

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 goat's milk cheese, nutty,
sweet, salty, tangy

MAHÓN

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

VALDEÓN

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

CABRA ROMERO

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

RICOTTA

House-made
Chili Flake, Sea Salt

SAN SIMON

Galacia
Smoked cow's milk, creamy & buttery

JAMÓN MANGALICA

Segovia 12.00
Cured Hungarian pig

APERITIVO BOARD

18.00
*Eggplant Caponata, Roasted
Almonds, Serrano, Fuet, Manchego,
Mahón, 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

MEDITERRANEAN HERB HUMMUS

7.50
Salsa Verde, Pita Bread

WHIPPED SHEEP'S CHEESE

7.50
Truffle Honey

ROASTED CAUFLOWER

8.50
Piquillo Pepper Sauce

EGGPLANT A LA PLANCHA

6.50
Parsley Pureé

BRUSSELS SPROUTS

8.50
Cider Reduction, Chorizo Migas

SPINACH & CHICKPEA CAZUELA

8.00
Cumin, Roasted Onion, Lemon

EGGPLANT CAPONATA

5.00
Sweet Peppers, Basil

BLISTERED SHISHITO PEPPERS

8.50
Lime, Sea Salt

BUTTERNUT SQUASH RISOTTO

9.50
La Dama Sagrada

POTATO TORTILLA

6.00
Chive Sour Cream

PATATAS BRAVAS

7.50
Salsa Brava, Garlic Aioli

PEAR & SHEEP'S CHEESE MONTADITO

9.00
Arugula, Jamón Serrano

TRUFFLED BIKINI

8.50
Jamón Serrano, Riojana

PULPO & SQUID INK GNOCCHI

11.00
Garlic, Basil, Tomato

GRILLED PRAWNS

12.00
Red Chimichurri

STEAMED MUSSELS

11.00
Chorizo Sofrito

GAMBAS AL AJILLO

9.50
Guindilla Pepper, Olive Oil, Garlic

LITTLENECK CLAMS

11.50
Piccata Sauce

CRISPY CALAMARI

10.50
Chipotle Aioli

BOQUERONES

6.00
Garlic, Parsley

SPICED BEEF EMPANADAS

7.00
Red Pepper Sauce

HICKORY SMOKED LAMB RIBS

13.50
Tzatziki

PIMENTÓN CHICKEN THIGH

8.50
Charred Scallion Aioli

BRAISED SHORT RIB

12.50
Celery Root Puree

JAMÓN & MANCHEGO CROQUETAS

6.50
Garlic Aioli

BACON WRAPPED DATES

8.00
Valdeón Mousse

GRILLED HANGER STEAK*

11.50
Truffle Vinaigrette

ALBONDIGAS

9.50
Spiced Meatballs in Ham-Tomato Sauce

SALADS

ENSALADA MIXTA

8.00
Olives, Onions, Tomatoes, Little Gem Lettuce

PEAR & ENDIVE

8.50
Radicchio, Valdeón, Hazelnuts

MARINATED BEETS

8.00
Orange, Tarragon, Pistachios

LARGE PLATES

CHICKEN PIMIENTOS

21.00
Potatoes, Lemon, Hot Cherry Peppers

PAELLA VERDURAS

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

PAELLA SALVAJE

24.50 / 49.00 / 98.00
Chicken, Chorizo, Gaucho 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

OLIVE OIL CAKE

8.00
Sea Salt

CHOCOLATE CAKE

8.00
Coffee Creme Anglaise, Almond Crumble

CREPAS SALGUERO

8.00
Dulce de Leche, Chocolate, Toasted Hazelnuts

BASQUE BURNT CHEESECAKE

8.00
Luxardo Cherries

FLAN CATALÁN

6.50



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 | | 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, Aylín, 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 Trepal 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 |
| 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 |
| 2016 Cabernet Sauvignon, Peñalolen, Maipo, Chile | 12.5 | 50 |
| 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 |