

BARCELONA

CHARCUTERIE & CHEESE

Barcelona is a cashless restaurant.
Credit and debit accepted.

469.862.8500

6.75 for one
18.50 for three

- JAMÓN SERRANO**
Segovia
Dry-cured Spanish ham
- CHORIZO PICANTE**
La Rioja
Smoky, mildly spicy, dry-cured sausage
- FUET**
Catalonia
Dry-cured pork sausage
- SORIA CHORIZO**
United States
Dry-cured pork sausage & pimenton
- SPECK**
Alto Adige, Italy
Lightly smoked, dry cured ham
- 6-MONTH MANCHEGO**
La Mancha
Firm, cured sheep's milk, sharp & piquant
- DRUNKEN GOAT**
Murcia
Semi-soft goat's milk soaked in red wine
- MAHON**
Minorca
Raw cow's milk aged 3 months
Fruity, nutty & sweet
- CABRA ROMERO**
Murcia
Mild, tart, and creamy goat's milk cheese coated in rosemary
- VALDEON**
Castilla- Leon
Cow & goat's milk blue cheese, tangy & spicy
- SAN SIMON**
Galacia
Cow's milk cheese.
Semi soft & smokey
- IDIAZABAL**
Navara
Smoked raw sheep's milk, nutty and robust

JAMÓN MANGALICA 12.00
Segovia
Cured Hungarian pig

APERITIVO BOARD 18.00
Marinated Olives, Piquillo Peppers, Roasted Almonds, Serrano, Fuet, San Simon, Mahon, Patatas Bravas

SOUS CHEF KATHIA BARCELÓ
SOUS CHEF MATT COULSON

*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

TAPAS

- HEIRLOOM BABY CARROTS** 7.50
Carrot Top Pistou, Hazelnuts
- PAN CON TOMATE** 4.50
Sea Salt, Olive Oil
- BRUSSELS SPROUTS** 7.50
Cider Reducción, Chroizo migas
- EGGPLANT CAPONATA** 5.00
Sweet Peppers, Basil
- BLISTERED SHISHITO PEPPERS** 7.50
Lime, Sea Salt
- SPINACH & CHICKPEA CAZUELA** 8.00
Cumin, Roasted Onion, Lemon
- PATATAS BRAVAS** 7.50
Salsa Brava, Garlic Aioli
- POTATO TORTILLA** 6.00
Chive Sour Cream
- SHEEPS CHEESE MONTADITO** 9.00
Port Poached Figs, Truffle Honey, Jamón Serrano
- TRUFFLED BIKINI** 8.50
Jamón Serrano, Rioja
- BIGEYE TUNA CRUDO** 12.50
Preserved Lemon, Pink Peppercorn
- GRILLED PRAWNS** 11.00
Red Chimichurri
- CRISPY CALAMARI** 10.50
Chipotle Aioli
- PULPO & SQUID INK GNOCCHI** 11.00
Salsa Verde
- GAMBAS AL AJILLO** 9.50
Guindilla Pepper, Olive Oil, Garlic
- SAUTÉED MUSSELS** 11.00
Charred Tomato, Chorizo, Saffron Broth
- TEXAS REDFISH A LA PLANCHA** 12.50
Salsa Verde
- SPICED BEEF EMPANADAS** 7.00
Red Pepper Sauce
- GRILLED CHICKEN THIGH** 9.50
Harissa, Charred Lemon
- MORCILLA EMPANADAS** 7.50
Mojo Verde
- JAMÓN & MANCHEGO CROQUETAS** 6.50
Garlic Aioli
- GRILLED HANGER STEAK*** 11.50
Truffle Vinaigrette
- ALBONDIGAS** 9.50
Spiced Meatballs in Ham-Tomato Sauce
- CHORIZO W/ SWEET & SOUR FIGS** 8.50
Balsamic Reduction



Thank you for joining us as we gradually reopen for dining service. We'd love to hear your feedback, scan this code to leave us a digital comment card

BRUNCH

(Available Saturday and Sunday 11am-3pm)

- STEAK AND EGGS*** 10.50
Red Chimichurri, Fried Egg
- SERRANO BENEDICT** 7.50
Serrano, Tomato, Hollandaise
- VEGETABLE BENEDICT** 6.50
Toasted Garlic, Spinach, Hollandaise
- OLIVE OIL PANCAKES** 7.50
Maple Syrup
- TORRIJAS** 6.50
Crema Catalan, Blood Orange
- MANGALICA ESTRELLADOS** 10.50
Hand-Cut Fries, Fried Egg, Garlic Aioli

SALADS

- ENSALADA MIXTA** 8.00
Olives, Onions, Tomatoes, Little Gem Lettuce
- GRILLED FIG & ARUGULA** 8.00
Pickled Red Onion, Manchego
- MARINATED BEETS** 8.00
Blood Orange, Tarragon, Pistachios

LARGE PLATES

- CHICKEN PIMIENTOS** 21.00
Potatoes, Lemon, Hot Cherry Peppers
- PAELLA VERDURAS** 16.00 / 32.00 / 64.00
Shishitos, Chickpeas, Piquillos, Garlic Aioli
- PAELLA SALVAJE** 24.50 / 49.00 / 98.00
Chicken, Chorizo, Morcilla Sausage, Chickpeas
- PAELLA MARISCOS** 24.50 / 49.00 / 98.00
Prawns, Calamari, Littleneck Clams, Mussels
- PARILLADA BARCELONA*** 27.00 / 54.00 / 108.00
NY Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

