

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

DRUNKEN GOAT

Murcia
Semi-soft goat's milk soaked in red wine

MAHON

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

VALDEON

Castilla- Leon
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 12.00

Segovia
Cured Hungarian pig

APERITIVO BOARD 18.00

Marinated Olives, Piquillo Peppers, Roasted Almonds, Speck, Fuet, Manchego, 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

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TAPAS

HEIRLOOM BABY CARROTS 7.50
Carrot Top Pistou, Hazelnuts

EGGPLANT CAPONATA 5.00
Sweet Peppers, Basil

ROASTED ROOT VEGETABLES 7.50
Rosemary, Pimenton Honey

BRUSSELS SPROUTS 7.50
Cider Reducción, Chroizo Migas

SPINACH & CHICKPEA CAZUELA 8.00
Cumin, Roasted Onion, Lemon

BLISTERED SHISHITO PEPPERS 7.50
Lime, Sea Salt

POTATO TORTILLA 6.00
Chive Sour Cream

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

POACHED PEAR & SHEEPS CHEESE MONTADITO 9.00
Aruglua, Jamón Serrano

TRUFFLED BIKINI 8.50
Jamón Serrano, Riojana

STEAMED MUSSELS 11.00
Aji Amarillo, Garlic, Fennel

CRISPY CALAMARI 10.50
Chipotle Aioli

TUNA CRUDO 12.50
Lemon, Cava, Pink Peppercorn

GRILLED PRAWNS 11.00
Red Chimichurri

GAMBAS AL AJILLO 9.50
Guindilla Pepper, Olive Oil, Garlic

PULPO & SQUID INK GNOCCHI 11.00
Garlic, Basil, Tomato

TEXAS REDFISH A LA PLANCHA 12.50
Salsa Verde

PINXTOS MORUNOS 7.50
Pork Loin, Mojo Picon

SPICED BEEF EMPANADAS 7.00
Red Pepper Sauce

PIMENTON CHICKEN THIGH 7.50
Charred Scallion Aioli

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

PEAR & ENDIVE 8.50
Raddichio, Valdeon Hazelnuts

MARINATED BEETS 8.00
Orange, Tarragon, Pistachios

LARGE PLATES

CHICKEN PIMIENTOS 21.00
Potatoes, Lemon, Hot Cherry Peppers

WHOLE GRILLED BRANZINO 26.50
Fennel, Arugula, Orange

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, Morcilla, 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
Luxardo Cherries

CHOCOLATE CAKE 8.00
Coffee Creme Anglaise, Almond Crumble

CREPAS SALGUERO 8.00
Dulce de Leche, Chocolate, Toasted Hazelnuts

FLAN CATALÁN 6.50



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Barcelona is a cashless restaurant.
Credit and debit accepted.



WINES

SPARKLING

| | | |
|-----------------------------------------------------------|-----|----|
| 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, Rousillon, 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 | 9 | 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

| | | |
|----------------------------------------------------------------|------|----|
| 2018 Trepas Blend, Negre de Folls, Conca de Barbera, Spain | 11 | 44 |
| 2018 Garnacha, Le Naturel, Navarra, Spain | 9.5 | 38 |
| 2018 Tempranillo, Telmo Rodriguez, LZ, Rioja, Spain | 12 | 44 |
| 2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain | 11.5 | 44 |
| 2015 Tintilla, Vara y Pulgar, Cadíz, Spain | | 52 |
| 2014 Tempranillo, Nucerro, Reserva, Rioja, Spain | 12 | 48 |
| 2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal | 7 | 28 |

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 |
| 2016 Cabernet Sauvignon, Peñalolen, Maipo, Chile | 12.5 | 50 |
| 2015 Syrah, Polkura, Colchagua, Chile | | 52 |
| 2016 Tempranillo, Bardos, Romantica, Ribera del Duero, Spain | 10.5 | 42 |

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

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

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

SOUPS | CIDERS

Austin Eastciders, Original Dry Cider – TX 7.5
Martin House, True Love Raspberry Sour - TX 7
Rodenbach, Grand Cru Sour Ale – Belgium 13

