

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

Fuet
Catalonia
Dry-cured pork sausage

Chorizo Picante
La Rioja
Dry-cured, spicy pork sausage

Sopressata
San Francisco
Salami

San Simon
Galicia
Smoked cow's milk cheese

Cana De Cabra
Murcia
Soft-ripened goat cheese, creamy & mild

6-Month Aged Manchego
Castilla-La Mancha
Firm, sharp, cured sheep's milk cheese

Tetilla
Galicia
Mild, tangy cow's milk cheese, soft & creamy

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

Valdeón
Castilla-León
Cow and goat's milk blue cheese, tangy & spicy

Aged Mahon
Balearic Islands
Cow's milk cheese, mild & nutty

Jamón Mangalica
Hand sliced cured Hungarian pig
10.50



Tapas

Lamb Rack Chops* Romesco 16.00	Bass a la Plancha* Salsa Verde 10.50	Patatas Bravas Salsa Brava, Garlic Aioli 6.50
Bacon Wrapped Dates Valdeón Mousse 8.00	Hanger Steak* Truffle Vinaigrette 11.50	Potato Tortill Chive Sour Cream 4.50
Steamed Mussels* Tomato, Garlic, Herbs 10.50	Chicken Empanadas Avocado Purée 6.50	Albondigas Spiced Meatballs in Ham-Tomato Sauce 8.50
Leeks a la Plancha Cilantro Aioli <i>Farmer Joel, Newtown, CT</i> 4.50	Crispy Calamari* Smoked Pepper Aioli 10.50	Spinach-Chickpea Cazuela Cumin, Roasted Garlic 7.50
Black Sea Bass Crudo Passion Fruit, Serrano Pepper 9.50	Shishito Peppers Sea Salt, Olive Oil 7.00	Jamón & Manchego Croquetas Garlic Aioli 5.50
Broccolini Garlic, Olive Oil 7.00	Gambas al Ajillo* Sherry, Guindilla Pepper 9.50	Chorizo with Sweet & Sour Figs Balsamic Reduction 8.50
Octopus* Confit Garlic, Lemon Capers 9.50	Beef Empanadas Spicy Pepper Sauce 6.50	Spicy Eggplant Caponata Sweet Pepper, Basil, Parsley 4.50

Ensaladas

Bibb Salad Pink Peppercorn Dressing, Pine Nuts, Mahon Cheese <i>7.50</i>	Kale Salad Manchego Dressing, Crispy Serrano, Tomatoes <i>6.50</i>	Pickled Beets Walnuts, Valdeón Cheese <i>6.50</i>	Ensalada Mixta Olives, Onions, Tomatoes <i>7.50</i>
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Brunch Tapas

Chocolate Marbled French Toast Berries 6.00	Brunch Burger Fried Egg, Crispy Serrano, Quince Jam 10.50	Scallop Benedict Preserved Lemon Hollandaise, Poached Egg 9.50
Lemon Pancakes Maple Syrup 5.50	Smoked Pork Belly Maple Glaze 4.50	Crispy Heirloom Tomato Benedict Poached Egg, Basil Hollandaise 4.50
Shrimp & Grits Preserved Lemon, Garden Parsley 8.50	Bacon Migas Egg, Aioli, Pickled Onion 5.50	Barcelona Benedict Chorizo, Poached Egg, Chipotle Hollandaise 5.50

To Share

Two or more

Paella Mariscos
Prawns, Clams, Mussels, Squid
24.50 per person

Vegetable Paella
Snap Peas, Asparagus, Squash, Garlic Aioli
16.00 per person

Parrillada
12oz NY Strip, Chicken, Pork Chop, Gaucho Sausage
26.50 per person

Executive Chef Glen Hill Jr. & Sous Chef Jose Ochoa

*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. 8/25/2017