

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
Pork 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

TAPAS

WHIPPED SHEEP'S CHEESE

Truffle Honey

8.50

MUSHROOMS A LA PLANCHA

Salsa Verde

8.50

GRILLED BROCCOLINI

Truffle Vinaigrette

8.50

SHAVED ZUCCHINI

Ricotta Salata, Pimentón Sunflower Seeds

7.50

ASPARAGUS A LA PLANCHA

Lemon Gremolata, Horseradish

8.50

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon

8.00

SPRING ONION A LA PLANCHA

Romesco

7.00

CHARRED CORN SUCCOTASH

Red Bell Pepper, Snap Peas

8.00

PAN CON TOMATE

Sea Salt, Olive Oil

4.50

BURRATA

Texas Peaches, Sherry Gastrique

8.50

BEET HUMMUS

Ricotta Salata, Pita Bread

7.50

EGGPLANT CAPONATA

Sweet Peppers, Basil

5.00

POTATO TORTILLA

Chive Sour Cream

6.00

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.50

BEET CURED SALMON CRUDO*

Preserved Lemon, Cilantro Oil

11.50

STEAMED MUSSELS

Pork Sofrito

11.00

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.50

GRILLED PRAWNS

Red Chimichurri

12.00

PULPO GALLEGO

Fingerling Potatoes, Pimentón

11.00

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.50

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.50

TRUFFLED BIKINI

Jamón Serrano, Rioja

8.50

SPICED BEEF EMPANADAS

Red Pepper Sauce

7.00

BONE MARROW

Bacon Onion Jam, House Bread

13.50

GRILLED NY STRIP*

Red Chimichurri

12.50

PIMENTÓN CHICKEN THIGH

Herb Aioli

8.50

ALBONDIGAS

Spiced Meatballs in Ham-Tomato Sauce

8.50

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8.00

MARINATED BEETS

Orange Shallot Vinaigrette, Pistachios

8.00

HEIRLOOM TOMATO

Radish, Balsamic Vinaigrette

9.00

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

21.00

PARILLADA VERDURAS

Spring Onion, Asparagus, Eggplant, Red Bell Pepper,
Mixed Mushrooms, Burnt Scallion Aioli

18.00

PARILLADA BARCELONA*

NY Strip Steak, Chicken, Gaucho Sausage

half / full / double

27.00 / 54.00 / 108.00

PAELLA SALVAJE

Chicken, Chorizo, Gaucho Sausage, Chickpeas

24.50 / 49.00 / 98.00

PAELLA VERDURAS

Zucchini, Spring Onion, Snap Peas, Corn,
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 WITH SEASONAL FRUIT

Citrus Cream, Strawberries, Pistachios

8.00

BASQUE BURNT CHEESECAKE

Texas Peaches

8.00

FLAN CATALÁN

6.50

APERITIVO BOARD

22.00

Eggplant Caponata, Olives,
Serrano, Fuet, Manchego,
Mahón, Patatas Bravas

EXECUTIVE CHEF RANDALL BRAUD

SOUS CHEF KATHIA BARCELÓ

*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



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
2016 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain	12	48
2019 Caves São João, Brut Rosé, Bairrada, Portugal	12.5	50

ROSES

	glass	bottle
2020 Mencía, Liquid Geography, Bierzo, Spain	10	40
2019 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina	9	36
2018 Mourvedre Blend, Lafage, Côtes Catalanes, France	13	52

WHITES

LIGHT | CITRUS | CRISP

2019 Albariño, Mila, Rías Baixas, Spain	12	48
2020 Viura, Azul y Garanza, Navarra, Spain	7.5	42
2020 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain	12.5	50
2018 Xarel-lo, Pinord, Diorama, Penedès, Spain	9.5	38
2020 Muscat Blend, Avinyó, Petillant, Penedès, Spain	11.5	46
2019 Pedro Ximénez, Capítulo 7, Mendoza, Argentina	8.5	34
2019 Riesling, Von Winning, 'Winnings,' Pfalz, Germany	13	52

MEDIUM | FRUITY | MINERAL

2019 Verdejo, Menade, Rueda, Spain	11	44
2020 Arinto/Loureiro, Asnella, Vinho Verde, Portugal	10.5	42
2019 Garnacha Blanca, Vinos Piñol, Raig de Raim, Terra Alta, Spain	10	40
2020 Sauvignon Blanc, Aylin, San Antonio, Chile	10	40
2018 Moscatel/Semillon, Viñateros Bravos, Granítico, Itata, Chile	12.5	50
2015 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet, Fr	12.5	50
2018 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	11	44

FULL | RIPE | SPICE

2019 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay	9.5	38
2018 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay	12.5	50
2017 Chardonnay, Marcel Couturier, Mâcon-Loché, Burgundy, France	14.5	58

REDS

LIGHT | BERRIES | ELEGANT

2019 Garnacha, La Maldita, Rioja, Spain	8.5	34
2019 Tempranillo, Telmo Rodríguez, LZ, Rioja, Spain	12	48
2020 Garnacha, Le Naturel, Navarra, Spain	9.5	38
2018 Mencía, César Marquez Pérez, Parajes, Bierzo, Spain	13.5	54
2017 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain	12.5	50
2020 Trepas Blend, Negre de Folls, Conca de Barberá, Spain	11	44
2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain	12	48
2018 Bonarda/Pedro Ximénez, Belinda, Mendoza, Argentina	9	36
2019 Grenache Blend, Domaine Vallot, Côtes-du-Rhône, France	12	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
2020 Malbec, Earth First, Mendoza, Argentina	9.5	38

FULL | RIPE | BOLD

2018 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	10.5	42
2017 Cabernet Sauvignon, Peñalolen, Maipo, Chile	12.5	50
2018 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain	13.5	54
2018 Cabernet Franc Blend, Quieto, Mendoza, Argentina	12.5	50
2017 Syrah, Polkura, Colchagua, Chile	13	52
2015 Cab. Franc Blend, Alto de la Ballena, Maldonado, Uruguay	10	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, Deep Ellum AP Vodka, Peach Nectar, Lemon, Grapefruit Bitters

SUMMER STREET SLING 9.5
Chamomile Infused Reyka 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

TYGRA 12
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber

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
Martin House Brewing, Pilsner – TX	7.5
Estrella Damm, Daura Gluten-Free Lager – Spain	8
Estrella Galicia, Lager – Spain	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

SOURS | CIDERS

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