

barcelona

BRUNCH

CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

SPECK

Alto Adige, Italy
Lightly smoked, dry-cured ham

SORIA CHORIZO

California
Dry-cured pork sausage, smoky & garlicky

SOBRASADA

Mallorca
Soft, spreadable chorizo

FUET

Catalonia
Dry-cured pork sausage

CHORIZO PICANTE

La Rioja
Smoky & spicy, dry-cured pork sausage

SOPRESSATA

United States
Dry-cured pork sausage

SALCHICHÓN DE VIC

Catalonia
Dry-cured pork sausage with peppercorns

6-MONTH AGED MANCHEGO

Castilla-La Mancha
Firm, cured sheep's milk, sharp & piquant

CAÑA DE CABRA

Murcia
Soft-ripened goat's cheese, creamy & mild

SAN SIMÓN

Galicia
Smoked cow's milk, creamy & buttery

ROMAO

Castilla-La Mancha
Raw sheep's milk rubbed with rosemary

ALISIOS

Islas Carnarias
Semi-soft
Cow & goat's milk

AL GOFIO

Islas Carnarias
Semi-soft goat's milk

VALDEÓN

Castilla-León
Cow & goat's milk blue cheese, tangy & spicy

DRUNKEN GOAT

Murcia
Semi-soft goat's milk cheese soaked in red wine

IDIÁZABAL

Basque Country
Smoked raw sheep's milk cheese, nutty & robust

IBORES

Extremadura
Semi-firm raw goat's milk rubbed with pimentón

MAHÓN

Balearic Islands
Cow's milk, aged 4 months, mild & nutty

MAXORATA

Islas Canarias
Semi Firm goat's milk

JAMÓN MANGALICA

Segovia
Cured Hungarian pig

LOMO IBÉRICO

Salamanca
Dry cured, acorn-fed pork loin

APERITIVO BOARD

An assortment of Spanish aperitivo snacks to pair with your anytime drinks

Patatas Bravas, Caponata, Guindilla Peppers, Manchego, Drunken Goat, Serrano, Fuet

8

14

12

22

TAPAS

STEAK & EGGS

Red Chimichurri

14.5

MUSHROOMS A LA PLANCHA

Salsa Verde

11

SERRANO BENEDICT

Serrano, Hollandaise

8.5

POTATO TORTILLA

Chive Sour Cream

6

VEGGIE BENEDICT

Spinach, Hollandaise

8.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

OLIVE OIL PANCAKES

Cinnamon Butter, Maple Syrup

8

BOQUERONES

Garlic, Parsley

6

TORRIJAS

Crema Catalan, Strawberry

7.5

RAINBOW TROUT A LA PLANCHA

Salsa Verde

12.5

MANGALICA ESTRELLADOS

Hand-Cut Fries, Shishito Peppers, Sunny Egg, Garlic Aioli

11

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

CHORIZO MIGAS

Sunny Side Up Egg, Sofrito

9.5

STEAMED MUSSELS

Lobster Broth

12

MARINATED OLIVES

Pickled Vegetables, Garlic, Thyme, Citrus

5

GRILLED PRAWNS

Red Chimichurri

12

LEMON HERB COUSCOUS

Honey Garlic Vinaigrette, Asparagus

8.5

PULPO GALLEGO

Fingerling Potatoes, Pimentón

15.5

PAN CON TOMATE

Sea Salt, Olive Oil

5.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8

SPICED BEEF EMPANADAS

Red Pepper Sauce

7

ZUCCHINI A LA PLANCHA

Red Chimichurri

8.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

EGGPLANT CAPONATA

Sweet Peppers, Basil.

5.5

TRUFFLED BIKINI

Jamón Serrano, Rioja

8.5

BLISTERED SHISHITO PEPPERS

Lime, Sea Salt

8.5

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

8.5

ASPARAGUS A LA PLANCHA

Mustard Vinaigrette

9

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

WHOLE BRANZINO

Broccolini, Potatoes, Salsa Verde

26.5

half / full / double

PAELLA VERDURAS

Asparagus, Mushrooms, Zucchini, Garlic Aioli

18 / 36 / 64

PAELLA SALVAJE

Chorizo, Gaucho Sausage, Chicken, Chickpeas

28 / 56 / 98

PAELLA MARISCOS

Prawns, Mussels, Squid, Clams

28 / 56 / 98

PARILLADA BARCELONA*

NY Strip Steak, Pork Loin, Chicken, Gaucho Sausage

31 / 62 / 108

BONE IN PORK CHOP*

Mustard Vinaigrette, Lemon Couscous, Asparagus

29.5 / 57

DESSERTS

OLIVE OIL CAKE

Sea Salt

9

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Strawberries, Pistachios

8

BASQUE BURNT CHEESECAKE

Strawberries

9

FLAN CATALÁN

7

EXECUTIVE CHEF RANDALL BRAUD | EXECUTIVE SOUS CHEF ALVARO VAZQUEZ
SOUS CHEF KATHIA BARCELÓ

*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

2018 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	3oz	6oz	bottle
2020 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50
2020 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

