

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
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón
SOPRESSATA California, US Pork Salami. Peppercorns, Burgundy Wine

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
CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild
VALDEÓN Castilla-León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent
ROBIOLA BOSINA Piemonte, IT Soft Ripened, Sheep and Cow's Milk. Herbaceous, Light Hay, Buttery Flavor
CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy

IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity
AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex
MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty
AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp
DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind Mushroomy, Smooth Tangy

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JAMÓN MANGALICA Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	14
BRESAOLA San Guiseppe, Italy Cured Beef, Eye of Round, Deep, Robust Flavor	11
LOMO IBÉRICO DE BELLOTA Castilla y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón	13
SOTTOCENERE AL TARTUFO Veneto, Italy Semi-Soft, Aged 5 Months Truffle, Woody	9.5
APERITIVO BOARD An Assortment Of Spanish Aperitivo Snacks To Pair With Your Anytime Drinks	26

Patatas Bravas, Eggplant Caponata, Guindilla Peppers, Mahón, Manchego, Salchichón de Vic, Jamón Serrano

TAPAS

STEAK & EGG* Red Chimichurri	14.5	HALLOUMI Pomegranate, Pistachio Gremolata, White Balsamic	8
SERRANO BENEDICT Hollandaise	8.5	ROASTED CAULIFLOWER Green Goddess	9
CHORIZO MIGAS Sunny Side Up Egg, Sofrito	9.5	MUSHROOMS A LA PLANCHA Salsa Verde	11
VEGGIE BENEDICT Spinach, Hollandaise, Mushrooms	7.5	POTATO TORTILLA Chive Sour Cream	7
OLIVE OIL PANCAKES Cinnamon Butter, Maple Syrup	8	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8
TORRIJAS Crema Catalana, Pears	7.5	CRAB CROQUETTE Saffron Aioli	12.5
GREEK YOGURT Pepita Granola, Pears, Mint	7	BOQUERONES Castelvetrano Olives, Orange Zest, Piquillos	7
BRUNCH FIDEOS Chorizo, Gaucho Sausage, Sunny Egg	14.5	GAMBAS AL AJILLO Guindilla Peppers, Olive Oil, Garlic	9.5
MANGALICA ESTRELLADOS Hand-Cut Fries, Shisto Peppers, Sunny Egg, Garlic Aioli	11	TRUFFLED BIKINI Jamón Serrano, Rioja	9
HOUSE MARINATED OLIVES Garlic, Thyme, Citrus, Giardiniera	5	BACON WRAPPED DATES Valdeón Mousse	8
SPINACH & CHICKPEA CAZUELA Cumin, Roasted Onions, Lemon	8.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
EGGPLANT CAPONATA Sweet Peppers, Onions, Basil	5.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8
WHIPPED RICOTTA Texas Creek Honey, Fennel Pollen, Focaccia	11	ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	9.5
FOCACCIA Membrillo Butter, Sumac	4	BEEF TARTARE* Grass Fed Beef, Confit Egg Yolk, Caper Vinaigrette, Jalapeños	14
BUÑUELOS Idiazábal, Spicy Pepper Jam	8.5	PORK BELLY Cherry Pepper Chimichurri	10.5

SALADS

ENSALADA MIXTA Olives, Onions, Tomatoes, Little Gem Lettuce	9
ARUGULA SALAD WITH BUTTERNUT SQUASH Feta Cheese, Crispy Serrano, Hazelnuts White Balsamic Dressing	9.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
PAELLA VERDURAS Brussels Sprouts, Butternut Squash, Mushrooms, Cauliflower, Garlic Aioli	half / full / double 18 / 36 / 64
PAELLA SALVAJE Chorizo, Chicken, Gaucho, Chickpeas	28 / 56 / 98
PAELLA MARISCOS Calamari, Mussels, Clams, Shellfish Stock	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
BASQUE BURNT CHEESECAKE Lemon Curd	9
CREPAS WITH SEASONAL FRUIT Citrus Cream, Pears, Walnuts	8
FLAN CATALÁN	7
ARROZ CON LECHE Coconut Milk, Cinnamon	7

EXECUTIVE CHEF ASHLEY SWEETEN
SOUS CHEF OLIVIA FLORES | SOUS CHEF NOAH DILLARD

*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>	3oz	6oz	bottle
2020 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	4.75	9.5	38
2021 AT Roca, Reserva, Brut Nature, Classic Penedès	<i>Macabeo, Xarel-lo</i>	6.25	12.5	50
		6.5	13	52

