

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
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns
SOPRESSATA California, US Pork Salami. Peppercorns, Burgundy Wine
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón
CALABRESE Utah, US Mildly Hot, Red Chili Flakes

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
LA DAMA SAGRADA El Carpio de Tajo, ES Goat’s Milk, Unpasturized Aged 6 Months. Subtle Sweetness, Balanced Salinity
ROBIOLA BOSINA Piemonte, IT Soft Ripened, Sheep and Cow’s Milk. Herbaceous, Light Hay, Buttery Flavor
SAN SIMÓN Galicia, ES Semi-Soft, Cow’s Milk, Aged 3 Months. Smoked, Creamy, Mild
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

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
IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep’s Milk, Aged 6 Months. Smoked, Sharp, Fruity
CABRA ROMERO Murcia, ES Semi-Soft, Goat’s Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy
MONTEALVA Andelucia, ES Semi-Soft, Goat’s Milk, Aged 2 Months. Balanced Acidity, Lemon, Walnut
AGED MAHÓN Islas Baleares, ES Hard, Cow’s Milk, Aged 1 Year, EVOO. Rubbed. Salty, Sharp
VALDEÓN Castilla-León, ES Creamy Blue, Cow & Goat’s Milk, Cave-Aged 2 Months. Mildly Pungent

JAMÓN MANGALICA Castilla y León, ES Aged 36-42 Months, Acorn Pasture Fed Mangalica. Marbled, Tender Nutty	14
SWEET COPPA New Jersey, US Aged Pork Shoulder, Spice, Sweet, Tangy	9
BRESAOLA Milano, 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
APERITIVO BOARD An assortment of Spanish aperitivo snacks to pair with your anytime drinks	26
<i>Patatas Bravas, Eggplant Caponata, Guindilla Peppers, Mahón, Manchego, Salchichón de Vic, Jamón Serrano</i>	

TAPAS

STEAK & EGG* Red Chimichurri	14.5	MUSHROOMS A LA PLANCHA Salsa Verde	11
SERRANO BENEDICT Hollandaise	8.5	POTATO TORTILLA Chive Sour Cream	7
VEGGIE BENEDICT Spinach, Hollandaise	8.5	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8
CHORIZO MIGAS Sunny Side Up Egg, Sofrito	9.5	CRAB CROQUETTE Saffron Aioli	12.5
OLIVE OIL PANCAKES Cinnamon Butter, Maple Syrup	8	ENSALADILLA CON CAMARON Ensaladilla, Shrimp, Egg Yolk Confit	10
TORRIJAS Crema Catalana, Strawberry Rhubarb	7.5	CRISPY CALAMARI Shishito Peppers, Piquillos, Smoked Pepper Aioli	11.5
GREEK YOGURT Pepita Granola, Mango, Mint	7	BOQUERONES Garlic, Parsley	6
BRUNCH FIDEOS Chorizo, Gaucho Sausage, Sunny Egg	14.5	TROUT A LA PLANCHA Salsa Verde	14
MANGALICA ESTRELLADOS Hand-Cut Fries, Shishito Peppers, Sunny Egg, Garlic Aioli	11	GAMBAS AL AJILLO Guindilla Peppers, Olive Oil, Garlic	9.5
GLAZED LARDONS Honey, Lemon, Zaa’tar	10.5	GRILLED PRAWNS Red Chimichurri	12
HOUSE MARINATED OLIVES Garlic, Thyme, Citrus, Giardiniera	5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
BLISTERED SHISHITO PEPPERS Lime, Sea Salt	8.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8
SPINACH & CHICKPEA CAZUELA Cumin, Roasted Onions, Lemon	8.5	TRUFFLED BIKINI Jamón Serrano, Rioja	9
EGGPLANT CAPONATA Sweet Peppers, Onions, Basil	5.5	CHORIZO W/ SWEET AND SOUR FIGS Balsamic Reduction	9
WHIPPED RICOTTA Texas Creek Honey, Fennel Pollen, Housemade Focaccia	11	ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	9.5
FOCACCIA Roasted Garlic Fresno Butter	4	BACON WRAPPED DATES Valdeón Mousse	8
		PORK BELLY Cherry Pepper Chimichurri	10.5

