

# 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 Secco

*Waltman, MA*

Smokey, sweet dry-cured sausage

### Soria Chorizo

*United States*

Dry-cured, pork sausage, smoky + garlicky

### Chorizo Picante

*La Rioja*

Smoky, mildly spicy, dry-cured sausage

### Drunken Goat

*Murcia*

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

### Valdeón

*Castilla-León*

Cow and goat's milk blue cheese, tangy & spicy

### Mahón

*Balearic Islands*

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

### Garrotxa

*Catalonia*

Semi-hard goat's milk cheese, herbaceous & nutty

### 6-Month Aged Manchego

*Castilla-La Mancha*

Firm, cured sheep's milk, sharp & piquant

### San Simon

*Galicia*

Smoked cow's milk, creamy & buttery

### Hand-Sliced Jamón Mangalica

Cured Hungarian pig, *Segovia*

10.50

### Salchichón de Ibérico

Dry-cured Ibérico pig sausage, *Andalusia*

9.50



## Tapas

### Whipped Sheep's Cheese

Truffle Honey

6.50

### Crispy Spring Onions

Romesco Sauce

5.50

### Patatas Bravas

Salsa Brava, Garlic Aioli

6.50

### Snap Peas

Sea Salt, Lemon

5.50

### Ramps & Radish

Sea Salt, Lemon

6.50

### Jamón & Manchego Croquettes

Garlic Aioli

5.50

### Hanger Steak

Black Truffle Vinaigrette

11.50

### Scallops a la Plancha

Charred Baby Leeks

12.50

### Spinach-Chickpea Cazuela

Cumin, Roasted Garlic

7.50

### Gambas al Ajillo

Sherry, Garlic, Guindilla pepper

9.50

### Chorizo with Sweet & Sour Figs

Balsamic Glaze

8.50

### Potato Tortilla

Chive Sour Cream

4.50

### Bacon Wrapped Dates

Valdeón Mousse

6.50

### Rockfish a la Plancha\*

Salsa Verde

10.50

### Spiced Beef Empanadas

Pepper Sauce

6.50

### Roasted Young Carrots

Citrus, Chive

6.50

### Wild Mushroom Plancha

Cippolini Onions, Pimentón

8.50

### Spicy Eggplant Caponata

Sweet Pepper, Basil, Parsley

5.50

### Calamari a la Plancha

Red Chimichurri

10.50

### Charred Asparagus

Sherry Gastrique

6.50

### Albondigas

Spiced Meatballs in Ham-Tomato Sauce

8.50

## Ensaladas

### Kale Salad

Green Strawberry, Almonds

Rhubarb Vinaigrette

6.50

### Ensalada Mixta

House-Cured Olives, Onions, Tomatoes,

Cider Vinaigrette

7.50

### Shaved Beet Salad

Onion, Cara Cara Orange,

Black Pepper Vinaigrette

6.50

## Brunch Tapas

### Sweet Potato Manchego Biscuit

Merguez Gravy

7.50

### Granola & Greek Yogurt

Honey, Pineapple, Grapes

6.50

### Serrano Ham Benedict

Poached Egg, Pimentón Hollandaise

7.50

### Huevos Estrellados

Chorizo, Fried Egg, Papas Fritas

6.50

### Cinnamon Raisin French Toast

Maple Syrup, Whipped Cream

5.00

### Shrimp Benedict

Poached Egg, Pimentón Hollandaise

9.50

### Rabbit Sausage

Fried Egg, Red Chimichurri

8.50

### Lemon Blueberry Pancakes

Maple Creme Fraiche

6.50

### Vegetable Frittata

Asparagus, Onions, Cherry Tomato

10.50

### Baked Egg Skillet

Duck Confit, Spring Vegetables

8.50

### Wild Mushroom Benedict

Ramp Hollandaise

8.50

## To Share

### Paella Salvaje

'Three Sausages'

22.50 per person

### Breakfast Fideos

Bacon, Sausage, Egg

14.50

### \*Paella Mariscos

Prawns, Clams, Mussels, Squid

24.50 per person

### Whole Roasted Red Snapper

Potatoes, Fennel Salad

25.50

### Chicken Pimientos

Roasted Potatoes, Lemon,

Hot Peppers

19.50

## It's the bloody weekend, baby!

Feeling Creative? Mix the ultimate Bloody Mary, Maria or Red Snapper at our Brunch Bloody Mary Bar. Ask your server for details.

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.*