

# 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

### SOBRASADA

Majorca  
Soft, spreadable chorizo

### SORIA CHORIZO

United States  
Dry-cured pork sausage, smoky &  
garlicky

### CHORIZO PICANTE

La Rioja  
Smoky, mildly spicy, dry-cured  
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

### IBORES

Extremadura, Spain  
Raw goat's milk cheese, mild & tangy,  
rubbed with pimentón

### MAHÓN

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

### SAN SIMON

Galicia  
Smoked cow's milk, creamy & buttery

### VALDEÓN

Castilla- Leon  
Cow & goat's milk blue cheese,  
tangy & spicy

### ROMAO

Castilla-La Mancha  
Raw sheep's milk cheese rubbed with  
rosemary

**JAMÓN MANGALICA** 12.00  
Segovia  
Cured Hungarian pig

**APERITIVO BOARD** 22.00  
*Eggplant Caponata, Olives, Serrano,  
Fuet, Manchego, Mahón, Patatas  
Bravas*

EXECUTIVE CHEF  
RANDALL BRAUD  
SOUS CHEF KATHIA BARCELÓ  
SOUS CHEF CARLOS RUIZ

\*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

**WHIPPED SHEEP'S CHEESE** 8.50  
Truffle Honey

**MARINATED OLIVES** 5.00  
Garlic, Thyme, Citrus

**MUSHROOMS A LA PLANCHA** 8.50  
Salsa Verde

**GRILLED BROCCOLINI** 7.50  
Romesco

**SHAVED ZUCCHINI** 7.50  
Ricotta Salata, Pimentón Sunflower Seeds

**ASPARAGUS A LA PLANCHA** 8.50  
Lemon Gremolata, Horseradish

**SPINACH & CHICKPEA CAZUELA** 8.00  
Cumin, Roasted Onion, Lemon

**CHARRED CORN SUCCOTASH** 8.00  
Fava Bean, Snap Peas

**PAN CON TOMATE** 4.50  
Sea Salt, Olive Oil

**BEEF HUMMUS** 7.50  
Ricotta Salata, Pita Bread

**SPRING ONION A LA PLANCHA** 7.00  
Romesco

**EGGPLANT CAPONATA** 5.00  
Sweet Peppers, Basil

**POTATO TORTILLA** 6.00  
Chive Sour Cream

**PATATAS BRAVAS** 7.50  
Salsa Brava, Garlic Aioli

**BOQUERONES** 6.00  
Garlic, Parsley

**BEEF CURED SALMON CRUDO\*** 11.50  
Preserved Lemon, Cilantro Oil

**GAMBAS AL AJILLO** 9.50  
Guindilla Pepper, Olive Oil, Garlic

**BARRAMUNDI A LA PLANCHA** 12.50  
Salsa Verde

**PULPO GALLEGO** 11.00  
Fingerling Potatoes, Pimentón

**CHORIZO CRUSTED MONKFISH** 13.00  
Green Chickpea Purée

**CHORIZO W/ SWEET & SOUR FIGS** 8.50  
Balsamic Reduction

**JAMÓN & MANCHEGO CROQUETAS** 6.50  
Garlic Aioli

**TRUFFLED BIKINI** 8.50  
Jamón Serrano, Riojana

**BONE MARROW** 13.50  
Bacon Onion Jam, House Bread

**SPICED BEEF EMPANADAS** 7.00  
Red Pepper Sauce

**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

**MARINATED BEETS** 8.00  
Orange Shallot Vinaigrette, Pistachios

## LARGE PLATES

**CHICKEN PIMIENTOS** 21.00  
Potatoes, Lemon, Hot Cherry Peppers

**PARILLADA VERDURAS** 17.00  
Spring Onion, Asparagus, Eggplant, Red Bell Pepper,  
King Trumpet Mushroom, Burnt Scallion Aioli

half / full / double

**PARILLADA BARCELONA\*** 27.00 / 54.00 / 108.00  
NY Strip Steak, Pork Belly, Chicken, Chorizo

**SQUID INK FIDEOS** 14.50 / 29.00  
Garlic Aioli, Chili Flakes

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

**PAELLA VERDURAS** 16.00 / 32.00 / 64.00  
Zucchini, Snap Peas, Fava Beans, Corn, Garlic Aioli

**PAELLA MARISCOS** 24.50 / 49.00 / 98.00  
Prawns, Calamari, Littleneck Clams, Mussels

## DESSERTS

**OLIVE OIL CAKE** 8.00  
Sea Salt

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

**CREPAS SALGUERO** 8.00  
Citrus Cream, Peaches, Pistachios

**BASQUE BURNT CHEESECAKE** 8.00  
Texas Peaches

**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
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 Viura, Azul y Garanza, Navarra, Spain	7.5	42
2018 Xarel-lo, Pinord, Diorama, Penedès, Spain		38
2019 Muscat Blend, Avinyó, Petillant, Penedès, Spain	11.5	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		44
2019 Arinto/Loureiro, Asnella, Vinho Verde, Portugal		42
2019 Garnacha Blanca, Vinos Piñol, Raig de Raim, Terra Alta, Spain		40
2014 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet, Fr	12.5	50
2018 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	11	44

#### FULL | RIPE | SPICE

2014 Albillo, Marañones, Picarana, Sierra de Gredos, Spain	13	52
2019 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay		38
2018 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay		50
2017 Chardonnay, Marcel Couturier, Mâcon-Loché, Burgundy, France		58

### REDS

#### LIGHT | BERRIES | ELEGANT

2019 Tempranillo, Telmo Rodríguez, LZ, Rioja, Spain	11	44
2020 Garnacha, Le Naturel, Navarra, Spain	9.5	38
2018 Mencía, César Marquez Pérez, Parajes, Bierzo, Spain		54
2017 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain		50
2020 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		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

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	12	48
2011 Tempranillo, Lopez de Heredia, Viña Cubillo, Crianza, Rioja, Spain		68
2018 Monastrell, La Vinyeta, Bea*, Emporda, Spain		40
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

2018 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	10.5	42
2017 Garnacha/ Cariñena, Vinos Piñol, Portal, Terra Alta, Spain		48
2017 Cabernet Sauvignon, Peñalolen, Maipo, Chile	12.5	50
2018 Tempranillo/Graciano, Uva de Vida, Biográfico, Toledo, Spain	13.5	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** 9/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

**RICHMOND GIMLET** 10  
Ford's Gin, Lime, Mint

**WHISKEY ROOT** 10  
Four Roses Bourbon, Byrrh Quinquina  
Ginger, Basil, Lemon Juice

**EL MESTIZO** 11  
Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

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

## 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
Estrella Damm, Daura Gluten-Free Lager – Spain		8
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

#### 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

#### SOUPS | CIDERS

Austin Eastciders, Original Dry Cider – TX		7.5
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