

# BARCELONA

## CHARCUTERIE & CHEESE

6.75 for one

18.50 for three

### JAMÓN SERRANO

Segovia  
Dry-cured Spanish ham

### FUET

Catalonia  
Dry-cured pork sausage

### SORIA CHORIZO

United States  
Dry-cured pork sausage, smoky & garlicky

### SPECK

Alto Adige, Italy  
Lightly smoked, dry-cured ham

### CHORIZO PICANTE

La Rioja  
Smoky, mildly spicy, dry-cured Sausage

### LA DAMA SAGRADA

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

### 6-MONTH MANCHEGO

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

### DRUNKEN GOAT

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

### MAHÓN

Balearic Islands  
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 with rosemary

### SAN SIMON

Galicia  
Smoked cow's milk, creamy & buttery

### JAMÓN MANGALICA

12.00

Segovia  
Cured Hungarian pig

### APERITIVO BOARD

18.00

*Eggplant Caponata, Olives, Roasted Almonds, Serrano, 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

**MUSHROOMS A LA PLANCHA**  
Salsa Verde

8.50

**GRILLED BROCCOLINI**  
Roasted Bell Peppers

7.50

**MARINATED OLIVES**  
Garlic, Thyme, Citrus

5.00

**MEDITERRANEAN HERB HUMMUS**  
Salsa Verde, Pita Bread

7.50

**ROASTED CAUIFLOWER**  
Piquillo Pepper Sauce

8.50

**CHARCOAL ROASTED CARROTS**  
Spiced Yogurt, Mint

6.50

**BRUSSELS SPROUTS**  
Pickled Red Onion, Pimentón

8.50

**SPINACH & CHICKPEA CAZUELA**  
Cumin, Roasted Onion, Lemon

8.00

**EGGPLANT CAPONATA**  
Sweet Peppers, Basil

5.00

**BLISTERED SHISHITO PEPPERS**  
Lime, Sea Salt

8.50

**POTATO TORTILLA**  
Chive Sour Cream

6.00

**JAMÓN & MANCHEGO CROQUETAS**  
Garlic Aioli

6.50

**PATATAS BRAVAS**  
Salsa Brava, Garlic Aioli

7.50

**GRILLED PRAWNS**  
Red Chimichurri

12.00

**PULPO & SQUID INK GNOCCHI**  
Garlic, Basil, Tomato

11.00

**PIMENTON SEARED TUNA**  
Piperade

12.50

**STEAMED MUSSELS**  
Chorizo Sofrito

11.00

**BOQUERONES**  
Garlic, Parsley

6.00

**GAMBAS AL AJILLO**  
Guindilla Pepper, Olive Oil, Garlic

9.50

**CRISPY CALAMARI**  
Chipotle Aioli

10.50

**DRUM FISH A LA PLANCHA**  
Salsa Verde

12.50

**TRUFFLED BIKINI**  
Jamón Serrano, Riojana

8.50

**SPICED BEEF EMPANADAS**  
Red Pepper Sauce

7.00

**PIMENTÓN CHICKEN THIGH**  
Herb Aioli

8.50

**BRAISED SHORT RIB**  
Cauliflower Puree

12.50

**CHORIZO W/ SWEET & SOUR FIGS**  
Balsamic Reduction

8.50

**SEARED DUCK BREAST**  
Balsamic Onions

12.50

**BACON WRAPPED DATES**  
Valdeón Mousse

8.00

**PORK BELLY**  
Spicy Membrillo

9.50

**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

### SHAVED FENNEL SALAD

Orange, 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

### PARILLADA BARCELONA\*

27.00 / 54.00 / 108.00

NY Strip Steak, Chicken, Pork Loin,  
Gaucho Sausage

### DUCK FIDEOS

Pickled Onions, Butternut Squash,  
Garlic Aioli

15.50 / 31.00 / 62.00

### PAELLA SALVAJE

Chicken, Chorizo, Morcilla, Chickpeas

24.50 / 49.00 / 98.00

### PAELLA VERDURAS

Butternut Squash, Carrots, Brussels Sprouts,  
Garlic Aioli

16.00 / 32.00 / 64.00

### PAELLA MARISCOS

Prawns, Calamari, Littleneck Clams, Mussels

24.50 / 49.00 / 98.00

## 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

### BASQUE BURNT CHEESECAKE

Luxardo Cherries

8.00

### 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
2015 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain	12	48
NV Flower Power, Espumoso de Moscatel, Valencia, Spain	7.5	30
2019 Caves São João, Brut Rosé, Bairrada, Portugal	12.5	50

### ROSES

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

### WHITES

#### LIGHT | CITRUS | CRISP

2018 Albariño, Lagar de Cervera, Rías Baixas, Spain	11.5	46
2019 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain	12.5	50
2019 Viura, Azul y Garanza, Navarra, Spain	7.5	42
2018 Xarel-lo, Pinord, Diorama, Penedès, Spain		38
2019 Muscat Blend, Avinyó, Petillant, Penedès, Spain		46
2018 Pedro Ximénez, Capítulo 7, Mendoza, Argentina		34
2016 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

2018 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
2019 Tempranillo, Telmo Rodriguez, LZ, Rioja, Spain	11	44
2019 Garnacha, Le Naturel, Navarra, Spain	9.5	38
2018 Mencía, César Marquez Pérez, Parajes, Bierzo, Spain	13.5	54
2017 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain		46
2017 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain		50
2019 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
2018 Pinot Noir, Casas del Bosque, Casablanca, Chile	13.5	54
2019 Grenache Blend, Domaine Vallot, Côtes-du-Rhône, France		48

#### MEDIUM | FRUITY | SPICE

2011 Tempranillo, Lopez de Heredia, Viña Cubillo, Crianza, Rioja, Spain		68
2018 Monastrell, La Vinyeta, Bea*, Emporda, Spain		40
2018 Tempranillo, Los Conejos Malditos, Toledo, Spain	9	36
2017 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

2017 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain		48
2018 Garnacha, Proyecto Garnachas, Fosca, Priorat, Spain	12	48
2018 Cabernet Franc Blend, Quieto, Mendoza, Argentina	12	48
2018 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain		54
2017 Cabernet Sauvignon, Peñalolen, Maipo, Chile	12.5	50
2016 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

### BOTTLES & CANS

**LAGER | PILSNER | LIGHT**  
Clausthaler, Non-Alcoholic – Germany 5.5  
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**  
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

**SOURS | CIDERS**  
Austin Eastciders, Original Dry Cider – TX 7.5  
Martin House, True Love Raspberry Sour - TX 7