

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	FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	JAMÓN MANGALICA 14 Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	LOMO IBÉRICO DE BELLOTA 13 Castilla y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked	VIEILLE MIMOLETTE 13 Lille, FR Hard, Cow's Milk Fruity, Nutty, Subtle Caramel
SOPRESSATA California, US Pork Salami. Peppercorns, Burgundy Wine	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	APERITIVO BOARD 26 An Assortment Of Spanish Aperitivo Snacks To Pair With Your Anytime Drinks <i>Patatas Bravas, Eggplant Caponata, Guindilla Peppers, Mahón, Manchego, Salchichón de Vic, Jamón Serrano</i>
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind Mushroomy, Smooth Tangy	

TAPAS

STEAK & EGG* 14.5 Red Chimichurri	WHIPPED RICOTTA 11 Texas Creek Honey, Fennel Pollen	ENSALADA MIXTA 9 Olives, Onions, Tomatoes, Little Gem Lettuce
SERRANO BENEDICT 8.5 Hollandaise	ASPARAGUS 9 Meyer Lemon, Caper	ARUGULA AND ASPARAGUS 9.5 Feta, Crispy Serrano, Hazelnuts, White Balsamic
CHORIZO MIGAS 9.5 Sunny Side Up Egg, Sofrito	RADISH 8.5 Red Zhug	CUCUMBERS 8.5 Snow Peas, Chickpeas
VEGGIE BENEDICT 7.5 Spinach, Hollandaise, Mushrooms	BABAGANOUSH 8 Marcona Almonds	LARGE PLATES
SHAKSHOUKA 9.5 Egg, Peppers	MUSHROOMS A LA PLANCHA 11 Salsa Verde	CHICKEN PIMIENTOS 23 Potatoes, Lemon, Hot Cherry Peppers
OLIVE OIL PANCAKES 8 Cinnamon Butter, Maple Syrup	POTATO TORTILLA 7 Chive Sour Cream	WHOLE BRANZINO 26.5 Carrots, Potatoes, Salsa Verde
TORRIJAS 7.5 Crema Catalana, Strawberries	PATATAS BRAVAS 8 Salsa Brava, Garlic Aioli	PAELLA VERDURAS half / full / double 18 / 36 / 64 Mushroom, Asparagus, Fennel, Leek, Garlic Aioli
GREEK YOGURT 7 Pepita Granola, Strawberries, Mint	BOQUERONES 7 Castelvetrano Olives, Orange Zest, Piquillos	PAELLA SALVAJE 28 / 56 / 98 Chicken, Chorizo, Gaucho Sausage, Chickpeas
BRUNCH FIDEOS 14.5 Chorizo, Gaucho Sausage, Sunny Egg	FLOUNDER A LA PLANCHA 15 Garlic, Shirazi Salad	PAELLA MARISCOS 28 / 56 / 98 Calamari, Mussels, Clams, Shrimp
MANGALICA ESTRELLADOS 11 Hand-Cut Fries, Shishitos, Sunny Egg, Garlic Aioli	GAMBAS AL AJILLO 9.5 Guindilla Peppers, Olive Oil, Garlic	PARILLADA BARCELONA* 31 / 62 / 108 NY Strip Steak, Chicken, Gaucho Sausage, Pork Loin
HOUSE MARINATED OLIVES 5 Garlic, Thyme, Citrus, Giardiniera	CHICKEN THIGH 9.5 Aji Amarillo	DESSERTS
SPINACH & CHICKPEA CAZUELA 8.5 Cumin, Roasted Onions, Lemon	TRUFFLED BIKINI 9 Jamón Serrano, Rioja	OLIVE OIL CAKE 9 Sea Salt
EGGPLANT CAPONATA 5.5 Sweet Peppers, Onions, Basil	JAMÓN & MANCHEGO CROQUETAS 7 Garlic Aioli	CREPAS WITH SEASONAL FRUIT 8 Citrus Cream, Strawberries, Walnuts
CARROTS 8.5 Chermoula, Tahini Vinaigrette	SPICED BEEF EMPANADAS 8 Red Pepper Sauce	FLAN CATALÁN 7
FOCACCIA 4 Membrillo Butter, Sumac	ALBONDIGAS 9.5 Spiced Meatballs in Jamón-Tomato Sauce	BASQUE BURNT CHEESECAKE 9 Lemon Curd
	BEEF TARTARE* 14 Confit Egg Yolk, Caper Vinaigrette, Jalapeños	CHOCOLATE CAKE 9 Coffee Crème Anglaise, Almond Crumble
		ARROZ CON LECHE 7 Coconut Milk, Cinnamon

