

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	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	14
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	MAHÓN Islas Baleares, ES Firm, Cow’s Milk, Aged 4 Months. Buttery, Mild, Nutty	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	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	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	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	APERITIVO BOARD** An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	26
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	CABRA ROMERO Murcia, ES Semi-Soft, Goat’s Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep’s Milk, Aged 6 Months. Buttery, Nutty, Complex	<i>Patatas Bravas, Olives, Almonds, Guindilla Peppers, Mahón, Drunken Goat, Fuet, Jamón Serrano</i>	
BASQUE SALAMI Illinois, US Berkshire Pork, Peppery, Fruity	SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat’s Milk, Aged 15 Days. Smoked, Creamy, Mild			

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
TORRIJAS Strawberries	7.5	MAHI MAHI A LA PLANCHA Puttanesca	12.5
MANGALICA ESTRELLADOS Hand-Cut Fries, Sunny Egg, Garlic Aioli	11	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	9.5
CHORIZO MIGAS Sunny Side Up Egg, Sofrito	9.5	GRILLED OYSTERS Harissa, Sherry Vinegar	14.5
HOUSE MARINATED OLIVES Garlic, Thyme, Citrus, Giardiniera	5	CHICKEN THIGH Aji Verde	9.5
ROASTED CAULIFLOWER Green Goddess Sauce	8.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
PAN CON TOMATE Heirloom Tomato, Sherry	7	TRUFFLED BIKINI Speck, Riojana	9
CANTALOUPE GAZPACHO Basil, Cucumbers	8.5	BACON-WRAPPED DATES Valdeón Mousse	8
EGGPLANT CAPONATA Bell Peppers, Onions, Basil	5.5	CHORIZO W/ SWEET & SOUR FIGS Sherry Vinegar, Garlic	9
CARROTS Chermoula, Tahini Vinaigrette	8.5	PORK BELLY Cherry Pepper Chimichurri	10.5
BROCCOLINI Caper Vinaigrette	9	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8
HUMMUS Roasted Red Pepper	7.5		

SALADS

ENSALADA MIXTA Olives, Onions, Tomatoes, Little Gem Lettuce	9
KALE SALAD** Apricots, Orange, Almonds, Feta, Onions	10
MELON SALAD Olives, Onions, Apple Cider Vinegar	8.5

LARGE PLATES

BRUNCH FIDEOS Chorizo, Gaucho Sausage, Sunny Egg	14.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
	HALF / FULL
PAELLA VERDURAS Mushrooms, Asparagus, Carrots, Garlic Aioli	18 / 36
PAELLA MARISCOS Calamari, Clams, Shrimp	28 / 56
PAELLA SALVAJE Chicken, Chorizo, Gaucho Sausage, Chickpeas	28 / 56
PARRILLADA BARCELONA* NY Strip Steak, Chicken, Gaucho Sausage, Pork Loin	31 / 62

DESSERTS

FLAN CATALÁN	7
OLIVE OIL CAKE Sea Salt	9
BASQUE BURNT CHEESECAKE Blueberry Compote	10
CREPAS WITH SEASONAL FRUIT** Citrus Cream, Strawberries, Almonds	8.5
CHOCOLATE CAKE** Coffee Crème Anglaise, Almond Crumble	9
ARROZ CON LECHE Blueberry Compote, Cinnamon	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
2023	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	5.5	11	44
2023	Tierra Limpia, Brut Rosé , Penedès, Portugal	<i>Trepat</i>	7	14	56
NV			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
2024	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2023	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
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
2024	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
2024	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2024	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	3oz	6oz	bottle
2024	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5	10	40
2024	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	6	12	48
			5.5	11	44

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2021	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6	12	48
2024	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	6.5	13	52
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.5	9	36
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2023	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
2023	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
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Baga</i>	5.5	11	(L) 62
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2021	Peñalolen , Maipo, Chile	<i>Tempranillo, Graciano</i>	7	14	56
2023	Casas del Bosque , Casablanca, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2021	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
2020	Alto de la Ballena , Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
		<i>Cabernet Franc Blend</i>	5.5	11	44

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
15 Años , El Maestro Sierra, 375mL	<i>Palo Cortado</i>	9	72
	<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
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
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 Deep Ellum Vodka, Housemade Bloody Mary Mix	11
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MIMOSA Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon	11
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BEEES & 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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GIN & JUS** Paco Pepe Andalucian 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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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 Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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VALENCIAN Paco Pepe Andalucian 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

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT	7
Peroni, Lager—Italy	8.5
Martin House Brewing, Pilsner—TX	8.5
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Avery, Island Rascal, Passion Fruit Witbeir—CO	9.5
Martin House, True Love Raspberry Sour—TX	8
Wild Acre, Texas Blonde—TX	7.5
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