

barcelona

BRUNCH

CHARCUTERIE & CHEESE

7 For One | 19.5 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	’NDUJA Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl	SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild	JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	14
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	WOOLY WOOLY Castilla-La Mancha, ES Aged 5 Months Semi Firm Sheep. Black Pepper, Garlic, Nutty	10
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	WAGYU CECINA Illinois, US Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky	14
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	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	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	26
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	<i>Patatas Bravas, Olives, Almonds, Guindilla Peppers, Mahón, Manchego, Fuet, Jamón Serrano</i>	
BASQUE SALAMI Illinois, US Berkshire Pork, Peppery, Fruity	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy			

TAPAS

GREEK YOGURT** Marcona Almonds, Blueberries, Mint	7	WHIPPED RICOTTA <i>Texas Creek</i> Honey, Fennel Pollen	10.5
OLIVE OIL PANCAKES Cinnamon Butter, Maple Syrup	8	POTATO TORTILLA Chive Sour Cream	7
VEGETABLE BENEDICT Spinach, Hollandaise, Mushrooms	7.5	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8
STEAK & EGGS* Red Chimichurri	14.5	HAMACHI CRUDO* Aji Amarillo, Radish, Cilantro	14.5
SERRANO BENEDICT Hollandaise	8.5	BOQUERONES Castelvetrano Olives, Orange Zest, Piquillos	7
MANGALICA ESTRELLADOS Hand-Cut Fries, Sunny Egg, Garlic Aioli	11	STEAMED MUSSELS Saffron Sofrito, Chorizo	14
CHORIZO MIGAS Sunny Side Up Egg, Sofrito	9.5	MAHI MAHI A LA PLANCHA Puttanesca	12.5
HOUSE MARINATED OLIVES Garlic, Thyme, Citrus, Giardiniera	5	GRILLED OYSTERS Harissa, Sherry Vinegar	14.5
PAN CON TOMATE Heirloom Tomato, Sherry	7	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	9.5
ROASTED CAULIFLOWER Green Goddess Sauce	8.5	CHICKEN THIGH Aji Verde	9.5
CANTALOUPE GAZPACHO Basil, Cucumbers	8.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
EGGPLANT CAPONATA Bell Peppers, Onions, Basil	5.5	BACON-WRAPPED DATES Valdeón Mousse	8
CARROTS Chermoula, Tahini Vinaigrette	8.5	CHORIZO W/ SWEET & SOUR FIGS Sherry Vinegar, Garlic	9
BROCCOLINI Caper Vinaigrette	9	PORK BELLY Cherry Pepper Chimichurri	10.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
HUMMUS Roasted Red Pepper	7.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8

SALADS

ENSALADA MIXTA Olives, Onions, Tomatoes, Little Gem Lettuce	9
KALE SALAD** Apricots, Orange, Almonds, Feta, Onions	10
WATERMELON SALAD Olives, Onions, Apple Cider Vinegar	8.5
BRUNCH FIDEOS Chorizo, Gaucho Sausage, Sunny Egg	14.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
WHOLE ROASTED BRANZINO Carrots, Potatoes, Salsa Verde	26.5

PAELLA VERDURAS Mushrooms, Asparagus, Carrots, Garlic Aioli	HALF / FULL 18 / 36
PAELLA SALVAJE Chicken, Chorizo, Gaucho Sausage, Chickpeas	28 / 56
PAELLA MARISCOS Calamari, Mussels, Clams, Shrimp	28 / 56
PARRILLADA BARCELONA* NY Strip Steak, Chicken, Gaucho Sausage, Pork Loin	31 / 62

DESSERTS

OLIVE OIL CAKE Sea Salt	9
BASQUE BURNT CHEESECAKE Blueberry Compote	10
CREPAS WITH SEASONAL FRUIT** Citrus Cream, Strawberries, Almonds	8.5
ARROZ CON LECHE Blueberry Compote, Cinnamon	7
CHOCOLATE CAKE** Coffee Crème Anglaise, Almond Crumble	9
FLAN CATALÁN	7

