

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

United States
Dry-cured pork sausage, smoky & garlicky

CHORIZO PICANTE

La Rioja
Smoky & spicy, dry-cured pork sausage

FUET

Catalonia
Dry-cured pork sausage

SOBRASADA

Mallorca
Soft, spreadable chorizo

CANTIMPALO

United States
Smoky pork sausage

SOPPRESSATA

United States
Dry-cured pork sausage

6-MONTH AGED MANCHEGO

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

MAHÓN

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

SAN SIMÓN

Galicia
Smoked cow's milk, creamy & buttery

TETILLA

Galicia
Cow's milk, creamy & buttery

CAÑA DE CABRA

Murcia
Soft-ripened goat cheese, creamy & mild

IDIÁZABAL

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

ROMAO

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

VALDEÓN

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

DRUNKEN GOAT

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

IBORES

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

LEONORA A FUEGO

Castille y Leon
Soft ripened goat's milk with pimentón

SWEET COPPA

United States
Dry cured pork shoulder

BRESAOLA

Uruguay
Cured beef tenderloin

JAMÓN MANGALICA

Segovia
Cured Hungarian pig

APERITIVO BOARD

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

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

TAPAS

STEAK & EGGS

Red Chimichurri, Sunny Side Up Egg

14.5

POTATO TORTILLA

Chive Sour Cream

6

SERRANO BENEDICT

Serrano, Hollandaise

8.5

BEET HUMMUS

Pita Bread

8

VEGGIE BENEDICT

Spinach, Hollandaise

8.5

SHAVED ZUCCHINI

Sheep's Cheese, Pimentón

8

OLIVE OIL PANCAKES

Vermont Creamery Cultured Butter, Maple Syrup

8

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

TORRIJAS

Crema Catalan, Strawberry

7.5

BUÑUELOS DE IDIÁZABAL

Spicy Pepper Jam

8.5

MANGALICA ESTRELLADOS

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

11

HALIBUT A LA PLANCHA

Salsa Verde

14.5

CHORIZO MIGAS

Sunny Side Up Egg

9.5

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

PAN CON TOMATE

Sea Salt, Olive Oil

5.5

STEAMED MUSSELS

Lobster Broth

12

MARINATED OLIVES

Pickled Vegetables, Garlic, Thyme, Citrus

5

GRILLED PRAWNS

Red Chimichurri

12

BOQUERONES

Garlic, Parsley

6

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8

TRUFFLED BIKINI

Jamón Serrano, Riojana

8.5

BLISTERED SHISHITO PEPPERS

Lime, Sea Salt

8.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

GRILLED BROCCOLINI

Truffle Vinaigrette

8.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

7

EGGPLANT CAPONATA

Sweet Peppers, Basil

5.5

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

8.5

MUSHROOMS A LA PLANCHA

Salsa Verde

8.5

BACON WRAPPED DATES

Valdeón Mousse

8

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8.5

MARINATED BEETS

Orange Shallot Vinaigrette, Pistachios

8

LARGE PLATES

half / full / double

PAELLA VERDURAS

Asparagus, Mushrooms, Zucchini, Garlic Aioli

18 / 36 / 64

PAELLA MARISCOS

Prawns, Mussels, Squid, Clams

28 / 56 / 98

PAELLA SALVAJE

Chorizo, Gaucho Sausage, Chicken, Chickpeas

28 / 56 / 98

PARILLADA BARCELONA*

NY Strip Steak, Pork Loin, Chicken, Gaucho Sausage

31 / 62 / 108

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 | SOUS CHEF KATHIA BARCELÓ
SOUS CHEF ALVARO VAZQUEZ

*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

		3oz	6oz	bottle
NV BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2019 Naveran, Brut Rosé, Penedès, Spain	<i>Pinot Noir, Parellada</i>	6.25	12.5	50
2018 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52

WHITE

		3oz	6oz	bottle
2020 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2020 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2019 Los Conejos Malditos, Blanco con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5	10	40
2020 Menade, Rueda, Spain	<i>Verdejo</i>	6	12	48
2019 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	5	10	40
2020 Avinyó, Petillant, Penedès, Spain	<i>Muscat Blend</i>	5.75	11.5	46
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
2019 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2020 L'Alpage, Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52
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 Von Winning, Winnings, Pfalz, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ

		3oz	6oz	bottle
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

RED

		3oz	6oz	bottle
2017 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.25	12.5	50
2018 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	5.75	11.5	46
2020 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>Trepas Blend</i>	5.5	11	44
2018 La Vinyeta, Bea*, Emporda, Spain	<i>Monastrell</i>	5	10	40
2018 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
2018 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
2018 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2019 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2017 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2020 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	6	12	48
2019 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2019 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	7	14	56

SHERRY

DRY

		3oz	bottle
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
Carlos VII, Alvear, 375mL	<i>Amontillado</i>	11.5	46
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	11	44
Península, Lustau, 750mL	<i>Palo Cortado</i>	9	72

SWEET

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

GRENAACHE (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

COCKTAILS



BLOODY MARY 10
Tito's Vodka, Housemade Bloody Mary Mix

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

BEEES & BAYS (No ABV*) 5
Lime, Salted Honey Syrup, Cardamom Sparkling Water, Torched Bay Leaf

SUMMER STREET SLING 10
Chamomile Infused Reyka Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

RICHMOND GIMLET 9
Fords Gin, Lime, Mint

DOS PENINSULAS 11
Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg

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

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

SANGRIA

WHITE OR RED SANGRIA glass pitcher
Rioja Wine, Citrus Infused Dark Rum, 9 30
Guava Nectar

GUNS & ROSÉS glass carafe
Naveran Brut Rosé, Lillet Rosé, 12 48
Deep Ellum AP Vodka, Peach Nectar, Lemon, Grapefruit Bitters

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
Revolver, Blood & Honey Wheat - TX 4.25 8.5
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 Tempress - TX 9.5
Left Hand, Milk Stout - CO 8

CIDERS

Austin Eastciders, Original Dry Cider - TX 7