

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
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón
CANTIMPALO CHORIZO California, US Pork & Beef Sausage, Smoky, Garlic, Pimentón
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper
SALCHICHÓN DE IBÉRICO Catalunya, ES Pork Sausage. Oregano, Garlic, Peppercorns

SOPRESSATA California, US Pork Salami. Peppercorns, Burgundy Wine
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns
AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep’s Milk, Aged 6 Months. Buttery, Nutty, Complex
ROMAO Castilla-La Mancha, ES Semi-Firm, Raw Sheep’s Milk, Aged 9 Months, Rosemary Coated, Buttery
VALDEÓN Castilla-León, ES Creamy Blue, Cow & Goat’s Milk, Cave-Aged 2 Months. Mildly Pungent
SMOKIN’ GOAT Islas Canarias, ES Semi- Soft Goat’s Milk, Aged 15 Days. Smoked, Creamy, Mild

DRUNKEN GOAT Murcia, ES Semi-Soft, Goat’s Milk, Aged 2 Months. Red Wine Soaked
IDIÁZABAL País Vasco, ES Semi-Firm, Raw Sheep’s Milk, Aged 6 Months. Smoked, Sharp, Fruity
SAN SIMÓN Galicia, ES Semi-Soft, Cow’s Milk, Aged 3 Months, Smoked, Creamy, Mild
MAHÓN Islas Baleares, ES Firm, Cow’s Milk, Aged 4 Months. Buttery Mild, Nutty
CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild
IBORES Extremadura, ES Semi-Firm, Raw Goat’s Milk, Aged 2 Months Pimentón Rubbed

JAMÓN MANGALICA Castilla y León, ES Aged 36-42 Months, Acorn Pasture Fed Mangalica. Marbled, Tender Nutty	14
FINOCCHIONA California, US Pork Sausage With Fennel, Red Wine, Rich, Complex	10.5
SWEET COPPA New Jersey, US Aged Pork Shoulder, Spice, Sweet, Tangy	9
MAXORATA Islas Canaria, ES Semi-Firm, Goat's Milk, Aged 2 Months, Buttery, Tangy	8
APERITIVO BOARD An assortment of Spanish aperitivo snacks to pair with your anytime drinks	26
<i>Patatas Bravas, Eggplant Caponata, Caperberries, Guindilla Peppers, Mahón, Manchego, Salchichón de Vic, Jamón Serrano</i>	

TAPAS

STEAK & EGGS Red Chimichurri	14.5	RAINBOW CARROTS Cumin, Sea Salt	8.5
SERRANO BENEDICT Hollandaise	8.5	PIQUILLO HUMMUS Crispy Pita	9
VEGGIE BENEDICT Spinach, Hollandaise	8.5	POTATO TORTILLA Chive Sour Cream	7
OLIVE OIL PANCAKES Cinnamon Butter, Maple Syrup	8	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8
TORRIJAS Crema Catalan, Pear Compote	7.5	BOQUERONES Garlic, Parsley	6
CROQUE MADAME Serrano, Mahón Fondue, Egg	12	RAINBOW TROUT A LA PLANCHA Salsa Verde	12.5
CHISTORRA & EGGS Spanish Chorizo, Sunny Egg	13.5	GAMBAS AL AJILLO Guindilla Peppers, Olive Oil, Garlic	9.5
BRUNCH FIDEOS Chorizo, Gaucho Sausage, Sunny Egg	14.5	GRILLED PRAWNS Red Chimichurri	12
MANGALICA ESTRELLADOS Hand-Cut Fries, Shishito Peppers, Sunny Egg, Garlic Aioli	11	STEAMED MUSSELS Lobster Broth	13
HOUSE MARINATED OLIVES Garlic, Thyme, Citrus, Giardiniera	5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
SPINACH & CHICKPEA CAZUELA Cumin, Roasted Onions, Lemon	8.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8
EGGPLANT CAPONATA Sweet Peppers, Onions, Basil	5.5	TRUFFLED BIKINI Jamón Serrano, Rioja	9
BLISTERED SHISHITO PEPPERS Lime, Sea Salt	8.5	CHORIZO W/ SWEET AND SOUR FIGS Balsamic Reduction	9
MUSHROOMS A LA PLANCHA Salsa Verde	11	ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	9.5
GRILLED BROCCOLINI Truffle Vinaigrette	8.5	PORK BELLY Cherry Pepper Chimichurri	10.5

SALADS

ENSALADA MIXTA Olives, Onions, Tomatoes, Little Gem Lettuce	9
KALE SALAD Walnut Shallot Dressing, Cranberries	9
BRUSSELS SPROUTS SALAD Apples, Hazelnuts, Mustard Vinaigrette	8.5

