

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

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

SAN SIMON

Galicia
Smoked cow's milk, creamy & buttery

CABRA ROMERO

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

JAMÓN MANGALICA 12.00

Segovia
Cured Hungarian pig

LEONORA 8.50

Castilla y León
Soft ripened goat's milk, creamy

APERITIVO BOARD 18.00

*Eggplant Caponata, Olives, Roasted
Almonds, Serrano, Fuet, San Simon,
Mahón, Patatas Bravas*

EXECUTIVE CHEF RANDALL BRAUD

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

TAPAS

MUSHROOMS A LA PLANCHA 8.50
Salsa Verde

GRILLED BROCCOLINI 7.50
Roasted Bell Peppers

MARINATED OLIVES 5.00
Garlic, Thyme, Citrus

ASPARAGUS A LA PLANCHA 8.50
Lemon Gremolata, Horseradish

SNAP PEAS 7.50
Mint Chimichurri, Pickled Red Onions

PAN CON TOMATE 4.50
Sea Salt, Olive Oil

MEDITERRANEAN HERB HUMMUS 7.50
Salsa Verde, Pita Bread

CHARCOAL ROASTED CARROTS 6.50
Spiced Yogurt, Mint

EGGPLANT CAPONATA 5.00
Sweet Peppers, Basil

BLISTERED SHISHITO PEPPERS 8.50
Lime, Sea Salt

POTATO TORTILLA 6.00
Chive Sour Cream

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

PULPO GALLEGO 11.00
Fingerling Potatoes, Pimentón

BOQUERONES 6.00
Garlic, Parsley

STEAMED MUSSELS 11.00
Chorizo Sofrito

BARRAMUNDI A LA PLANCHA 12.50
Salsa Verde

CRISPY CALAMARI 10.50
Chipotle Aioli

GAMBAS AL AJILLO 9.50
Guindilla Pepper, Olive Oil, Garlic

CHORIZO W/ SWEET & SOUR FIGS 8.50
Balsamic Reduction

JAMÓN & MANCHEGO CROQUETAS 6.50
Garlic Aioli

TRUFFLED BIKINI 8.50
Jamón Serrano, Riojana

SPICED BEEF EMPANADAS 7.00
Red Pepper Sauce

PIMENTÓN CHICKEN THIGH 8.50
Herb Aioli

BACON WRAPPED DATES 8.00
Valdeón Mousse

PORK BELLY 9.50
Spicy Membrillo

GRILLED HANGER STEAK* 11.50
Truffle Vinaigrette

ALBONDIGAS 8.50
Spiced Meatballs in Ham-Tomato Sauce

SALADS

ENSALADA MIXTA 8.00
Olives, Onions, Tomatoes, Little Gem Lettuce

CUCUMBER & TOMATO 8.50
Asparagus, Sherry Vinegar, Oregano, Sheep's Milk Feta

MARINATED BEETS 8.00
Orange, Tarragon, Pistachios

LARGE PLATES

CHICKEN PIMIENTOS 21.00
Potatoes, Lemon, Hot Cherry Peppers

PARILLADA BARCELONA* 27.00 / 54.00 / 108.00
NY Strip Steak, Chicken, Pork Loin,
Gaucho Sausage

PAELLA SALVAJE 24.50 / 49.00 / 98.00
Chicken, Chorizo, Gaucho Sausage, Chickpeas

PAELLA VERDURAS 16.00 / 32.00 / 64.00
Zucchini, Carrots, Shishito Peppers,
Garlic Aioli

PAELLA MARISCOS 24.50 / 49.00 / 98.00
Prawns, Calamari, Mussels

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
Rhubarb Strawberry Compote

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
NV Flower Power, Espumoso de Moscatel, Valencia, Spain	7.5	30
2015 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain	12	48
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

2019 Albarino, Mila, Rias Baixas, Spain	12	48
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
2018 Riesling, Von Winning, 'Winnings,' Pfalz, Germany	13	52

MEDIUM | FRUITY | MINERAL

2019 Verdejo, Menade, Rueda, Spain	11	44
2018 Arinto/Loureiro, Asnella, Vinho Verde, Portugal		42
2014 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet, Fr		50
2017 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	11	44

FULL | RIPE | SPICE

2018 Albillo, Marañones, Picarana, Sierra de Gredos, Spain	13	52
2018 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay		50

REDS

LIGHT | BERRIES | ELEGANT

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		54
2017 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain		46
2017 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain		50
2019 Trepát Blend, Negre de Folls, Conca de Barberá, Spain	11	44
2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain		46
2018 Pinot Noir, Casas del Bosque, Casablanca, Chile	13.5	54
2019 Grenache Blend, Domaine Vallot, Côtes-du-Rhône, France		48

MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	12	48
2018 Monastrell, La Vinyeta, Bea*, Emporda, Spain	10	40
2019 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
2019 Malbec, Earth First, Mendoza, Argentina	9.5	38

FULL | RIPE | BOLD

2018 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	10.5	42
2017 Garnacha/ Cariñena, Vinos Piñol, Portal, Terra Alta, Spain		48
2018 Tempranillo/Graciano, Uva de Vida, Biográfico, Toledo, Spain		54
2018 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain		54
2018 Cabernet Franc Blend, Quieto, Mendoza, Argentina	12	48
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

DRAFT

	7oz	14 oz
Community Beer Co., Texas Lager – TX	3.5	7
Real Ale Brewing Co., Axis IPA - TX	3.75	7.5
Revolver, Blood & Honey Wheat – TX	4.25	8.5
Peticolas, Velvet Hammer Red Ale - 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

SOURS | CIDERS

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