





a unique

experience

We hope to create the type of environment in which people can come together, relax, have fun, make new friends, and have a diverse variety of experiences and options in a space that is geared toward gastronomy, art, and creativity.



What is La Textil Collective?

The La Textil Collective opened in May of 2021, an ambitious project involving a multi-use space that includes a craft brewery, a large bar that features creative original cocktails as well as the house-made craft beers, a dining area large groups, featuring refined but simple local cuisine made with the foundational element of fire and smoke, and a downstairs sort of speakeasy bar, set up for a range of private group experiences.

The impressive interior of this venue, located across the street from Gaudi's Casa Calvet on Casp Street, makes use of natural elements such as stone, wood, metal and leather, giving it a warm, homey feel, and like the artisanal products on the menu, the handmade furniture and features serve as a reminder of the bounty that we can reap solely from our surroundings.

Our care for the local economy and environment can be seen with the creation of the space and how we do business. Since nearly all of our products are made from scratch, sourced mainly from modestly sized, local suppliers, we produce very little waste for a restaurant and bar of our size. From the paper straws in our bar to the cloth napkins in our restaurant to our reusable stainless steel kegs from which our soft drinks are served to the potted plants that populate our space, we consider being ecologically minded a foundational ethos.



la textil collective

a unique space

Our venue includes multiple areas that serve different purposes, depending on the client or event. Our main bar at the entrance is a long, rectangular space that can accommodate up to 100 people at bar-height tables. Moving towards the back, before arriving at the brewery, one will find our dining space, which features a show kitchen that is centered around an island block that showcases a custom designed wood oven, a 2.2m long robata and Basque grill by Jospser. This area can accommodate up to 85 people, with 20 bar height seats around the kitchen bar and the remaining 65 at various sized tables, including ones for 2, 4, 6, and 20 guests.

The music and events area down stairs includes a full bar and audio-visual installations for a variety of activities and can accommodate up to 118 people for stand-up event and 40 for a seated dinner.



our food concept begins with the use of fire and fermentation and evolves around learning and sharing knowledge

Rooted on the Mediterranean coast in Barcelona and the local produce it has to offer, we look to our base of culinary knowledge, thoughts and beliefs to give shape to our identity. Always creating and developing dishes from ideas steeped in memories, tradition, fire and fermentation. With our belief of being sustainable, seasonal, and honest we avoid pretension, opting for common sense and adapting to a certain time and space.

To put it more literally, we are a versatile space that provides the unique challenge of offering two different gastronomic concepts with a unique philosophy. One is our restaurant menu, related to our local and seasonal producers and having more of a tasting menu approach. The the other is our bar menu that features simple, tasty food that goes well with the pints of our house made artisanal beer. We hope that you have the opportunity to try both.



At La Textil Collective, we take our beverages seriously. Other than the mostly local, natural wines and vermouths, we make nearly everything on our menu. We create wide variety of beer styles in our on-site brewery, from classics such as a Czech pilsner or a Munich-style helles to creative takes on traditional beers like a chamomile infused Belgian-style wit to the rock stars of the brewing world today - hazy IPAs. Though we have some crowd favorites on tap most of the year, our brewer is constantly experimenting and collaborating with other brewers and artisans to make interesting new beers.

Our crack bartenders strive to use their extensive knowledge of spirits and cocktails to make use of local and in-house ingredients to design our original takes on the classics. With sustainability and being ecologically conscientious as core values, we are often upcycling what would be a waste product from cooking or brewing and transforming this material into a base for a new cocktail or liquor. We also make our own sodas and tonic for our house gin tonic.

we take our beverages seriously



make your own 

 event a unique experience,

 something  to enjoy

 with good vibes & fun.

 nice  beer, food, 

 good music  &  under

 one  amazing  roof.

 la texan  collective.

good food, good drinks



& good music

We support artists of all sorts from around Barcelona and the world, and our music reflects an appreciation for boldness and creativity.

We provide emerging artists a platform from which to enter and shape the urban music scene.

