

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky,
Garlicky

SALCHICHÓN DE VIC

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

CHORIZO PICANTE

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

FUET

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

AGED MAHÓN

Islas Baleares, ES
Hard, Cow's Milk, Aged 1 Year, EVOO
Rubbed. Salty, Sharp

CABRA ROMERO

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

CAÑA DE CABRA

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

AGED MANCHEGO

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

MAHÓN

Castilla-La Mancha, ES
Firm, Cow's Milk, Aged 4 Months. Buttery,
Mild, Nutty

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

IDIAZÁBAL

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

CABRA AL GOFIO

Islas Canarias, ES
Semi-Firm, Goat's Milk, Aged 2 Months,
Cornmeal Coated

JAMÓN MANGALICA

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

MOJAMA DE BARBATE EXTRA

Barbate, ES
Center Loin Tuna, Salty, Sweet, Umami

QUESO DE TRUFA

Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months,
Black Truffle. Savory, Piquant

SALAME DI MANZO

Illinois, US
Wagyu Beef, Black Pepper

APERITIVO BOARD

An Assortment of Spanish Aperitivo
Snacks to Pair with Your Anytime Drinks

*Jamón Serrano, Chorizo, Mahón,
Manchego, Pickled Vegetables, Olives,
Almonds, Patatas Bravas*

TAPAS

STEAK & EGG*

Red Chimichurri

14.5

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

SERRANO BENEDICT

Hollandaise

8.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

DOUBLE-CUT BACON

Membrillo Glaze

9

HUMMUS

Lamb, Mint

9.5

ASPARAGUS BENEDICT

Piquillos, Hollandaise

7.5

POTATO TORTILLA

Chive Sour Cream

7

CHORIZO MIGAS

Sunny Side Up Egg, Sofrito

9.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

OLIVE OIL PANCAKES

Cinnamon Butter, Maple Syrup

8

STRIPED BASS CRUDO

Cucumbers, Radish

15

TORRIJAS

Strawberries

7.5

MARINATED BOQUERONES

Green Olives, Piquillo Peppers

7

MANGALICA ESTRELLADOS

Fries, Guindilla Peppers, Egg, Aioli

11

MAHI MAHI A LA PLANCHA

Mojo Verde

17

SPINACH FRITTATA

Sheep's Cheese

10.5

SCARLETT CRAB CROQUETAS

Tetilla, Calabrian Chili

12

SOPA DE AJO

Egg, Chicken

9

PRAWNS

Aji Amarillo

17.5

SQUASH A LA PLANCHA

Walnut Pesto, Sunflower Seeds

8

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

HOUSE-MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

SUGAR SNAP PEAS

Romesco

7

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

ROASTED CAULIFLOWER

Spiced Yogurt, Mint

9.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

SEARED ARTICHOKE

Pickled Carrots, Cherry Pepper

8

BACON WRAPPED DATES

Valdeón Mousse

8.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

WATERMELON SALAD

Cucumbers, Ricotta Salata, Olives

8

ASPARAGUS SALAD

Mangalica – Leek Vinaigrette

8

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

EGG PAELLERA

Gaucha Sausage, Bacon, Potatoes

16

PAELLA VERDURAS

Asparagus, Snap Peas, Cauliflower, Peppers, Mojo Verde

half / full / double

18 / 36 / 64

PAELLA MARISCOS

Shrimp, Calamari, Mussels

28 / 56 / 98

PAELLA SALVAJE

Chicken, Gaucha, Chorizo, Chickpeas

28 / 56 / 98

PARILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucha Sausage

31 / 62 / 108

DESSERTS

FLAN CATALÁN

7

OLIVE OIL CAKE

Sea Salt

9

BASQUE BURNT CHEESECAKE

Strawberry

9

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Strawberries, Almond Crumble

8

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

EXECUTIVE CHEF THOMAS LACZYNSKI | SOUS CHEF ELLIE HENDERSON AND SANTOS MENCHU

*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
2021 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2020 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

WHITE

2022 Mila, Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2022 Menade, Rueda, Spain	<i>Verdejo</i>	6	12	48
2022 Le Naturel, Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2022 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021 Orto Vins, Les Argiles, Montsant, Spain	<i>Macabeo</i>	7	14	56
2020 Alvear, 3 Miradas, Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	5.5	11	44
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
2022 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2022 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2020 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2021 Iniceri, Abisso, Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2021 Von Winning, Winnings, Pfalz, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2022 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2022 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 Christophe Avi, Agenais, 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

