

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

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

WHIPPED RICOTTA

Texas Creek Honey, Fennel Pollen

11

CHORIZO MIGAS

Sunny Side Up Egg, Sofrito

9.5

ASPARAGUS

Meyer Lemon, Caper

9

VEGGIE BENEDICT

Spinach, Hollandaise, Mushrooms

7.5

MUSHROOMS A LA PLANCHA

Salsa Verde

11

SHAKSHOUKA

Egg, Peppers

9.5

POTATO TORTILLA

Chive Sour Cream

7

OLIVE OIL PANCAKES

Cinnamon Butter, Maple Syrup

8

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

TORRIJAS

Crema Catalana, Strawberries

7.5

BOQUERONES

Castelvetrano Olives, Orange Zest, Piquillos

7

GREEK YOGURT

Pepita Granola, Strawberries, Mint

7

FLOUNDER A LA PLANCHA

Garlic, Shirazi Salad

15

BRUNCH FIDEOS

Chorizo, Gaucho Sausage, Sunny Egg

14.5

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

MANGALICA ESTRELLADOS

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

11

CHICKEN THIGH

Aji Amarillo

9.5

HOUSE-MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

TRUFFLED BIKINI

Jamón Serrano, Riojana

9

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

CAULILINI

Fennel Pesto

10

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

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

WHOLE BRANZINO

Carrots, Potatoes, Salsa Verde

26.5

half / full / double
18 / 36 / 64

PAELLA VERDURAS

Mushrooms, Asparagus, Fennel, Spring Onions,
Garlic Aioli

PAELLA SALVAJE

Chicken, Chorizo, Gaucho Sausage, Chickpeas

PAELLA MARISCOS

Calamari, Mussels, Clams, Shrimp

PARILLADA BARCELONA*

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

		3oz	6oz	bottle
NV BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	5	10	40
2021 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

		3oz	6oz	bottle
2022 Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2022 Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2022 Le Naturel, Blanco , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2020 Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2022 Orto Vins, Les Argiles Blanc , Montsant, Spain	<i>Macabeo/Garnacha Blanca</i>	7	14	56
2021 Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.25	10.5	42
2021 Viña Callejuela, Blanco de Hornillos , Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2022 Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.25	10.5	42
2020 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
2023 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2022 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
2022 Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6	13	52

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2022 Liquid Geography , Bierzo, Spain	<i>Mencía</i>	5	10	40
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
2021 Los Conejos Malditos , Blanco con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

RED

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

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
Asuncion , Alvear, 375mL	<i>Oloroso</i>	12	48
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
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

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 / Leitz / Belinda 15
High. Acid. Wines.

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

DOS PENINSULAS 13
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

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

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
Nordes Gin, Fever Tree Mediterranean Tonic,
Grapefruit, Lime, Rosemary

VALENCIAN
Nordes Gin, Fever Tree Indian Tonic,
Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN
Nordes 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
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
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