Our sound system and interior acoustic treatment make it ideal for any type of musical event, streaming, recording or filming.

tuesday/wednesday
closed drink menu offer



drinks

like this

price: 17€ / person
groups: 20 people minimum

choosing between 1 of the 3 following options:

3 drinks: seasonal craft beer/wine/soft drink
2 drinks: 1 seasonal craft beer/wine/soft drink + 1 mixed with standard spirits
2 drinks: 1 seasonal craft beer/wine/soft drink + 1 ltc tap-tail cocktail

like that

price: 25€ / person
groups: 30 people minimum

2 hour open bar with a selection of seasonal craft beers, wines and soft drinks

each consecutive hour 15€ / person

la peligrosa

price: 45€ / person
groups: 30 people minimum

2 hour open bar with a selection of beers, wines, seasonal craft soft drinks, combined with standard spirits and our LTC tap-tail cocktails

each consecutive hour 25€ / person

so what

price: 10€ / person
groups: 20 people minimum

choosing between 1 of the 2 following options:

2 drinks: seasonal craft beer/wine/soda
1 drink: combined with standard spirits

thursday/friday/saturday
closed drink menu offer



drinks

like this

price: 20€ / person
groups: 20 people minimum

choosing between 1 of the 3 following options:

3 drinks: seasonal craft beer/wine/soft drink
2 drinks: 1 seasonal craft beer/wine/soft drink + 1 mixed with standard spirits
2 drinks: 1 seasonal craft beer/wine/soft drink + 1 ltc tap-tail cocktail

like that

price: 30€ / person
groups: 30 people minimum

2 hour open bar with a selection of seasonal craft beers, wines and soft drinks

each consecutive hour 15€ / person

la peligrosa

price: 50€ / person
groups: 30 people minimum

2 hour open bar with a selection of beers, wines, seasonal craft soft drinks, combined with standard spirits and our LTC tap-tail cocktails

each consecutive hour 25€ / person

so what

price: 12€ / person
groups: 20 people minimum

choosing between 1 of the 2 following options:

2 drinks: seasonal craft beer/wine/soda
1 drink: combined with standard spirits

*all offers include 21% VAT

buns

to share

almonds: smoked in Fino, Delta salt flakes

roastbeef coca: with caramelized onion, arugula, altejo cheese

vegetable coca: with charcoal roasted vegetables, anchovies from L'Escala

fuckin' fries: with kimchi mayonnaise, teriyaki sauce, pickled shiitakes

main to choose

apio bola: cooked in a smoker, horseradish, pumpkin honey, lamb's lettuce

brisket sandwich: Ricky-style brisket, wasabi mayonnaise and havarti cheese

roast pork: pork shoulder from Ral d'Avinyó, with pickles

textil cheeseburger: double 200g beef burger, caramelized onion, cheddar, pickles

garnishes to share

cole slaw: red cabbage, Valencian, Chinese, carrot, yogurt

french fries: homemade with love

greens: lettuce, endives, florets, vinaigrette

dessert

chocolate cake: burnt banana, peanut butter

price: 25€ / person

groups: 30 people minimum

your event with food



el nota

to share

almonds: smoked in Fino, Delta salt flakes

roastbeef coca: with caramelized onion, arugula, altejo cheese

smoked mackerel: bikini, cauliflower tartar sauce

fuckin' fries: with kimchi mayonnaise, teriyaki sauce, pickled shiitakes

main to choose

country cabbage: from Baix Llobregat, vegetable juice, balsamic, breadcrumbs and herbs

