

# 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

#### CHORIZO PICANTE

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

#### SOBRASADA

California, US  
Majorcan Style Spreadable Chorizo.  
Rich, Smoky, Pimentón

#### SPECK

Alto Adige, IT  
Spice-Rubbed Ham. Smoky, Lean

#### CHORIZO SORIA

Soria, ES  
Pork Sausage, Smokey, Garlicky, Lean

#### FUET

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

#### SOPPRESSATA

California, US  
Pork Salami. Peppercorns, Burgundy  
Wine

#### SALCHICHÓN DE VIC

Catalunya, ES  
Pork Sausage. Nutmeg, Oregano,  
Garlic, Peppercorns

#### IDIAZÁBAL

País Vasco, ES  
Semi-Firm, Raw Sheep's Milk, Aged 6  
Months. Smoked, Sharp, Fruity

#### CAÑA DE CABRA

Murcia, ES  
Soft-Ripened, Goat's Milk, Aged 21  
Days. Creamy, Mild

#### 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

#### AGED MANCHEGO

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

#### 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

#### VALDEÓN

Castilla-León, ES  
Creamy Blue, Cow & Goat's Milk, Cave-  
Aged 2 Months. Mildly Pungent

#### DÉLICE DE BOURGOGNE

Burgundy, FR  
Triple-Crème, Cow's Milk, Mold Rind  
Mushroomy, Smooth Tangy

#### JAMÓN MANGALICA

Castilla y León, ES  
Aged 36-42 Months, Acorn & Pasture Fed  
Mangalica. Marbled, Tender, Nutty

