

BARCELONA

CHARCUTERIE & CHEESE

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

Barcelona is a cashless restaurant.
Credit and debit accepted.

469.862.8500

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
Poached Apples, 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
Garlic, Basil, Tomato

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, Rías 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 Couturier, Mâcon-Loché, Burgundy, France		58

REDS

ELEGANT | BERRIES | LIGHT

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	12	48
2018 Tempranillo, Telmo Rodriguez, 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