

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

Salchichón de Vic
Catalonia
Dry-cured pork sausage with peppercorns

Fuet
Catalonia
Dry-cured pork sausage

Chorizo Picante
La Rioja
Smoky, mildly spicy, dry-cured sausage

Chorizo Secco
Waltham, MA
Smokey, sweet dry-cured sausage

Soria Chorizo
United States
Dry-cured, pork sausage, smoky + garlicky

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

Caña de Oveja
Murcia
Soft-ripened sheep's milk, buttery & tangy

Drunken Goat
Murcia
Semi-soft goat's milk cheese soaked in red wine

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

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

Idiazábal
Basque Country
Smoked sheep's milk cheese, nutty & robust

Salchichón de Ibérico
Dry-cured Ibérico pig sausage, *Andalusia*
9.50

Hand-Sliced Jamón Mangalica
Cured Hungarian pig, *Segovia*
10.50



Tapas

Green Beans Piquillo Pepper Mojo	5.50	Scallops a la Plancha Fennel, Tomato	12.50	Patatas Bravas Salsa Brava, Garlic Aioli	6.50
Pan con Tomate Heirloom Tomatoes, Garlic, Rustico	5.50	Gambas al Ajillo Olive Oil, Garlic, Guindilla Pepper	9.50	Spiced Beef Empanadas Pepper Sauce	6.50
Mussels White Wine, Garlic	9.50	Cucumbers Pickled Onions, Yogurt	5.50	Potato Tortilla Chive Sour Cream	4.50
Whipped Sheep's Cheese Truffle Honey	7.50	Pulpo Gallego Pickled Shallots, Potatoes, Saffron Aioli	9.50	Hanger Steak* Truffle Vinaigrette	11.50
Heirloom Cherry Tomatoes Polenta, Sheep's Cheese	6.50	Bacon Wrapped Dates Valdeon Mousse	8.00	Albondigas Spiced Meatballs in Ham-Tomato Sauce	8.50
Summer Squash Merguez, Olive Oil	7.50	Gazpacho Shrimp, Cucumber, Chili	6.50	Jamón & Manchego Croquetas Garlic Aioli	5.50
Ibérico Presa* Smoked Tomato Jam	10.50	Calamari Plancha Red Chimichurri	10.50	Boquerones Parsley, Garlic	6.00
Ricotta Gnocchi Cherry Tomatoes, Chanterelles	7.50	Wild Mushrooms a la Plancha Onions, Pimenton	7.50	Spinach-Chickpea Cazuela Cumin, Roasted Garlic	7.50
Corn Scallions, Piquillo Peppers, Aioli	6.50	Chorizo with Sweet & Sour Figs Balsamic Glaze	8.50	Spicy Eggplant Caponata Sweet Pepper, Basil, Parsley	5.50
Pork Belly Peach Vizcaina	7.50	Charred Shishito Peppers Buttermilk Herb Dressing	6.50	Marinated Olives Citrus, Garlic	4.50

Ensaladas

Ensalada Mixta
House-Cured Olives, Onions,
Tomatoes, Cider Vinaigrette
7.50

Kale Salad
Shaved Manchego, Almonds
Strawberry Vinaigrette
6.50

Watermelon
Goat Cheese, Tomato,
Sherry Gastrique
6.50

Harvest Salad
Haricot Verts, Cherry Tomatoes,
Radish, Lemon Vinaigrette
6.50

Feelings From a Total Eclipse

Squid Ink Fideo
Calamari, Chorizo, Clams
15.50

Opah Esqueixada*
Tomato, Black Olive Oil, Onion
7.50

Opah a la Plancha*
Tomato Mojo, Salsa Tinta
9.50

To Share

Two or more

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

Paella Salvaje
Wild Boar, Rabbit
Sausage, Pork Belly
23.50 per person

Chicken Pimientos
Roasted Potatoes, Lemon, Hot Peppers
19.50

Parrillada*
NY Strip, Chicken, Pork Loin,
Gaucho Sausage
26.50 per person

Whole Roasted Branzino
Spring Salad, Cucumber Mojo
25.50

Vegetable Paella
Summer Squash, Corn, Green Beans
Garlic Aioli
16.00 per person

Chef Joseph L. Paire III

*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.