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
	half / full / double
PAELLA VERDURAS Brussels Sprouts, Mushrooms, Butternut Squash, Garlic Aioli	18 / 36 / 64
PAELLA SALVAJE Chorizo, Chicken, Gaucho, Chickpeas	28 / 56 / 98
PAELLA MARISCOS Prawns, Mussels, Squid, Clams	28 / 56 / 98
PARILLADA BARCELONA* NY Strip Steak, Chicken, Gaucho, Pork Loin	31 / 62 / 108

DESSERTS

OLIVE OIL CAKE Sea Salt	9
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
CREPAS WITH SEASONAL FRUIT Citrus Cream, Pears, Walnuts	8
BASQUE BURNT CHEESECAKE Pear Compote	9
FLAN CATALÁN	7

EXECUTIVE CHEF RANDALL BRAUD | SOUS CHEF KATHIA BARCELÓ | SOUS CHEF OLIVIA FLORES

*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	<i>Xarel-lo Blend</i>	4.75	9.5	38
2018 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2020 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

WHITE

2021 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.25	10.5	42
2020 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
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
2021 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2021 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2021 Von Winning, Winnings, Pfalz, Germany	<i>Riesling</i>	6.5	13	52
2019 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2021 Viñateros Bravos, Granítico, Itata, Chile	<i>Moscatel, Semillon</i>	6.25	12.5	50
2020 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2019 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2021 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

2020 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	5	10	40
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

2017 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2019 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2019 La Maldita, Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2021 Le Naturel, Navarra, Spain	<i>Garnacha</i>	5	10	40
2019 Marques de Tomares, Crianza, Rioja, Spain	<i>Tempranillo</i>	6	12	48
2020 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2020 Azul y Garanza, Nevarra, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2019 Sotabosc, Montsant, Spain	<i>Garnacha, Carineña</i>	6	12	48
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepat Blend</i>	5.5	11	44
2021 La Vinyeta, Bongo*, Emporda, Spain	<i>Monastrell</i>	5	10	40
2020 Península, Vino de Montaña, Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2021 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2016 Fontes Cunha, ‘Mondeco,’ Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2021 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
2020 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2020 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	52
2018 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2018 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2019 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2018 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40
2020 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	7	14	56
2019 Domaine des Tourelles, Bekaa Rouge, Lebanon	<i>Cabernet Sauvignon, Syrah</i>	6	12	48

SHERRY

DRY

Jarana, Lustau, 750mL	<i>Fino</i>	5.5	44
Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	9.5	79
La Cigarrera, 375mL	<i>Manzanilla</i>	8.5	34
Almacenista, ‘Gonzalez Obregon,’ Lustau, 500mL	<i>Amontillado</i>	10	60
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	6	48
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	11	44
Península, Lustau, 750mL	<i>Palo Cortado</i>	9	72

SWEET

East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
Nectar, Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
Solera 1927, Alvear, 375mL	<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	

GRENACHE (ON THE ROCKS) Le Naturel / Vino de Montaña / Domaine Vallot	17.5
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	12.5
Tito’s Vodka, Housemade Bloody Mary Mix	

FLOR DE SAL	12
La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif Luxardo Maraschino, Lime, Lemon, Black Lava Salt Porrón for the Table 48	

MIMOSA	10.5
Choice of: Classic with Fresh Squeezed OJ, Orange-Peach-Grapefruit or Guava-Lavender-Lemon	

BEEES & BAYS (No ABV)	6
Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	

SUMMER STREET SLING	12
Chamomile Infused Reyka Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud’s	

TYGRA	12
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	

DOS PENÌNSULAS	13
Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	

ALEBRIJES	13
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder	

BOURBON SPICE RACK	12
Four Roses, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	

LAIRD’S WAY	14.5
Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	

SANGRIA

WHITE OR RED SANGRIA	glass pitcher
Rioja Wine, Citrus Infused Dark Rum, Guava Nectar	9.5 34

GUNS & ROSÉS	glass carafe
São João Brut Rosé, Lillet Rosé, Deep Ellum AP Vodka, Peach Nectar, Lemon, Grapefruit Bitters	12.5 50

GINTONICS

Inspired by the Biodynamic calendar, featuring Hayman’s London Dry Gin	14.5
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FRUIT	
Fever Tree Grapefruit, Fever Tree Elderflower, Strawberry, Lemon, Pink Peppercorns	

LEAF	
Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves	

FLOWER	
Fever Tree Elderflower, Lime, Cucumber	

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
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	6.5
Peroni, Lager – Italy	8
Estrella Galicia, Lager – Spain	8
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	8
Wild Acre, Texas Blonde – TX	7.5
Hitachino, Nest White – Japan	14
Founders, All Day IPA – MI	6.5
Deep Ellum, IPA – TX	7
Lagunitas, Maximus IPA – CA	8.5
Manhattan Project, Half Life Hazy IPA – TX	7.5
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	8