

Strawberries, Mint

FLAN CATALÁN

ARROZ CON LECHE

Coconut Milk, Cinnamon

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

WINES BY THE GLASS

SPARKLING

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

WHITE

2024	Mila,	Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2024	Menade,	Rueda, Spain	<i>Verdejo</i>	6	12	48
2024	Le Naturel,	Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2024	Pinord, Diorama,	Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2023	B.R.O.T., Blanc Inicial,	Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2024	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
2024	Bico Amarelo,	Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2024	Aylin,	San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2025	Bodega Cerro Chapeu,	Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2024	1752 Gran Tradicion,	Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2024	Mary Taylor, Clara Sala,	Sicily, Italy	<i>Grillo</i>	6	12	48

ROSÉ & SKIN CONTACT

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

RED

2019	Nucerro, Reserva,	Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2022	Bardos, Viñedos de Altura,	Ribera Del Duero, Spain	<i>Tempranillo</i>	7	14	56
2024	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
2021	Alberto Orte, A Portela,	Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2023	Coster dels Olivers,	Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2024	Sotabosc,	Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2022	Uva de Vida, Biográfico,	Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2024	Vins de Pedra, Negre de Folls,	Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2021	Península, Vino de Montaña,	Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2020	Gota, Bergamota,	Dão, Portugal	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2023	Caves São João, Baga Novo,	Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
2023	Quieto, Gran Corte,	Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	Peñalolen,	Maipo, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2022	Polkura,	Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2025	Casas del Bosque,	Casablanca, Chile	<i>Pinot Noir</i>	7.25	14.5	58
2022	Garage Wine Company, Revival,	Maule, Chile	<i>País</i>	5.75	11.5	46
2022	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
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
Almacenista, ‘Cueva Jurado’,	Lustau, 500mL	<i>Amontillado</i>	14	56
Península,	Lustau, 750mL	<i>Amontillado</i>	14	84
15 Años,	El Maestro Sierra, 375mL	<i>Palo Cortado</i>	9	72
Asuncion,	Alvear, 375mL	<i>Oloroso</i>	13	52
		<i>Oloroso</i>	13.5	54

SWEET

East India Solera,	Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Bodegas Gómez Nevado,	750mL	<i>Abocado</i>	9	72
Nectar,	Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	10	80
Solera 1927,	Alvear, 375mL	<i>Pedro Ximénez</i>	9	36
			15	60

WINE FLIGHTS

3 Half Glasses				
BIO-CURIOUS	Diorama / Uva De Vida / Sotabosc			16
Many of our wines use Biodynamic farming practices, here are three incredible examples				
SHERRY SPECTRUM	La Cigarrera / Los Arcos / 15 Años			14
A progression of dry style sherries, from bright and saline to rich and oxidative.				
HELLO, OLD FRIEND	BarCava / 1752 Gran Tradicion / Quieto Gran Corte			17.5
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	

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	

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	

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	

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
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