

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	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	14
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind Mushroomy, Smooth Tangy	WOOLY WOOLY Castilla-La Mancha, ES Aged 5 Months Semi Firm Sheep. Black Pepper, Garlic, Nutty	10
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	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	SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	APERITIVO BOARD** An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	26
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp		<i>Patatas Bravas, Olives, Almonds, Guindilla Peppers, Mahón, Aged Manchego, Fuet, Jamón Serrano</i>	
BASQUE SALAMI Illinois, US Berkshire Pork, Peppery, Fruity				

TAPAS

GREEK YOGURT** Marcona Almonds, Blueberries, Mint	7	WHIPPED RICOTTA Texas Honey, Bee Pollen, Focaccia	10.5
OLIVE OIL PANCAKES Cinnamon Butter, Maple Syrup	8	PAN CON TOMATE Heirloom Tomato, Sherry	7
STEAK & EGGS* Red Chimichurri	14.5	HUMMUS Roasted Red Pepper	7.5
VEGETABLE BENEDICT Spinach, Hollandaise, Mushrooms	7.5	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8
SERRANO BENEDICT Hollandaise	8.5	POTATO TORTILLA Chive Sour Cream	7
TORRIJAS Strawberries	7.5	HAMACHI CRUDO* Aji Amarillo, Radish, Cilantro	14.5
MANGALICA ESTRELLADOS Hand-Cut Fries, Sunny Egg, Garlic Aioli	11	BOQUERONES Castelvetrano Olives, Orange Zest, Piquillos	7
CHORIZO MIGAS Sunny Side Up Egg, Sofrito	9.5	GRILLED OYSTERS Harissa, Sherry Vinegar	14.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	9.5
HOUSE MARINATED OLIVES Garlic, Thyme, Citrus, Giardiniera	5	STEAMED MUSSELS Saffron Sofrito, Chorizo	14
ROASTED CAULIFLOWER Green Goddess Sauce	8.5	CHICKEN THIGH Aji Verde	9.5
SEARED ARTICHOKEs Giardiniera, Cherry Pepper	10.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
CANTALOUPE GAZPACHO Basil, Cucumbers	8.5	TRUFFLED BIKINI Speck, Riojana	9
MUSHROOMS A LA PLANCHA Salsa Verde	11	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	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
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

DESSERTS

FLAN CATALÁN	8
OLIVE OIL CAKE Sea Salt	10
CREPAS WITH SEASONAL FRUIT** Citrus Cream, Strawberries, Almonds	8.5
BASQUE BURNT CHEESECAKE Blueberry Compote	10
CHOCOLATE CAKE** Coffee Crème Anglaise, Almond Crumble	9

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>	7	14	56
NV	Tierra Limpia, Brut Rosé , Penedès, Portugal	<i>Trepat</i>	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	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2024	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2024	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2024	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2024	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2024	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	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>Garnacha</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
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
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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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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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
Austin Eastciders, Original Dry Cider—TX	7.5
Isastegi, Sagardo Natural Cider (750mL)—Spain	28