

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 SORIA

Soria, ES
Pork Sausage, Smokey, Garlicky, Lean

FUET

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

SALCHICHÓN DE VIC

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

CHORIZO PICANTE

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

SOBRASADA

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

SPECK

Alto Adige, IT
Aged 6 Months, Lightly Smoked and
Rich in Flavor

SOPPRESSATA

California, US
Pork Salami. Peppercorns, Burgundy
Wine

CABRA ROMERO

Murcia, ES
Semi-Soft, Goat's Milk, Aged 45 Days,
Rosemary. Mildly Tart, Creamy

AGED MANCHEGO

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

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

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

DÉLICE DE BOURGOGNE

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

DRUNKEN GOAT

Murcia, ES
Semi-Soft, Goat's Milk, Aged 2 Months.
Red Wine-Soaked

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

WOOLY WOOLY

Castilla-La Mancha, ES
Aged 5 Months Semi Firm Sheep.
Black Garlic, Nutty

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

PAN TOMATE

Olive Oil, Sea Salt

7

SERRANO BENEDICT

Hollandaise

8.5

CARROTS

Chermoula, Tahini Vinaigrette

8.5

CHORIZO MIGAS

Sunny Side Up Egg, Sofrito

9.5

WHIPPED RICOTTA

Texas Creek Honey, Fennel Pollen

11

VEGGIE BENEDICT

Spinach, Hollandaise, Mushrooms

7.5

MUSHROOMS A LA PLANCHA

Salsa Verde

11

BACON

Pimentón Maple

8

POTATO TORTILLA

Chive Sour Cream

7

SHAKSHOUKA

Egg, Peppers

9.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

OLIVE OIL PANCAKES

Cinnamon Butter, Maple Syrup

8

CRAB CROQUETTE

Saffron Aioli

12.5

TORRIJAS

Crema Catalana, Strawberries

7.5

SWORDFISH A LA PLANCHA

Garlic, Shirazi Salad

15

GREEK YOGURT

Pepita Granola, Strawberries, Mint

7

GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

9.5

BRUNCH FIDEOS

Chorizo, Gaucho Sausage, Sunny Egg

14.5

CHICKEN THIGH

Aji Amarillo

9.5

MANGALICA ESTRELLADOS

Hand-cut fries, Sunny Egg, Garlic Aioli

11

TRUFFLED BIKINI

Jamón Serrano, Riojana

9

HOUSE-MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

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

BABAGANOUSH

Marcona Almonds

8

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

BEETS

Chickpeas, Red Onions

9

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

ARUGULA AND GRILLED PEACHES

Feta, Crispy Serrano, Hazelnuts, White Balsamic

9.5

HEIRLOOM TOMATO

Artichoke, Basil, Walnuts

10

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

WHOLE BRANZINO

Carrots, Potatoes, Salsa Verde

26.5

PAELLA VERDURAS

Mushrooms, Corn, Fennel, Onions, Garlic Aioli

half / full / double

18 / 36 / 64

PAELLA SALVAJE

Chicken, Chorizo, Gaucho Sausage, Chickpeas

28 / 56 / 98

PAELLA MARISCOS

Calamari, Mussels, Clams, Shrimp

28 / 56 / 98

PARILLADA BARCELONA*

NY Strip Steak, Chicken, Gaucho Sausage, Pork Loin

31 / 62 / 108

DESSERTS

OLIVE OIL CAKE

Sea Salt

9

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Strawberries, Walnuts

8

BASQUE BURNT CHEESECAKE

Peach Compote

9

FLAN CATALÁN

7

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
 2022 AT Roca, Reserva, Brut Nature, Classic Penedès

	3oz	6oz	bottle
<i>Xarel-lo Blend</i>	5	10	40
<i>Baga Blend</i>	6.25	12.5	50
<i>Macabeo, Xarel-lo</i>	6.5	13	52

WHITE

2023 Mila, Rías Baixas, Spain
 2023 Rezabal, Getariako Txakolina, Spain
 2023 Menade, Rueda, Spain
 2022 Le Naturel, Blanco, Navarra, Spain
 2020 Pinord, Diorama, Penedès, Spain
 2022 Orto Vins, Les Argiles Blanc, Montsant, Spain
 2018 Alvear, 3 Miradas, Montilla-Moriles, Spain
 2022 Asnella, Vinho Verde, Portugal
 2020 Capítulo 7, Mendoza, Argentina
 2023 Aylin, San Antonio, Chile
 2024 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay
 2022 1752 Gran Tradicion, Cerro Chapeu, Uruguay
 2022 Iniceri, Abisso, Sicily, Italy
 2022 Leitz, Feinherb, Rheingau, Germany

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

ROSÉ & SKIN CONTACT

2023 Familia Schroeder, Saurus, Patagonia, Argentina
 2023 Christophe Avi, Laplume, France
 2021 Los Conejos Malditos, Blanco con Madre, Toledo, Spain

	3oz	6oz	bottle
<i>Pinot Noir</i>	4.5	9	36
<i>Cabernet Sauvignon</i>	5.5	11	44
<i>Malvar, Airén</i>	5	10	40

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 Garanza, Navarra, Spain
 2016 A Portela, Valdeorras, Spain
 2020 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
 2023 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

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

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
 Peninsula, Lustau, 750mL
 15 Años, El Maestro Sierra, 375mL
 Asuncion, Alvear, 375mL

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

SWEET

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

	3oz	bottle
<i>Oloroso Dulce</i>	9	72
<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 / Abisso / Biográfico 16
 Many of our wines use Biodynamic farming practices, here are three incredible examples

GRENA CHE (ON THE ROCKS) Le Naturel / Vino de Montaña / Coster dels Olivers 17.5
 All grenache, but grown in three distinctly different soil types: Clay, Granite, and Licorella

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



COCKTAILS

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

TEA TIME (No ABV) 7
 Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint

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

PICA PICA 12.5
 Reyka Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño

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

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

ALEBRIJES 13.5
 Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder

BOURBON SPICE RACK 13
 Four Roses, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

SIDE HUSTLE 13
 Lustau Solera Reserva Brandy, Benedictine, Pineapple, Lemon, Barcava

LAIRD'S WAY 14.5
 Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters

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
 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
 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
 Martin House Brewing, Pilsner – TX 8.5
 Avery, Island Rascal, Passion Fruit Witbier – CO 9.5
 Martin House, True Love Raspberry Sour – TX 8
 Estrella Damm, Daura Gluten-Free Lager – Spain 8.5
 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
 Oak Highland Brewery, Freak Deaky Belgian Tripel – TX 10.5
 Austin Eastciders, Original Dry Cider – TX 7.5
 Isastegi, Sagardo Natural Cider (750mL) – Spain 28