

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

CHORIZO PICANTE

La Rioja, ES
Pork Sausage. Smoky, Spicy, Pimentón

FUET

Catalunya, ES
Pork Sausage. Rich, Garlic, Black Pepper

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

BASQUE SALAMI

Chicago, US
Berkshire Pork Peppery, Fruity

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

’NDUJA

Illinois, US
Spreadable Pork Sausage, Calabrian Chili, Pork Jowl

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

AGED MANCHEGO

Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

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

CABRA ROMERO

Murcia, ES
Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy

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 Ibérico. Marbled, Tender, Nutty, Creamy

WAGYU CECINA

Illinois, US
Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky

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

HARICOT VERTS BENEDICT

Piquillos, Hollandaise

JAMÓN IBÉRICO ESTRELLADOS

Farm Name
Fries, Guindilla Peppers, Egg, Aioli

BACON

Membrillo Glaze

SPINACH FRITTATA

Feta Cheese

TORRIJAS

Blueberries

OLIVE OIL PANCAKES

Cinnamon Butter, Maple Syrup

HOUSE MADE FOCACCIA

Rosemary, Sea Salt

BEETS

Urfa Biber, Fennel, Moscatel Dressing

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

ROASTED CARROTS

Whipped Feta, Almonds

HARICOT VERTS

Harissa Vinaigrette, Crispy Garlic

CHAMPIÑONES A LA PLANCHA

Black Garlic Aioli, Chives

ROASTED CAULIFLOWER

Dill Tourn, Manchego

HUMMUS

Wild Mushrooms, Scallions, Urfa Biber

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

POTATO TORTILLA

Chive Sour Cream

GRILLED PULPO

Mojo Rojo, Fingerling Potatoes

MARINATED BOQUERONES

Piparras, Castelvetroano Olives

SALMON

Puttanesca

TUNA CRUDO*

Preserved Lemons, Coriander Oil

MUSSELS

Aji Amarillo Sauce, Arugula

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

LOCAL PRAWNS

Red Chimichurri

CHICKEN THIGH

Aji Verde

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

SPICED BEEF EMPANADAS

Red Pepper Sauce

PORK BELLY

Membrillo Mostarda

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

CHISTORRA W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

BACON-WRAPPED DATES

Valdeón Mousse

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

KALE SALAD

Pears, Cranberries, Apple Dressing, Almonds

LARGE PLATES

EGG PAELLERA

Gaucha Sausage, Potatoes

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

HALF / FULL

PAELLA VERDURAS

Green Beans, Zucchini, Peppers, Cauliflower, Garlic Aioli

PAELLA MARISCOS

Shrimp, Mussels, Clams, Calamari

PAELLA SALVAJE

Rabbit, Chicken, Pork, Ferradura Beans

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork, Gaucha Sausage

DESSERTS

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE

Blueberry Compote

FLAN CATALÁN

ARROZ CON LECHE

Coconut Milk, Cinnamon

EXECUTIVE CHEF SANTOS MENCHU

SOUS CHEF ALEX ROJAS

*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

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

WHITE

2024	Mila , Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2024	Menade , Rueda, Spain	Verdejo	6	12	48
2025	Ostatu , Rioja, Spain	Viura, Malvasia	7.25	14.5	58
2024	Le Naturel , Navarra, Spain	Garnacha Blanca	5	10	40
2024	Pinord, Diorama , Penedès, Spain	Xarel-lo	4.75	9.5	38
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	Xarel-lo, Riesling	6.25	12.5	50
2024	Orto Vins, Les Argiles , Montsant, Spain	Macabeo	7	14	56
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	Pedro Ximénez	6	12	48
2024	Bico Amarelo , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	4.5	9	36
2024	Aylin , San Antonio, Chile	Sauvignon Blanc	6	12	48
2025	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	5.5	11	44
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13	52
2024	Mary Taylor, Clara Sala , Sicily, Italy	Grillo	6	12	48
2024	Haus Rothenberg, Feinherb , Nahe, Germany	Riesling	6.5	13	52

ROSÉ & SKIN CONTACT

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

RED

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

SHERRY

DRY

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

SWEET

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

WINE FLIGHTS

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



COCKTAILS

MIMOSA Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit, Or Guava-Lavender-Lemon		11
BEEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf		8
TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint		9
PASSENGER PRINCESS Prairie Organic Vodka, Strawberry Infused Cappelletti, Lemon, Sparkling Water, Love Potion Bitters		13.5
GIN & JUS Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn, Ginger		12
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		14
SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava		12.5
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
MR. ROGERS Fig-Infused Redemption Rye, El Bandarra Vermouth, Los Arcos Amontillado, Lemon		14
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		
RED OR WHITE 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
DRAFT Estrella Galicia, Lager—Spain Real Ale Brewing Co., Axis IPA—TX Revolver, Blood & Honey Wheat—TX	caña	doble
	4.25	8.5
	3.75	7.5
	4.25	8.5
BOTTLES & CANS Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 903 Brewers, Cerveza Por Favor—TX Peroni, Lager—Italy Estrella Damm, Daura Gluten-Free Lager—Spain Avery, Island Rascal, Passion Fruit Witbeir—CO Dogfish Head, Sea Quench Sour—DE Hitachino, Nest White—Japan Community Beer Co., Texas Lager—TX Saint Arnold, Fancy Lawnmower Kölsch—TX Founders, All Day IPA—MI Lagunitas, Maximus IPA—CA Deep Ellum, IPA—TX Lone Pint, Yellow Rose IPA—TX Isastegi, Sagardo Natural Cider (750mL)—Spain Oak Highland Brewing, Freaky Deaky Belgian Tripel—TX Austin Eastciders, Original Dry Cider—TX		
		7
		7.5
		8.5
		8.5
		9.5
		8.5
		14
		7
		7.5
		6.5
		8
		7.5
		12
		28
		10.5
		7.5