- FLAN CATALÁN** 6.50
- CHOCOLATE CAKE** 8.00
Crème Anglaise, Almond Crumble
- BURNT BASQUE CHEESE CAKE** 8.00
Luxardo Cherries
- CREPAS** 8.00
Dulce de Leche Cream, Hazelnuts
- OLIVE OIL CAKE** 8.00
Sea Salt

WINES

SPARKLING

	glass	bottle
NV BarCava, Brut, Penedès, Spain	8.5	34
2015 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain		48

ROSES

2019 Mencía, Liquid Geography, Bierzo, Spain	10	40
2019 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina	9	36
2018 Lafage, Miraflores, Côtes Catalanes, Rousillion, France	12	48

WHITES

LIGHT | CITRUS | CRISP

2018 Albariño, Lagar de Cervera, Rias Baixas, Spain	11.5	46
2018 Doña Blanca/Godello, Armas de Guerra, Bierzo, Spain		36
2018 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain		50
2018 Pedro Ximenes, Capitulo 7, Mendoza, Argentina	8.5	34
2019 Sauvignon Blanc, Aylin, San Antonio, Chile	10	40
2018 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	11	44

FULL | FRUITY | RICH

2017 Albillo, Marañones, Picarana, Sierra de Gredos, Spain	13	52
2018 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay	9.5	38
2017 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay		50
2016 Chardonnay, Marcel Coutuier, Mâcon-Loché, Burgundy, France		58

REDS

ELEGANT | BERRIES | LIGHT

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	12	48
2018 Tempranillo, Telmo Rodríguez, LZ, Rioja, Spain	12	44
2018 Garnacha, Le Naturel, Navarra, Spain	9.5	38
2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain	11.5	44
2015 Tintilla, Vara y Pulgar, Cadiz, Spain		52
2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal	7	28
2018 Malbec, Earth First, 'Organic Crianza,' Mendoza, Argentina	9.5	38

BOLD | SPICE | RIPE

2018 Tempranillo, Azul y Garanza, Navarra, Spain	7.5	42
2017 Garnacha, Proyecto Garnachas, Fosca, Priorat, Spain	12	48
2018 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain		54
2015 Syrah, Polkura, Colchagua, Chile		52
2015 Cab. Franc Blend, Alto de la Ballena, Maldonado, Uruguay	10	40
2016 Cabernet Sauvignon, Peñalolen, Maipo, Chile	12.5	50
2016 Cabernet Franc Blend, Quieto, Mendoza, Argentina	12	48

KNOX PICKS

2018 Muscat Blend, Avinyó, Petillant, Penedès, Spain		46
2016 Chardonnay, Valrav, Sonoma County, California		50
2018 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain		46
2010 Tempranillo, R. López de Heredia, Viña Cubillo, Crianza, Rioja, Sp.		68
2016 Cabernet Sauvignon, Hedges, Red Mountain, Washington		85

SANGRIA & COCKTAILS

WHITE OR RED SANGRIA 7.5/glass 30/Liter
Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar

GUNS & ROSÉS 12/glass 48/Carafe
São João Brut Rosé, Lillet Rosé,
Etion Vodka, Peach Nectar, Lemon, Grapefruit Bitters

SUMMER STREET SLING 9.5
Chamomile Infused Titos Vodka
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

BARCELONA GINTONIC 14
Haymans London Dry, Fevertree Mediterranean Tonic
Grapefruit, Lime, Jasmine

BOURBON SPICE RACK 13
Redemption Rye, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

BLOODY MARY 10
Deep Ellum Vodka, Housemade Bloody Mary Mix

MIMOSA 9
Classic with Fresh Squeezed OJ

BEERS

DRAFT 14 oz
Lakewood Brewing, All Call Kölsch – TX 7.5
Real Ale Brewing Co., Axis IPA – TX 7.5
Revolver, Blood & Honey Wheat – TX 8.5
Peticolas, Velvet Hammer Red Ale – TX 8.5

BOTTLES & CANS

LAGER | PILSNER | LIGHT
Clausthaler, Non-Alcoholic – Germany 5.5
Community Beer Co., Texas Lager – TX 7
Estrella Damm, Daura Gluten-Free Lager – Spain 8
Estrella Galicia, Lager - Spain 7.5
Martin House Brewing, Pilsner – TX 7.5
Peroni, Lager – Italy 7

WHEAT | FRUIT | SAISON
Adelbert's Brewery, Naked Nun Wit – TX 7.5
Avery, Liliko'i Kepolo, Passion Fruit Witbier–CO 9.5
Hitachino, Nest White – Japan 14
Wild Acre, Texas Blonde – TX 7

HOPPY | FLORAL | BITTER
Deep Ellum, IPA – TX 7
Founders, All Day IPA – MI 6.5
Lagunitas, Maximus IPA – CA 8.5
Lone Pint, Yellow Rose IPA – TX 12
Manhattan Project, Half Life Hazy IPA – TX 7.5

DARK | SPICED | STRONG
Bitter Sisters, Knock Out Irish Style Red - TX 8.5
Lakewood Brewing, The Temptress – TX 9.5
Left Hand, Milk Stout – CO 8
Maredsous, Brun Dubbel – Belgium 10

SOURS | CIDERS
Austin Eastciders, Original Dry Cider – TX 7.5
Isastegi, Sagardo Natural Cider (750mL) – Spain 28
Martin House, True Love Raspberry Sour - TX 7
Rodenbach, Grand Cru Sour Ale – Belgium 13



Check out our full wine list here
by scanning this QR code