WHITE

2020 Mila, Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2019 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	6	12	48
2021 Le Naturel, Blanco, Navarra, Spain	<i>Garnacha Blanca</i>	4.75	9.5	38
2021 Orto Vins, Les Argiles Blanc, Monsant, Spain	<i>Macabeo/ Garnacha Blanca</i>	5	10	40
2020 Alvear, 3 Miradas, Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	7	14	56
2020 Menade, Rueda, Spain	<i>Verdejo</i>	5.5	11	44
2021 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	<i>Palomino</i>	6	12	48
2021 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	6.25	12.5	50
2019 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	5.25	10.5	42
2020 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.25	8.5	34
2022 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	4.75	9.5	38
2019 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	5	10	40
2021 Iniceri, Abisso, Sicily, Italy	<i>Catarratto</i>	6.25	12.5	50
2021 Von Winning, Winnings, Pfalz, Germany	<i>Riesling</i>	5.5	11	44
2020 L’Alpage, Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52
		6.5	13	52

ROSÉ & SKIN CONTACT

2020 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2022 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2021 Christophe Avi, Laplume, France	<i>Cab Sauvignon</i>	4.5	9	36
2019 Los Conejos Malditos, Blanco con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5.5	11	44
		5	10	40

RED

2018 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2021 Pedro Gonzalez Mittelbrunn, Castilla y Leon	<i>Prieto Picudo</i>	6.5	13	52
2020 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	4.5	9	36
2021 Glup Glup, Cariñena, Spain	<i>Garnacha</i>	6	12	48
2020 Azul y Garanza, Navarra, Spain	<i>Tempranillo</i>	4.5	9	36
2016 A Portela, Valdeorras, Spain	<i>Mencía</i>	4.25	8.5	(L) 48
2019 Sotabosc, Montsant, Spain	<i>Garnacha, Carineña</i>	6.5	13	52
2019 Coster dels Olivers, Priorat, Spain	<i>Cariñena, Garnacha</i>	6	12	48
2022 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepat Blend</i>	7.5	15	60
2020 La Vinyeta, Bongo*, Emporda, Spain	<i>Monastrell</i>	5.5	11	44
2020 Península, Vino de Montaña, Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	5	10	40
2020 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6	12	48
2021 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Bobal</i>	6.75	13.5	54
2018 Fontes Cunha, ‘Mondeco,’ Dão, Portugal	<i>Touriga National Blend</i>	5.5	11	44
2021 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	3.5	7	28
2018 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2020 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	4.5	9	36
2019 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2019 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2022 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	6.5	13	52
2021 Garage Wine Company, Revival, Maule, Chile	<i>País</i>	7	14	56
2018 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.75	11.5	46
2020 Dom. des Tourelles, Bekaa Rouge, Lebanon	<i>Cabernet Sauvignon, Syrah</i>	5	10	40
		6	12	48

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
Carlos VII, Alvear, 375mL	<i>Amontillado</i>	10	60
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	11.5	46
Asuncion, Alvear, 375mL	<i>Oloroso</i>	11	44
Península, Lustau, 750mL	<i>Palo Cortado</i>	12	48
		9	72

SWEET

East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar, Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	72
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	9	36
		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 / Pedro González Mittelbrunn / Biográfico		16	
Many of our wines use Biodynamic farming practices, here are three incredible examples			
ACID TRIP Asnella / L’Alpage / Belinda		15	
High. Acid. Wines.			

COCKTAILS

BLOODY MARY Tito’s Vodka, Housemade Bloody Mary Mix	12.5
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MIMOSA Choice of: Classic with Fresh Squeezed OJ, Orange-Peach-Grapefruit or Guava-Lavender-Lemon	10.5
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BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	6
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FLOR DE SAL La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif Luxardo Maraschino, Lime, Lemon, Black Lava Salt Porrón for the Table	12
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TYGRA Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	12
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SUMMER STREET SLING Chamomile Infused Reyka Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud’s	12
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DOS PENÌNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder	13
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BOURBON SPICE RACK Four Roses, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	12
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SMOKED SHERRY MANHATTAN Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Palo Cortado, Angostura, Luxardo Cherry	15
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GINTONICS

Inspired by three of Spain’s most iconic regions	15
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CATALAN Hayman’s London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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VALENCIAN Hayman’s London Dry Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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GALICIAN Hayman’s London Dry Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
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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

BEER

DRAFT	caña	doble
Real Ale Brewing Co., Axis IPA - TX	3.75	7.5
Peticolas, Velvet Hammer Red Ale - TX	4.25	8.5
Revolver, Blood & Honey Wheat – TX	4.25	8.5
Estrella Galicia, Lager – Spain		4.25
		8.5

BOTTLES & CANS	
Clausthaler, Non-Alcoholic – Germany	6.5
Athletic Brewing, Run Wild IPA, Non-Alcoholic – CT	7
903 Brewers, Cerveza Por Favor, Lager- TX	7.5
Peroni, Lager – Italy	8.5
Martin House Brewing, Pilsner – TX	8.5
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	7.5
Lagunitas, Maximus IPA – CA	8.5
Lone Pint, Yellow Rose IPA – TX	12
Bitter Sisters, Knock Out Irish Style Red - TX	8.5
Oak Highland Brewery, Freak Deaky Belgian Tripel- TX	10.5
Lakewood Brewing, The Temptress – TX	9.5
Left Hand, Milk Stout – CO	8

CIDERS Austin Eastciders, Original Dry Cider – TX	7
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