

# 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

### CHORIZO PICANTE

La Rioja  
Smoky, mildly spicy, dry-cured sausage

### FUET

Catalonia  
Dry-cured pork sausage

### 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

### CAÑA DE CABRA

Murcia  
Soft-Ripened Goat's Cheese.  
Creamy & Mild

### IDIAZABAL

Navara  
Smoked raw sheep's milk, nutty  
and robust

### JAMÓN MANGALICA 12.00

Segovia  
Cured Hungarian pig

### APERITIVO BOARD 18.00

*Marinated Olives, Pickled Peppers,  
Roasted Almonds, Serrano, Fuet, San  
Simon, Mahon*

### EXECUTIVE CHEF CHAD STARLING

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  
Port Poached Figs, Truffle Honey, Jamón Serrano

**TRUFFLED BIKINI** 8.50  
Jamón Serrano, Riojana

**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

## 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

**WHOLE WOOD-GRILLED BRANZINO** 26.50  
Fennel-Blood Orange Salad, Salsa Verde

half / full / double

**PAELLA VERDURAS** 16.00 / 32.00 / 64.00  
Shishitos, Brussels Sprouts, Piquillos, Garlic Aioli

**PAELLA SALVAJE** 24.50 / 49.00 / 98.00  
Chicken, Chorizo, Pork Loin, 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

**BASQUE BURNT CHEESECAKE** 8.00  
Prickly Pear

**CHOCOLATE CAKE** 8.00  
Coffee Creme Anglaise, Almond Crumble

**CREPAS SALGUERO** 8.00  
Dulce de Leche, Chocolate, Toasted Hazelnuts

**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



# 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 | MINERAL | 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, Maraños, 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 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, Cadíz, 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

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

**GUNS & ROSÉS** 12/glass 46/Carafe  
São João Brut Rosé, Lillet Rosé, Etion Vodka, Peach Nectar, Lemon, Grapefruit Bitters

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

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

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

## 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

