

# 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 IBERICO

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

#### 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

#### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

#### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

#### BEET CARPACCIO

Orange, Olive Oil, Sea Salt

#### CHAMPIÑONES A LA PLANCHA

Black Garlic Aioli, Chives

#### 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, Castelvetro Olives

#### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

#### MUSSELS

Aji Amarillo

#### CHICKEN THIGH

Aji Verde

#### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

#### CHISTORRA W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

#### BACON-WRAPPED DATES

Valdeón Mousse

### 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

Ferradura Beans, Peppers, Onions, Cauliflower, Garlic Aioli

#### PAELLA MARISCOS

Shrimp, Mussels, Calamari

#### PAELLA SALVAJE

Rabbit, Chicken, Pork, Ferradura Beans

#### PARRILLADA BARCELONA\*

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

## 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

			3oz	6oz	bottle
NV	<b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	5.5	11	44
2023	<b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain	<i>Xarel-lo</i>	7	14	56
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain	<i>Trepat</i>	6.5	13	52

## WHITE

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

## ROSÉ & SKIN CONTACT

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

## RED

			3oz	6oz	bottle
2019	<b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2022	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	<i>Tempranillo</i>	7	14	56
2024	<b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2022	<b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2021	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	<i>Mencia</i>	6.5	13	52
2023	<b>Coster dels Olivers</b> , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2024	<b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2022	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2024	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2020	<b>Gota, Bergamota</b> , Dão, Portugal	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2023	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
2023	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	<b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2022	<b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2025	<b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7.25	14.5	58
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	<i>País</i>	5.75	11.5	46
2022	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

# SHERRY

## DRY

			3oz	bottle
	<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	5.5	44
	<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	8.5	34
	<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	6	48
	<b>Carlos VII</b> , Alvear, 375mL	<i>Amontillado</i>	14	56
	<b>Almacenista, 'Cueva Jurado'</b> , Lustau, 500mL	<i>Amontillado</i>	14	84
	<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	9	72
	<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	13	52
	<b>Asuncion</b> , Alvear, 375mL	<i>Oloroso</i>	13.5	54

## SWEET

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

# WINE FLIGHTS

3 Half Glasses

<b>BIO-CURIOUS</b> Diorama / Uva De Vida / Sotabosc Many of our wines use Biodynamic farming practices, here are three incredible examples	16
<b>SHERRY SPECTRUM</b> La Cigarrera / Los Arcos / 15 Años A progression of dry style sherries, from bright and saline to rich and oxidative.	14
<b>HELLO, OLD FRIEND</b> BarCava / 1752 Gran Tradicion / Quieto Gran Corte Some relationships are worth celebrating. Wines and people who helped shape our list.	17.5



# COCKTAILS

<b>MIMOSA</b> Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit, Or Guava-Lavender-Lemon	11
<b>BEEES &amp; BAYS</b> (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf	8
<b>TEA TIME</b> (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	9
<b>GIN &amp; JUS</b> Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn, Ginger	12
<b>DOS PENÍNSULAS</b> Libélula Joven Tequila, Lustau Palo Cortado, Lemon, Agave, Nutmeg	13
<b>ALEBRIJES</b> Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	14
<b>SIDE HUSTLE</b> Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	12.5
<b>BOURBON SPICE RACK</b> Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
<b>IPANEMA</b> P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	13
<b>GINTONICS</b> Inspired by three of Spain's most iconic regions.	15
<b>CATALAN</b> Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
<b>VALENCIAN</b> Paco Pepe Andalucian Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
<b>GALICIAN</b> Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
<b>SANGRIA</b>	
<b>RED OR WHITE SANGRIA</b>	<b>glass pitcher</b>
Rioja Wine, Elderflower, Citrus Infused	10.5 38
Dark Rum, Guava Nectar	
<b>GUNS &amp; ROSÉS</b>	<b>glass carafe</b>
Tierra Limpia Brut Rosé, Lillet Rosé, Deep Ellum Vodka, Peach Nectar, Grapefruit	13 52
<b>BEER</b>	
<b>DRAFT</b>	<b>caña doble</b>
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
<b>BOTTLES &amp; CANS</b>	
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