SALADS

ENSALADA MIXTA Olives, Onions, Tomatoes, Little Gem Lettuce	9
GRAIN SALAD Quinoa, Marinated Tomatoes, Cucumbers, Chervil, Tarragon, Sheep’s Cheese, Sunflower Seeds	9.5
MISTY MOON GREENS SALAD Asparagus, Fava Beans, Golden Raisins, Almonds, Meyer Lemon Vinaigrette	9.5

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
WHOLE BRANZINO Mushrooms, Potatoes, Salsa Verde	26.5
half / full / double	
PAELLA VERDURAS Cauliflower, Zucchini, Mushrooms, Asparagus, 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, Strawberry, Mint, Walnuts	8
FLAN CATALÁN	7
CHOCOLATE GELATO	9

EXECUTIVE CHEF ASHLEY SWEETEN | 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>	3oz	6oz	bottle
2018 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	4.75	9.5	38
2020 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.5	13	52
		6.25	12.5	50

WHITE

2020 Mila, Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2022 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	48
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
2020 Menade, Rueda, Spain	<i>Verdejo</i>	6	12	48
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 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
2021 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
2021 Von Winning, Winnings, Pfalz, Germany	<i>Riesling</i>	6.5	13	52
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>	3oz	6oz	bottle
2021 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2019 Los Conejos Malditos, Blanco con Madre, Toledo, Spain	<i>Malvar, Airén</i>	4.5	9	36
		5	10	40

RED

2017 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2019 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2021 Glup Glup, Cariñena, Spain	<i>Garnacha</i>	6	12	48
2021 Le Naturel, Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2020 Azul y Garanja, Navarra, Spain	<i>Garnacha</i>	5	10	40
2019 Sotabosc, Montsant, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Garnacha, Carineña</i>	6	12	48
2021 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
2020 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
2016 Fontes Cunha, ‘Mondeco,’ Dão, Portugal	<i>Bobal</i>	5.5	11	44
2021 Earth First, Classic, Mendoza, Argentina	<i>Touriga National Blend</i>	3.5	7	28
2018 Belinda, Mendoza, Argentina - served chilled	<i>Malbec</i>	4.75	9.5	38
2020 Quieto, Gran Corte, Mendoza, Argentina	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2019 Peñalolen, Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.25	12.5	52
2018 Polkura, Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2019 Casas del Bosque, Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2018 Alto de la Ballena, Maldonado, Uruguay	<i>Pinot Noir</i>	7	14	56
2020 Domaine Vallot, Côtes-du-Rhône, France	<i>Cabernet Franc Blend</i>	5	10	40
2019 Dom. des Tourelles, Bekaa Rouge, Lebanon	<i>Grenache Blend</i>	7	14	56
	<i>Cabernet Sauvignon, Syrah</i>	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
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
		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 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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BEEES & 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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SUMMER STREET SLING Chamomile Infused Reyka Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud’s	12
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TYGRA Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	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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SANGRIA

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

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

DRAFT Saint Arnold, Fancy Lawnmower Kolsch - TX Real Ale Brewing Co., Axis IPA - TX Peticolas, Velvet Hammer Red Ale - TX Revolver, Blood & Honey Wheat – TX	7oz	14oz
	3.75	7.5
	3.75	7.5
	4.25	8.5
	4.25	8.5

BOTTLES & CANS Clausthaler, Non-Alcoholic – Germany Martin House Brewing, Pilsner – TX Estrella Damm, Daura Gluten-Free Lager – Spain Avery, Liliko’i Kepolo, Passion Fruit Witbier–CO Martin House, True Love Rasperry Sour - TX Hitachino, Nest White – Japan Founders, All Day IPA – MI Deep Ellum, IPA – TX Lagunitas, Maximus IPA – CA Manhattan Project, Half Life Hazy IPA – TX Lone Pint, Yellow Rose IPA – TX Bitter Sisters, Knock Out Irish Style Red - TX Lakewood Brewing, The Tempress – TX Left Hand, Milk Stout – CO	6.5	7.5	8	9.5	8	14	6.5	7	8.5	7.5	12	8.5	9.5	8
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CIDERS Austin Eastciders, Original Dry Cider – TX	7
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