#### LOMO IBÉRICO DE BELLOTA

Castilla y León, ES  
Aged 3 Months Ibérico Pork Loin. Mild,  
Smoky, Pimentón

#### VIEILLE MIMOLETTE

Lille, FR  
Hard, Cow's Milk  
Fruity, Nutty, Subtle Caramel

#### APERITIVO BOARD

An Assortment Of Spanish Aperitivo  
Snacks To Pair With Your Anytime Drinks

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

### TAPAS

#### STEAK & EGG\*

Red Chimichurri

14.5

#### SPRING ONIONS

Salbitxada

8

#### BACON

Pimentón Maple

8

#### CARROTS

Chermoula, Tahini Vinaigrette

8.5

#### SERRANO BENEDICT

Hollandaise

8.5

#### FOCACCIA

Membrillo Butter, Sumac

4

#### CHORIZO MIGAS

Sunny Side Up Egg, Sofrito

9.5

#### WHIPPED RICOTTA

Texas Creek Honey, Fennel Pollen

11

#### VEGGIE BENEDICT

Spinach, Hollandaise, Mushrooms

7.5

#### ASPARAGUS

Meyer Lemon, Caper

9

#### SHAKSHOUKA

Egg, Peppers

9.5

#### MUSHROOMS A LA PLANCHA

Salsa Verde

11

#### OLIVE OIL PANCAKES

Cinnamon Butter, Maple Syrup

8

#### POTATO TORTILLA

Chive Sour Cream

7

#### TORRIJAS

Crema Catalana, Strawberries

7.5

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

#### GREEK YOGURT

Pepita Granola, Strawberries, Mint

7

#### BOQUERONES

Castelvetrano Olives, Orange Zest, Piquillos

7

#### BRUNCH FIDEOS

Chorizo, Gaucho Sausage, Sunny Egg

14.5

#### FLOUNDER A LA PLANCHA

Garlic, Shirazi Salad

15

#### MANGALICA ESTRELLADOS

Hand-cut fries, Shishitos, Sunny Egg,  
Garlic Aioli

11

#### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

#### HOUSE-MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

#### CHICKEN THIGH

Aji Amarillo

9.5

#### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

#### TRUFFLED BIKINI

Jamón Serrano, Rioja

9

#### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

#### CAULILINI

Fennel Pesto

10

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

#### BABAGANOSH

Marcona Almonds

8

#### PORK BELLY

Cherry Pepper Chimichurri

10.5

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

#### ARUGULA AND ASPARAGUS

Feta, Crispy Serrano, Hazelnuts, White Balsamic

9.5

#### CUCUMBERS

Snow Peas, Chickpeas

8.5

### LARGE PLATES

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

#### WHOLE BRANZINO

Carrots, Potatoes, Salsa Verde

26.5

**half / full / double**  
**PAELLA VERDURAS** 18 / 36 / 64  
Mushrooms, Asparagus, Fennel, Leek, Garlic Aioli

**PAELLA SALVAJE** 28 / 56 / 98  
Chicken, Chorizo, Gaucho Sausage, Chickpeas

**PAELLA MARISCOS** 28 / 56 / 98  
Calamari, Mussels, Clams, Shrimp

**PARILLADA BARCELONA\*** 31 / 62 / 108  
NY Strip Steak, Chicken, Gaucho Sausage, Pork Loin

### DESSERTS

#### OLIVE OIL CAKE

Sea Salt

9

#### CREPAS WITH SEASONAL FRUIT

Citrus Cream, Strawberries, Walnuts

8

#### FLAN CATALÁN

7

#### BASQUE BURNT CHEESECAKE

Lemon Curd

9

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

#### ARROZ CON LECHE

Coconut Milk, Cinnamon

7

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  
 2021 **Caves São João, Brut Rosé**, Bairrada, Portugal  
 2021 **AT Roca, Reserva, Brut Nature**, Classic Penedès

## WHITE

2022 **Mila**, Rías Baixas, Spain  
 2022 **Menade**, Rueda, Spain  
 2022 **Le Naturel, Blanco**, Navarra, Spain  
 2022 **Orto Vins, Les Argiles Blanc**, Monsant, Spain  
 2021 **Asnella**, Vinho Verde, Portugal  
 2021 **Viña Callejuela, Blanco de Hornillos**, Jerez, Spain  
 2022 **Asnella**, Vinho Verde, Portugal  
 2020 **Capítulo 7**, Mendoza, Argentina  
 2023 **Aylin**, San Antonio, Chile  
 2023 **Bodegas Cerro Chapeu**, Cerro Chapeu, Uruguay  
 2022 **1752 Gran Tradicion**, Cerro Chapeu, Uruguay  
 2022 **Iniceri, Abisso**, Sicily, Italy  
 2022 **Von Winning, Winnings**, Pfalz, Germany

## ROSÉ & SKIN CONTACT

2022 **Liquid Geography**, Bierzo, Spain  
 2022 **Familia Schroeder, Saurus**, Patagonia, Argentina  
 2021 **Christophe Avi, Laplume**, France  
 2021 **Los Conejos Malditos**, Blanco con Madre, Toledo, Spain

## RED

2018 **Nucerro, Reserva**, Rioja, Spain  
 2020 **Marqués de Tomares, Crianza**, Rioja Spain  
 2021 **Pedro Gonzalez Mittelbrunn**, Castilla y Leon  
 2020 **Bardos, Vinedos Altura**, Ribera del Duero, Spain  
 2022 **Glup Glup**, Cariñena, Spain  
 2020 **Azul y Garanja**, Navarra, Spain  
 2016 **A Portela**, Valdeorras, Spain  
 2019 **Sotabosc**, Montsant, Spain  
 2019 **Coster dels Olivers**, Priorat, Spain  
 2022 **Vins de Pedra, Negre de Folls**, Conca de Barberá  
 2022 **La Vinyeta, Bongo\***, Emporda, Spain  
 2020 **Península, Vino de Montaña**, Sierra de Gredos, Spain  
 2021 **Uva de Vida, Biográfico**, Toledo, Spain  
 2022 **Bodegas Ponce, Clos Lojen**, Manchuela, Spain  
 2021 **Earth First, Classic**, Mendoza, Argentina  
 2020 **Belinda**, Mendoza, Argentina - *served chilled*  
 2020 **Peñalolen**, Maipo, Chile  
 2021 **Quieto, Gran Corte**, Mendoza, Argentina  
 2019 **Polkura**, Colchagua, Chile  
 2022 **Casas del Bosque**, Casablanca, Chile  
 2022 **Garage Wine Company, Revival**, Maule, Chile  
 2018 **Alto de la Ballena**, Maldonado, Uruguay