2018 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020 Marqués de Tomares, Crianza, Rioja Spain	<i>Tempranillo</i>	6.5	13	52
2020 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2022 Glup Glup, Cariñena, Spain	<i>Tempranillo</i>	6	12	48
2020 Azul y Garanza, Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2016 A Portela, Valdeorras, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2019 Sotabosc, Montsant, Spain	<i>Mencía</i>	6.5	13	52
2022 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Garnacha, Cariñena</i>	6	12	48
2022 La Vinyeta, Bongo*, Emporda, Spain	<i>Trepal 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
2022 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2021 Earth First, Classic, Mendoza, Argentina	<i>Bobal</i>	5.5	11	44
2019 Belinda, Mendoza, Argentina - served chilled	<i>Malbec</i>	4.75	9.5	38
2021 Quieto, Gran Corte, Mendoza, Argentina	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2019 Polkura, Colchagua, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022 Casas del Bosque, Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2021 Garage Wine Company, Revival, Maule, Chile	<i>Pinot Noir</i>	7	14	56
2018 Alto de la Ballena, Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
	<i>Cabernet Franc Blend</i>	5	10	40

SHERRY

DRY

Jarana, Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera, 375mL	<i>Manzanilla</i>	5.5	44
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	8.5	34
Carlos VII, Alvear, 375mL	<i>Amontillado</i>	6	48
Península, Lustau, 750mL	<i>Palo Cortado</i>	11.5	46
15 Años, El Maestro Sierra, 375mL	<i>Palo Cortado</i>	9	72
Asuncion, Alvear, 375mL	<i>Oloroso</i>	11	44
	<i>Oloroso</i>	12	48

SWEET

East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar, Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	72
Toro Albala, 1999, 750mL	<i>Pedro Ximénez</i>	9	36
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	16	128
	<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 / Pedro González Mittelbrunn / Biográfico	16
Many of our wines use Biodynamic farming practices, here are three incredible examples	

COCKTAILS

BLOODY MARY

Tito's Vodka, Housemade Bloody Mary Mix

MIMOSA

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

BEES & BAYS (No ABV)

Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

FLOR DE SAL (Low ABV)

La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif
Luxardo Maraschino, Lime, Lemon, Black Lava Salt
Porrón for the Table 48

SUMMER STREET SLING

Chamomile-Infused Reyka Vodka
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

TYGRA

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

DOS PENÍNSULAS

Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

ALEBRIJES

Bañez Mezcal, Byrrh Quinquina, Salted Honey Syrup,
Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder

BOURBON SPICE RACK

Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

LAIRD'S WAY

Monkey Shoulder Scotch, Dolin Rouge Vermouth,
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

GINTONICS

Inspired by three of Spain's most iconic regions

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

Rioja Wine, Elderflower, Citrus Infused
Dark Rum, Guava Nectar

glass pitcher
9.5 34

GUNS & ROSÉS

São João Brut Rosé, Lillet Rosé, Deep Ellum Vodka, 12.5
Deep Ellum AP Vodka, Peach Nectar, Lemon, Grapefruit Bitters

glass carafe
12.5 50

BEER

DRAFT

Estrella Galicia, Lager - Spain
Real Ale Brewing Co., Axis IPA - TX
Revolver, Blood & Honey Wheat - TX

caña doble
4.25 8.5
3.75 7.5
4.25 8.5

BOTTLES & CANS

903 Brewers, Cerveza Por Favor - TX 7.5
Peroni, Lager - Italy 8.5
Community Beer Co., Texas Lager - TX 8.5
Estrella Damm, Daura Gluten-Free Lager - Spain 8.5
Avery, Island Rascal, Passion Fruit Witbier - CO 9.5
Dogfish Head, Sea Quench Sour - DE 8.5
Hitachino, Nest White - Japan 14
Founders, All Day IPA - MI 6.5
Deep Ellum, IPA - TX 7.5
Lagunitas, Maximus IPA - CA 8.5
Buffalo Bayou, More Cowbell Double IPA - TX 9
Oak Highland Brewing, Freaky Deaky Belgian Tripel - TX 8.5
Left Hand, Milk Stout - CO 8

CIDERS

Austin Eastciders, Original Dry Cider - TX 7
Isastegi, Sagardo Natural Cider (750mL) - Spain 28