EXECUTIVE CHEF ELLIE HENDERSON | SOUS CHEF RICARDO CANALES

*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
NV	Tierra Limpia, Brut Rosé , Penedès, Portugal	<i>Trepat</i>	5.5	11	44
			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
2022	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	6	12	48
2022	Pinord, Diorama , Penedès, Spain	<i>Garnacha Blanca</i>	5	10	40
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021	Orto Vins, Les Argiles , Montsant, Spain	<i>Pedro Ximénez</i>	6	12	48
2022	Asnella , Vinho Verde, Portugal	<i>Macabeo</i>	7	14	56
2023	Aylin , San Antonio, Chile	<i>Arinto, Loureiro</i>	5.5	11	44
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Sauvignon Blanc</i>	5.5	11	44
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2022	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2023	Leitz, Feinherb , Rheingau, Germany	<i>Petit Manseng Blend</i>	6.5	13	52
NV	Leitz, Eins Zwei Zero (alcohol free) , Rheingau, Germany	<i>Riesling</i>	6.5	13	52
		<i>Riesling</i>	4.75	9.5	38

ROSÉ & SKIN CONTACT

2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	3oz	6oz	bottle
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	6	12	48
2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	5	10	40
			5.5	11	44

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
2022	Glup Glup , Cariñena, Spain	<i>Tempranillo</i>	6.5	13	52
2022	Azul y Garanza , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2016	Alberto Orte, A Portela , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2022	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Mencía</i>	6.5	13	52
2022	La Vinyeta, Bongo* , Emporda, Spain	<i>Trepat Blend</i>	5.5	11	44
2024	Sotabosc , Montsant, Spain	<i>Monastrell</i>	5	10	40
2022	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Bobal</i>	6	12	48
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Baga</i>	5.5	11	(L) 62
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2020	Peñalolen , Maipo, Chile	<i>Tempranillo, Graciano</i>	7	14	56
2022	Casas del Bosque , Casablanca, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2019	Polkura , Colchagua, Chile	<i>Pinot Noir</i>	7	14	56
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Syrah</i>	6.5	13	52
2022	Garage Wine Company, Revival , Maule, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
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
Almacenista, 'Gonzalez Obregon' , Lustau, 500mL	<i>Amontillado</i>	8.5	34
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	10	60
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	6	48
Península , Lustau, 750mL	<i>Amontillado</i>	14	56
Asuncion , Alvear, 375mL	<i>Palo Cortado</i>	9	72
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	13.5	54
	<i>Oloroso</i>	13	52

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
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
BIO-CURIOUS Diorama / Sotabosc / Biografico 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

COCKTAILS

BLOODY MARY Deep Ellum Vodka, Housemade Bloody Mary Mix		11
MIMOSA Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon		11
BEES & 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
FLOR DE SAL (Low ABV) La Cigarrera Manzanilla, Alma De Trabanco Cider Apéritif, Luxardo Maraschino, Lime, Lemon, Black Lava Salt Porrón For The Table 48		12
PICA PICA Reyka Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño		12.5
GIN & JUS** Paco Pepe Andalucian 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 Lustau Solera Reserva 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
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 Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass 10.5	pitcher 38
GUNS & ROSÉS Tierra Limpia Brut Rosé, Lillet Rosé, Deep Ellum Vodka, Peach Nectar, Grapefruit	glass 13	carafe 52
BEER		
BOTTLES & CANS		
Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT		7
Avery, Island Rascal, Passion Fruit Witbeir—CO		9.5
Manhattan Project, Half Life Hazy IPA—TX		8
Martin House, True Love Raspberry Sour—TX		8
Estrella Damm, Daura Gluten-Free Lager—Spain		8.5
Hitachino, Nest White—Japan		14
Deep Ellum, IPA—TX		7.5
Peroni, Lager—Italy		8.5
Founders, All Day IPA—MI		6.5
Lagunitas, Maximus IPA—CA		8
Wild Acre, Texas Blonde—TX		7.5
Isastegi, Sagardo Natural Cider (750mL)—Spain		28