EXECUTIVE CHEF ASHLEY SWEETEN
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>	3oz	6oz	bottle
2020 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50
2021 AT Roca, Reserva, Brut Nature, Classic Penedès	<i>Macabeo, Xarel-lo</i>	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>	4.75	9.5	38
2021 Le Naturel, Blanco, Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2021 Orto Vins, Les Argiles Blanc, Monsant, Spain	<i>Macabeo/Garnacha Blanca</i>	7	14	56
2020 Menade, Rueda, Spain	<i>Verdejo</i>	6	12	48
2021 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2021 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.25	10.5	42
2019 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2023 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
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
2022 Iniceri, Abisso, Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2021 Von Winning, Winnings, Pfalz, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

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

RED

2018 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020 Marqués de Tomares, Crianza, Rioja Spain	<i>Tempranillo</i>	6.5	13	52
2021 Pedro Gonzalez Mittelbrunn, Castilla y Leon	<i>Tempranillo</i>	6	12	48
2020 Bardos, Vinedos Altura, Ribera del Duero, Spain	<i>Prieto Picudo</i>	4.5	9	36
2021 Glup Glup, Cariñena, Spain	<i>Tempranillo</i>	6	12	48
2020 Azul y Garanza, Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2021 Earth First, Classic, Mendoza, Argentina	<i>Tempranillo</i>	4.25	8.5	(L) 48
2016 A Portela, Valdeorras, Spain	<i>Malbec</i>	4.75	9.5	38
2019 Sotabosc, Montsant, Spain	<i>Mencía</i>	6.5	13	52
2019 Coster dels Olivers, Priorat, Spain	<i>Garnacha, Carineña</i>	6	12	48
2022 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Cariñena, Garnacha</i>	7.5	15	60
2020 La Vinyeta, Bongo*, Emporda, Spain	<i>Trepat Blend</i>	5.5	11	44
2020 Península, Vino de Montaña, Sierra de Gredos, Spain	<i>Monastrell</i>	5	10	40
2021 Uva de Vida, Biográfico, Toledo, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2021 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2018 Belinda, Mendoza, Argentina - served chilled	<i>Bobal</i>	5.5	11	44
2020 Quieto, Gran Corte, Mendoza, Argentina	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2019 Polkura, Colchagua, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2020 Peñalolen, Maipo, Chile	<i>Syrah</i>	6.5	13	52
2022 Casas del Bosque, Casablanca, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2021 Garage Wine Company, Revival, Maule, Chile	<i>Pinot Noir</i>	7	14	56
2018 Alto de la Ballena, Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
	<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>Fino</i>	9.5	79
Almacenista, 'Gonzalez Obregon,' Lustau, 500mL	<i>Manzanilla</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
Asuncion, Alvear, 375mL	<i>Oloroso</i>	11	44
Península, Lustau, 750mL	<i>Oloroso</i>	12	48
	<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
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	9	36
	<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 / Pedro González Mittelbrunn / Biográfico 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

ACID TRIP Asnella / Winnings / Belinda 15
High. Acid. Wines.

COCKTAILS



BLOODY MARY 11
Tito's Vodka, Housemade Bloody Mary Mix

MIMOSA 11
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

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

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

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

DOS PENINSULAS 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

SMOKED SHERRY MANHATTAN 15
Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry

GINTONICS

Inspired by three of Spain's most iconic regions 15

CATALAN
Hayman's London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary

VALENCIAN
Hayman's London Dry Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN
Hayman's London Dry Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

SANGRIA

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

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

BEER

BOTTLES & CANS
Athletic Brewing, Run Wild IPA, Non-Alcoholic – CT 7
903 Brewers, Cerveza Por Favor – TX 7.5
Athletic Brewing, Run Wild IPA, Non-Alcoholic – CT 7
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
Left Hand, Milk Stout – CO 8

CIDERS
Austin Eastciders, Original Dry Cider – TX 7
Isastegi, Sagardo Natural Cider (750mL) – Spain 28