

B A R C E L O N A

Charcuterie + Cheese

\$6.50 for one, \$17.50 for three

Jamón Serrano

Segovia

Dry-cured Spanish ham

Lardo de Bellota Ibérico

Andalusia

Acorn-fed Ibérico pig fat, cured with herbs

Speck

Aldo Adige, Italy

Lightly smoked, dry-cured ham

Chorizo Picante

La Rioja

Smoky, mild, dry-cured sausage

Roncal

Navarra

Raw **sheep's milk**, herbaceous & buttery

Etxegarai

Basque Country

Smoked raw sheep's milk cheese aged 6 months

Marcoot Cave Aged Heritage

Greenville, IL

Semi-**hard Jersey cow's milk**, gruyere style

Ibores

Extremadura

Semi-**firm raw goat's cheese** rubbed with pimentón

6 Month Aged Manchego

Castilla-La Mancha

Firm, cured sheep's milk, sharp & piquant

Malvarosa

Valencia

Rich cheese made from the rare Guirra sheep

Mahón

Balearic Islands

Cow's milk cheese aged 4 months, mild & nutty

Romao

Castilla La Mancha

Sheep's Milk Cheese, coated with rosemary

Jamón Mangalica

Segovia

Cured Hungarian pig

10.50

Dodge City Salame

Smoking Goose, IN

Pork Salame, fennel pollen, pink peppercorns

10.50



Tapas

Eggplant Green Olives, Spicy Peppers	4.50	Champiñones Charred Herb Vinaigrette	6.50	Potato Tortilla Chive Sour Cream	4.50
Crispy Pig Tails Sherry Glaze, Chili Oil	7.00	Boquerones Parsley, Garlic	6.00	Spiced Beef Empanadas Red Pepper Sauce	6.50
Lima Beans Bacon, Tomato, Saffron	6.50	Sugar Snap Peas Pickled Onions, Sheep's Cheese	7.00	Jamón & Manchego Croquetas Garlic Aioli	5.50
Broccolini Garlic, Chili Flake	5.50	Marinated Olives Garlic, Orange Zest	4.50	Spinach-Chickpea Cazuela Cumin, Roasted Onion, Lemon	7.50
Drunken Goat a la Plancha Charred Zucchini, Rosemary, Sherry	7.50	Morcilla Red Quinoa, Radish	9.50	Spicy Eggplant Caponata Basil, Parsley	4.50
Squid Ink Cavatelli Chorizo, Shrimp	10.50	Redfish a la Plancha* Salsa Verde	8.50	Patatas Bravas Salsa Brava, Garlic Aioli	6.50
Okra Mint, Sofrito	5.50	Chorizo with Sweet & Sour Figs Balsamic Glaze	9.50	Albondigas Spiced Meatballs in Ham-Tomato Sauce	8.50
Heirloom Tomato Montadito Charred Shishito, Whipped Ricotta, Brioche	7.50	Scallops a la Plancha* White Gazpacho, Pistachio	12.50	Grilled Hanger Steak* Truffle Vinaigrette	11.50
Pulpo Confit Wrinkled Potatoes, Mojo	9.50	Blistered Shishito Peppers Sea Salt	8.00	Crispy Calamari Caper-Herb Aioli	10.50

Ensaladas

Ensalada Mixta
Olives, Onions, Tomatoes
7.50

Nectarines
Pole Beans, Marcona Almonds
7.50

Greener Roots Lettuces
Radish, La Boella Olive Oil
6.50

Pickled Beets
Valdeon, Walnuts
6.50

We So Corny

Georgia Shrimp a la Plancha
Sweet Corn Grits, Guanciale
10.50

Grilled Corn Salad
Lime, Cucumber, Manchego
6.00

Corn on the Cob
Anchovy Aioli, Pimentón, Roncal
5.50

To Share

Parrillada*
Prime NY Strip, PRB Sausage
Chicken, Heritage Pork
26.50 per person

Paella Mariscos*
Shrimp, Mussels, Clams
Squid, Saffron Rice
24.50 per person

Summer Vegetable Paella
Tomato, Eggplant, Squash, Beans
Garlic Aioli
16.00 per person

Chicken Pimientos
Roasted Potatoes, Lemon
Hot Peppers
19.50

Bone-In Beef Shor Rib
Sugar Snap Peas
Wheat Beer, Citrus Jus
28.50

Whole Roasted Branzino
Potatoes, Kale
Salsa Verde
25.50

Fideos Salvaje
PRB Sausage, Chorizo
Fried Egg
12.50 per person

Now Open for Brunch Saturdays & Sundays at 11:30am

Executive Chef Andrew Hayes, Sous Chef Vasisht Ramasubramanian

*Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.