

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

VALDEÓN

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, Serrano, Chorizo Picante, Manchego, Mahón, 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

Carrot Top Pistou, Hazelnuts

7.50

EGGPLANT CAPONATA

Sweet Peppers, Basil

5.00

ROASTED ROOT VEGETABLES

Rosemary, Pimentón Honey

7.50

BRUSSELS SPROUTS

Cider Reducción, Chroizo Migas

7.50

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon

8.00

BLISTERED SHISHITO PEPPERS

Lime, Sea Salt

7.50

POTATO TORTILLA

Chive Sour Cream

6.00

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.50

POACHED PEAR & SHEEPS CHEESE MONTADITO

Aruglua, Jamón Serrano

9.00

BACON WRAPPED DATES

Valdeón Mousse

8.00

STEAMED MUSSELS

Aji Amarillo, Garlic, Fennel

11.00

CRISPY CALAMARI

Chipotle Aioli

10.50

TUNA CRUDO

Lemon, Cava, Pink Peppercorn

12.50

GRILLED PRAWNS

Red Chimichurri

11.00

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.50

PULPO & SQUID INK GNOCCHI

Garlic, Basil, Tomato

11.00

TEXAS REDFISH A LA PLANCHA

Salsa Verde

12.50

PINXTOS MORUNOS

Pork Loin, Mojo Picon

7.50

SPICED BEEF EMPANADAS

Red Pepper Sauce

7.00

PIMENTON CHICKEN THIGH

Charred Scallion Aioli

7.50

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.50

GRILLED HANGER STEAK*

Truffle Vinaigrette

11.50

ALBONDIGAS

Spiced Meatballs in Ham-Tomato Sauce

9.50

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.50

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

WHOLE GRILLED BRANZINO

Fennel, Arugula, Orange

26.50

half / full / double

PAELLA VERDURAS

Shishitos, Brussels Sprouts, Piquillos, Garlic Aioli

16.00 / 32.00 / 64.00

PAELLA SALVAJE

Chicken, Chorizo, Morcilla, 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

BASQUE BURNT CHEESECAKE

Luxardo Cherries

8.00

CHOCOLATE CAKE

Coffee Creme Anglaise, Almond Crumble

8.00

CREPAS SALGUERO

Dulce de Leche, Chocolate, Toasted Hazelnuts

8.00

FLAN CATALÁN

6.50



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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

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 Ximenex, Capitulo 7, Mendoza, Argentina	8.5	34
2019 Sauvignon Blanc, Aylin, San Antonio, Chile	10	40
2018 Catarratto, Inicerì, '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 Coutuier, Mâcon-Loché, Burgundy, France		58

REDS

ELEGANT | BERRIES | LIGHT

2018 Trepát Blend, Negre de Folls, Conca de Barbera, Spain	11	44
2018 Garnacha, Le Naturel, Navarra, Spain	9.5	38
2018 Tempranillo, Telmo Rodríguez, 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

SOURS | CIDERS

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