pork ribs: from Lluçanès with barbecue sauce, lime

ossobuco: friesian cow from Girona with pickle relish

country chicken: from Osona, thigh or breast, "X" beer sauce and a spicy touch

garnishes to share

bimi broccoli: almonds, pollen dressing and mustard

cole slaw: red cabbage, valencian, chinese, carrot, yogurt

french fries: homemade with love

tomatoes: beef heart, pepper, Figueres onion, black olives

dessert

chocolate brownie: burnt banana, peanut butter

orange cake: almond, rhubarb, elderberry sorbet

price: 22€ / person

groups: 30 people minimum

pajama weekend

to share colds

roasted olives: with orange, paprika, bay leaf

roastbeef coca: with caramelized onion, arugula, altejo cheese

vegetable coca: char-grilled, L'Escala anchovies

semi-tender X cheese: with celery salt, artisanal mustard

scolded: seeds, OVE Siurana oil

to share hot

crispy cauliflower: breaded and fried with fermented chili sauce, flower honey

fuckin' fries: with kimchi mayonnaise, teriyaki sauce, pickled shiitakes

pork escalope: gratin with tomato, mozzarella and oregano

textil mini cheeseburger: beef burger, caramelized onion, cheddar, pickles

dessert

citrus sponge cake: creamy thyme and cinnamon crumble

price: 22€ / person

groups: 30 people minimum

bongo fury

to share colds

roasted olives: with orange, paprika, bay leaf

roastbeef coca: with caramelized onion, arugula, altejo cheese

vegetable coca: char-grilled, L'Escala anchovies

pickles: at home, kimchi mayonnaise

semi-tender X cheese: with celery salt, artisanal mustard

scolded: seeds, OVE Siurana oil

smoked salmon: bikini, LTC tartar sauce

to share hot

brisket brioche: wasabi mayonnaise and beef sauce

crispy cauliflower: breaded and fried with fermented chili sauce, flower honey

pork escalope: gratin with tomato, mozzarella and oregano

fuckin' fries: with kimchi mayonnaise, teriyaki sauce, pickled shiitakes

textil mini cheeseburger: beef burger, caramelized onion, cheddar, pickles

dessert

citrus sponge cake: creamy thyme and cinnamon crumble

creamy chocolate: extra virgin oil and Delta salt flakes

price: 27€ / person

groups: 30 people minimum

dirt bike dreamin'

welcome

beer crackers: smoked butter and vegetable ashes

to share

"recapte" coca: with pickled vegetables

croquettes: with sweet beef

grilled calçots: with romesco (since November)

grilled sardines: with anchovy butter

mini textil burger: with cheddar and house pickles

main to choose

terrine: goat

cod: with roasted apple alioli

garnishes to share

sweet potato: with spinach pesto

vegetables: seasonal blanched

potatoes: Jospes roasted with burnt butter

dessert

pine nut coca: citrus and seasonal fruits

bread

selection of artisan bread: loaf, pages and grains from the brewery

price: 40€ / person

groups: 30 people minimum

spirit animals

welcome

beer crackers: smoked butter and vegetable ashes

to share

roast beef coca: caramelized onion, altejo cheese

grilled oyster mushrooms: with pine nuts and thyme

grilled calçots: with romesco (since November)

grilled squid: with charcoal and ink dressing

chicken wings: boneless in fricando sauce

main to choose

t-bone steak: old cow with Bernese sauce

monkfish: roasted Catalan style

garnishes to share

peppers: grilled red

stewed mini carrots: in their juice and recuit cheese

roasted potatoes: Jospes with burnt butter

dessert

creamy chocolate: Delta salt flakes

bread

selection of artisan bread: loaf, pages and grains from the brewery

price: 60€ / person

groups: 30 people minimum

flamenco sketches

welcome

beer crackers: smoked butter and vegetable ashes

to share

beef tartare: egg yolk and pickles

grilled calçots: with romesco (from November)

seasonal mushrooms: tired and chopped garlic and parsley

cod kokotxas: grilled Biscayan style

3 meat cannelloni: (chicken, pork, beef) with bechamel and roast chicken sauce

main to choose

galician beef ribeye: with ITC béarnaise sauce

basque turbot: with garlic and chilli

garnishes to share

piquillo pepper: grilled

parsnip: with flower honey and pumpkin seeds

millefeuille: potato and idiazabal cheese

dessert

Chocolate brownie: creamy white chamomile and lemon thyme

financier: orange and pistachio

bread

selection of artisan bread: loaf, pages and grains from the brewery

price: 80€ / person

groups: 30 people minimum

A special beer design for your own event?

At La Textil Collective we can provide a special edition of beer to commemorate your event.

A memory for all attendees. You will be able to choose between many types of beer, the only thing you should do is provide us with the design for the label and we will make it happen.



special beer for a special event

The background features several thick, hand-drawn orange lines that meander across the black field, creating a sense of movement and organic form. These lines vary in thickness and direction, some curving sharply while others flow more gently.

thank you

—
casp 33b 08010 barcelona
+34 931 405 515

—
www.latextil.beer
@latextil_bar