

BARCELONA

CHARCUTERIE & CHEESE

6.75 for one
18.50 for three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

SALCHICHÓN DE VIC

Catalonia
Dry-cured pork sausage with peppercorns

FUET

Catalonia
Dry-cured pork sausage

SPECK

Alto Adige, Italy
Lightly smoked, dry cured ham

CHORIZO PICANTE

La Rioja
Smoky, mildly spicy, dry-cured sausage

6-MONTH MANCHEGO

La Mancha
Firm, cured sheep's milk, sharp & piquant

LA DAMA SAGRADA

Toledo, Spain
Firm, raw goats milk cheese, nutty, sweet, salty, tangy

MAHON

Minorca
Raw cow's milk aged 3 months
fruity, nutty & sweet

VALDEÓN

Castilla- León
Cow & goat's milk blue cheese, tangy & spicy

IBORES

Extremadura, Spain
Raw goat's milk cheese, mild & tangy, rubbed with pimentón

CABRA ROMERO

Murcia
Mild, tart, and creamy goat's milk cheese coated in rosemary

JAMÓN MANGALICA

Segovia
Cured Hungarian pig 12.00

APERITIVO BOARD

18.00
Marinated Olives, Piquillo Peppers, Roasted Almonds, Speck, Fuet, Manchego, Mahon, Patatas Bravas

CHEF KATHIA BARCELÓ 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

MARINATED OLIVES

Garlic, Thyme, Citrus 5.00

ACORN SQUASH

Green Chimichurri, Spiced Pepitas 7.00

ROASTED CAUIFLOWER

Piquillo Pepper Sauce 8.50

EGGPLANT A LA PLANCHA

Parsley Pureé 6.50

BRUSSELS SPROUTS

Cider Reducción, Chorizo Migas 8.50

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon 8.00

EGGPLANT CAPONATA

Sweet Peppers, Basil 5.00

SWEET POTATOES

Sheep's Cheese Crema, Pecan 8.00

BLISTERED SHISHITO PEPPERS

Lime, Sea Salt 8.50

BUTTERNUT SQUASH RISOTTO

La Dama Sagrada 9.50

POTATO TORTILLA

Chive Sour Cream 6.00

PATATAS BRAVAS

Salsa Brava, Garlic Aioli 7.50

POACHED PEAR & SHEEP'S CHEESE MONTADITO

Arugula, Jamón Serrano 9.00

TRUFFLED BIKINI

Jamón Serrano, Rioja 8.50

PULPO & SQUID INK GNOCCHI

Garlic, Basil, Tomato 11.00

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic 9.50

TEXAS REDFISH A LA PLANCHA

Salsa Verde 12.50

CRISPY CALAMARI

Chipotle Aioli 10.50

BOQUERONES

Garlic, Parsley 6.00

NEW YORK STEAK PINTXOS

Mojo Picon 11.50

SPICED BEEF EMPANADAS

Red Pepper Sauce 7.00

HICKORY SMOKED LAMB RIBS

Tzatziki 13.50

PIMENTON CHICKEN THIGH

Charred Scallion Aioli 8.50

BRAISED SHORT RIB

Celery Root Puree 12.50

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli 6.50

BACON WRAPPED DATES

Valdeón Mousse 8.00

GRILLED HANGER STEAK*

Truffle Vinaigrette 11.50

ALBONDIGAS

Spiced Meatballs in Ham-Tomato Sauce 9.50

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce 8.00

PEAR & ENDIVE

Radicchio, Valdeón, Hazelnuts 8.50

MARINATED BEETS

Orange, Tarragon, Pistachios 8.00

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers 21.00

half / full / double

PAELLA VERDURAS

Parsnips, Carrots, Brussels Sprouts, Garlic Aioli 16.00 / 32.00 / 64.00

PAELLA SALVAJE

Chicken, Chorizo, Gaucho Sausage, Chickpeas 24.50 / 49.00 / 98.00

PAELLA MARISCOS

Prawns, Calamari, Littleneck Clams, Mussels 24.50 / 49.00 / 98.00

PARILLADA BARCELONA*

NY Strip Steak, Chicken, Pork Loin, Gaucho Sausage 27.00 / 54.00 / 108.00

DESSERTS

OLIVE OIL CAKE

Sea Salt 8.00

CHOCOLATE CAKE

Coffee Creme Anglaise, Almond Crumble 8.00

CREPAS SALGUERO

Dulce de Leche, Chocolate, Toasted Hazelnuts 8.00

FLAN CATALÁN

8.50

BASQUE BURNT CHEESECAKE

Luxardo Cherries 8.00



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
Barcelona is a cashless restaurant.
Credit and debit accepted.