# SHERRY

## DRY

**Jarana**, Lustau, 750mL  
**Tradicion**, Bodegas Tradicion, 750mL  
**La Cigarrera**, 375mL  
**Almacenista, 'Gonzalez Obregon,'** Lustau, 500mL  
**Los Arcos**, Lustau, 750mL  
**Carlos VII**, Alvear, 375mL  
**15 Años**, El Maestro Sierra, 375mL  
**Asuncion**, Alvear, 375mL  
**Península**, Lustau, 750mL

## SWEET

**East India Solera**, Lustau, 750mL  
**Nectar**, Gonzalez Byass, 375mL  
**Solera 1927**, Alvear, 375mL

# 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)

**GRENACHE (ON THE ROCKS)** Le Naturel / Vino de Montaña / Cuvée Paul 17.5  
 All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

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

*Xarel-lo Blend* 3oz 6oz bottle  
 5 10 40  
*Baga Blend* 6.25 12.5 50

*Macabeo, Xarel-lo* 6.5 13 52

**3oz 6oz bottle**  
*Albariño* 6 12 48  
*Verdejo* 6 12 48  
*Garnacha Blanca* 5 10 40  
*Macabeo/Garnacha Blanca* 7 14 56  
*Arinto, Loureiro* 5.25 10.5 42  
*Palomino* 6.25 12.5 50  
*Arinto, Loureiro* 5.25 10.5 42  
*Pedro Ximénez* 4.25 8.5 34  
*Sauvignon Blanc* 5 10 40  
*Chardonnay* 4.75 9.5 38  
*Petit Manseng Blend* 6.25 12.5 50  
*Catarratto* 5.5 11 44  
*Riesling* 6.5 13 52

**3oz 6oz bottle**  
*Mencía* 5 10 40  
*Pinot Noir* 4.5 9 36  
*Cabernet Sauvignon* 5.5 11 44  
*Malvar, Airén* 5 10 40

**3oz 6oz bottle**  
*Tempranillo* 6.5 13 52  
*Tempranillo* 6 12 48  
*Prieto Picudo* 4.5 9 36  
*Tempranillo* 6 12 48  
*Garnacha* 4.5 9 36  
*Tempranillo* 4.25 8.5 (L) 48  
*Mencía* 6.5 13 52  
*Garnacha, Carineña* 6 12 48  
*Cariñena, Garnacha* 7.5 15 60  
*Trepas Blend* 5.5 11 44  
*Monastrell* 5 10 40  
*Garnacha, Piñuela* 6 12 48  
*Tempranillo, Graciano* 6.75 13.5 54  
*Bobal* 5.5 11 44  
*Malbec* 4.75 9.5 38  
*Bonarda, Pedro Ximénez* 4.5 9 36  
*Cabernet Sauvignon* 6.5 13 52  
*Cabernet Franc, Malbec* 6.5 13 52  
*Syrah* 6.5 13 52  
*Pinot Noir* 7 14 56  
*País* 5.75 11.5 46  
*Cabernet Franc Blend* 5 10 40

**3oz bottle**  
*Fino* 5.5 44  
*Fino* 9.5 79  
*Manzanilla* 8.5 34  
*Amontillado* 10 60  
*Amontillado* 6 48  
*Amontillado* 11.5 46  
*Oloroso* 11 44  
*Oloroso* 12 48  
*Palo Cortado* 9 72

**3oz bottle**  
*Oloroso Dulce* 9 72  
*Pedro Ximénez* 9 36  
*Pedro Ximénez* 15 60

# COCKTAILS

**BLOODY MARY** 12.5  
 Tito's Vodka, Housemade Bloody Mary Mix

**MIMOSA** 11  
 Choice of: Classic with Fresh Squeezed OJ, Orange-Peach-Grapefruit or Guava-Lavender-Lemon

**BEES & 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  
 Rioja Wine, Citrus Infused Dark Rum, 9.5 34  
 Guava Nectar

**GUNS & ROSÉS** glass carafe  
 São João Brut Rosé, Lillet Rosé, 12.5 50  
 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  
 Peroni, Lager – Italy 8.5  
 Martin House Brewing, Pilsner – TX 8.5  
 Estrella Damm, Daura Gluten-Free Lager – Spain 8.5  
 Avery, Island Rascal, Passion Fruit Witbier–CO 9.5  
 Martin House, True Love Raspberry Sour - TX 8  
 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  
 Manhattan Project, Half Life Hazy IPA – TX 8  
 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