WHITE

2020 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.25	10.5	42
2020 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2021 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 Menade, Rueda, Spain	<i>Verdejo</i>	6	12	48
2019 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021 Avinyó, Petillant, Penedès, Spain	<i>Muscat Blend</i>	5.75	11.5	46
2020 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	5	10	40
2020 Mestizaje Blanco, El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
2019 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2020 Aylín, San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2019 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2018 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2019 Marcel Couturier, Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2020 Iniceri, Abisso, Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 L'Alpage, Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2021 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 Lafage, 'Miraflores', Roussillon, France	<i>Mourvedre Blend</i>	6.5	13	52
2019 Los Conejos Malditos, Blanco con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

RED

2019 La Maldita, Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2019 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	5.75	11.5	46
2021 Le Naturel, Navarra, Spain	<i>Garnacha</i>	4.75	9.5	38
2019 Sotabosc, Montsant, Spain	<i>Garnacha, Carineña</i>	6	12	48
2020 Azul y Garanza, Navarra, Spain	<i>Tempranillo</i>	4.25	8.5 (L)	48
2020 Bodegas Lanzaga, LZ, Rioja Spain	<i>Tempranillo</i>	5.5	11	44
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepát Blend</i>	5.5	11	44
2018 La Vinyeta, Bongo*, Emporda, Spain	<i>Monastrell</i>	5	10	40
2019 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</i>	6	12	48
2020 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2019 Domaine des Tourelles, Bekaa Rouge, Lebanon	<i>Cabernet Sauvignon, Syrah</i>	6	12	48
2020 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	4.75	9.5	38
2018 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2016 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2017 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2020 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	6.75	13.5	54
2019 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2021 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2018 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2016 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40

SHERRY

DRY

Jarana, Lustau, 750mL	<i>Fino</i>	3oz	bottle
Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	5.5	44
La Cigarrera, 375mL	<i>Manzanilla</i>	9.5	79
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
15 Años, El Maestro Sierra, 375mL	<i>Amontillado</i>	11.5	46
Península, Lustau, 750mL	<i>Oloroso</i>	11	44
	<i>Palo Cortado</i>	9	72

SWEET

East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar, Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	72
Toro Albala, 1990, 750mL	<i>Pedro Ximénez</i>	9	36
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	16	128
	<i>Pedro Ximénez</i>	15	60

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut	13.5
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)	
BIO-CURIOUS Diorama / Abisso / Biográfico	16
Many of our wines use Biodynamic farming practices, here are three incredible examples	
GRENA CHE (ON THE ROCKS) Le Naturel / Camino de Navaherreros / Domaine Vallot	15.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	
ACID TRIP Asnella / L'Alpage / Belinda	15
High. Acid. Wines.	

COCKTAILS



BLOODY MARY Tito's Vodka, Housemade Bloody Mary Mix	10
MIMOSA Choice of: Classic with Fresh Squeezed OJ, Orange-Peach-Grapefruit or Guava-Lavender-Lemon	10.5
BEES & BAYS (No ABV*) Lime, Salted Honey Syrup, Cardamom Sparkling Water, Torched Bay Leaf	5
SUMMER STREET SLING Chamomile Infused Reyka Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud's	10
RICHMOND GIMLET Fords Gin, Lime, Mint	10
ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder	13
TYGRA Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	12
DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	11
LAIRD'S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5
BOURBON SPICE RACK Four Roses, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	12
SANGRIA	
WHITE OR RED SANGRIA Rioja Wine, Citrus Infused Dark Rum, Guava Nectar	glass pitcher 9 30
GUNS & ROSÉS São João Brut Rosé, Lillet Rosé, Deep Ellum AP Vodka, Peach Nectar, Lemon, Grapefruit Bitters	glass carafe 12 48
GINTONICS Inspired by the Biodynamic calendar, featuring Hayman's London Dry Gin	14
FRUIT Fever Tree Grapefruit, Fever Tree Elderflower, Strawberry, Lemon, Pink Peppercorn	
FLOWER Fever Tree Elderflower, Rosebud, Lime, Cucumber	
LEAF Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves	
ROOT Fever Tree Mediterranean, Q Ginger Beer, Cardamom, Ginger, Lime	
CLASSIC BARCELONA GINTONIC Fever Tree Mediterranean, Grapefruit, Lime, Jasmine	
BEER	
DRAFT	7oz 14oz
Saint Arnold, Fancy Lawnmower Kolsch - TX	3.75 7.5
Revolver, Blood & Honey Wheat - TX	4.25 8.5
Real Ale Brewing Co., Axis IPA - TX	3.75 7.5
Peticolas, Velvet Hammer Red Ale - TX	4.25 8.5
BOTTLES & CANS	
Clausthaler, Non-Alcoholic - Germany	5.5
Peroni, Lager - Italy	7
Estrella Galicia, Lager - Spain	7.5
Martin House Brewing, Pilsner - TX	7.5
Estrella Damm, Daura Gluten-Free Lager - Spain	8
Avery, Liliko'i Kepolo, Passion Fruit Witbier - CO	9.5
Martin House, True Love Raspberry Sour - TX	7
Wild Acre, Texas Blonde - TX	7
Hitachino, Nest White - Japan	14
Founders, All Day IPA - MI	6.5
Deep Ellum, IPA - TX	7
Lagunitas, Maximus IPA - CA	8.5
Lone Pint, Yellow Rose IPA - TX	12
Bitter Sisters, Knock Out Irish Style Red - TX	8.5
Lakewood Brewing, The Temptress - TX	9.5
Left Hand, Milk Stout - CO	8
CIDERS	
Austin Eastciders, Original Dry Cider - TX	7.5