WINES

SPARKLING

	glass	bottle
NV BarCava, Brut, Penedès, Spain	8.5	34
2015 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain	12	48
NV Flower Power, Espumoso de Moscatel, Valencia, Spain	7.5	30
2018 Caves São João, Brut Rosé, Bairrada, Portugal	12.5	50

ROSES

	glass	bottle
2019 Mencía, Liquid Geography, Bierzo, Spain	10	40
2017 Garnacha Blend, Sorbet, Catalunya, Spain	9	36
2019 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina		36
2018 Mourvedre Blend, Lafage, Côtes Catalanes, France		48

WHITES

LIGHT | CITRUS | CRISP

2018 Albariño, Lagar de Cervera, Rías Baixas, Spain	11.5	46
2018 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain	12.5	50
2018 Viura, Azul y Garanza, Navarra, Spain	7.5	42
2018 Xarel-lo, Pinord, Diorama, Penedès, Spain		38
2018 Muscat Blend, Avinyó, Petillant, Penedès, Spain		46
2018 Pedro Ximénez, Capítulo 7, Mendoza, Argentina		34
2018 Riesling, Barth, 'Allure,' Rheingau, Germany	9.5	38

MEDIUM | FRUITY | MINERAL

2018 Verdejo, Menade, Rueda, Spain	11	44
2018 Arinto/Loureiro, Asnella, Vinho Verde, Portugal		42
2019 Sauvignon Blanc, Aylin, San Antonio, Chile	10	40
2014 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet, Fr		50
2018 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	11	44

FULL | RIPE | SPICE

2017 Albillo, Marañones, Picarana, Sierra de Gredos, Spain	13	52
2019 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay	9.5	38
2018 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay		50

REDS

LIGHT | BERRIES | ELEGANT

2018 Garnacha, La Maldita, Rioja, Spain	8.5	34
2018 Tempranillo, Telmo Rodríguez, LZ, Rioja, Spain	11	44
2018 Garnacha, Le Naturel, Navarra, Spain	9.5	38
2017 Mencía, César Marquez Pérez, Parajes, Bierzo, Spain		54
2018 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain		46
2017 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain		50
2018 Trepas Blend, Negre de Folls, Conca de Barberá, Spain	11	44
2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain		46
2018 Bonarda/Pedro Ximénez, Belinda, Mendoza, Argentina	9	36
2017 Pinot Noir, Casas del Bosque, Casablanca, Chile	13.5	54
2018 Grenache Blend, Domaine Vallot, Côtes-du-Rhône, France		48

MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	12	48
2010 Tempranillo, Lopez de Heredia, Viña Cubillo, Crianza, Rioja, Spain	17	68
2018 Monastrell, La Vinyeta, Bea*, Emporda, Spain		40
2018 Tempranillo, Los Conejos Malditos, Toledo, Spain	9	36
2014 Tintilla, Vara y Pulgar, Cadíz, Spain	13	52
2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal	7	28
2018 Malbec, Earth First, Mendoza, Argentina	9.5	38

FULL | RIPE | BOLD

2016 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	10.5	42
2014 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain		48
2017 Cabernet Franc Blend, Quieto, Mendoza, Argentina	12	48
2017 Garnacha, Proyecto Garnachas, Fosca, Priorat, Spain		48
2015 Syrah, Polkura, Colchagua, Chile	13	52
2015 Cab. Franc Blend, Alto de la Ballena, Maldonado, Uruguay		40

SANGRIA & COCKTAILS

SANGRIA, RED OR WHITE 7.5/glass 30/Pitcher
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 Deep Ellum AP Vodka
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

BARCELONA GINTONIC 14
Hayman's London Dry, Fevertree Mediterranean Tonic
Grapefruit, Lime, Jasmine

EL MESTIZO 11
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

WHISKEY ROOT 10
Four Roses Bourbon, Byrrh Quinquina
Ginger, Basil, Lemon Juice

BOURBON SPICE RACK 12
Redemption Rye, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

OTOÑO 12
Lustau Brandy de Jerez Reserva, Amaro Nonino
Boiled Cider, Aquafaba, Lemon

BEERS

DRAFT

	7oz	14 oz
Lakewood Brewing, All Call Kölsch – TX	3.75	7.5
Real Ale Brewing Co., Axis IPA - TX	3.75	7.5
Revolver, Blood & Honey Wheat – TX	4.25	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

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
Martin House, True Love Raspberry Sour - TX	7