

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

Chorizo Picanté

Catalunya

Dry-cured pork sausage with hot Pimenton

Sopressata

United States

Mild, black pepper, dry-cured pork

Salchichón de Vic

Catalunya

Dry-cured pork sausage with peppercorns

Drunken Goat

Murcia

Semi-soft goat's milk cheese aged 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

Fuet

Catalonia

Dry-cured pork sausage

Cabra Romero

Castilla-La Mancha

Goat's milk cheese rubbed with rosemary

San Simon

Galicia

Smoked Cow's milk, creamy, buttery

Valdeón

Castilla-León

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

Cana de Cabra

Galicia

Smoked cow's milk, creamy & buttery



Tapas

Patatas a la Riojana

Potatoes, Chorizo, Collard Greens

7.50

Boquerones

Parsley, Garlic, Extra-Virgin Olive Oil

6.00

Spinach & Chickpea Cazuela

Cumin, Roasted Garlic

7.50

Chorizo Fideos

Fried Egg, Garlic Aioli

13.50

Shishito Peppers

Sea Salt, Lime

7.50

Gambas al Ajillo

Guindilla Pepper, Sherry, Garlic

7.50

Swordfish a la Plancha

Salsa Verde

9.50

Mushrooms a la Plancha

Cremini, Shiitake, Honshimeji

8.50

Jamón & Manchego Croquettes

Garlic Aioli

5.50

Pork Belly

Red Wine Apples

7.50

Potato Tortilla

Chive Sour Cream

5.00

Marinated Olives

Citrus, Chili Flake

4.50

Whipped Sheep's Cheese

Pistachio

7.50

Hanger Steak*

Truffle Vinaigrette

11.50

Chorizo with Sweet & Sour Figs

Balsamic Glaze

8.50

Baby Carrots

Honey, Rosemary, Guindilla Chile

7.00

Sautéed Mixed Kales

Golden Raisins, Pine Nuts

5.50

Albondigas

Spiced Meatballs in Ham-Tomato Sauce

8.50

Butternut Squash

Marcona Almonds, Apple Cider

5.50

Mussels al Diablo

Spicy Tomato Sauce

10.50

Spicy Eggplant Caponata

Garlic, Red Pepper, Basil

4.50

Ensaladas

Baby Arugula

Pickled Beets, Cana de Cabra

6.50

Local Kale Salad

Valdeón, Black Mission Figs

7.50

Ensalada Mixta

Olives, Onions, Tomatoes

7.50

Brunch Tapas

Wild Mushroom Cazuela

Serrano, Manchego, Egg

6.50

Mixed Kale Frittata

Goat Cheese, Tomato

6.50

Green Apple & Fig Montadito

Sheep's Cheese, Honey

5.50

Bread Pudding French Toast

Dried Cranberry, Orange

5.50

Steak & Egg*

Red Chimichurri

11.50

Serrano Bocadillo

Fried Egg, Mahon, Garlic Aioli

7.00

Morcilla Scramble

Chipotle Aioli

7.00

Estrellados

Chorizo, Potato, Egg, Aioli

7.00

Chicken & Churros

Chipotle Maple Syrup

7.50

Tomato & Kale Benedict

Pumpkin Seeds, Hollandaise

6.50

Serrano Benedict

Pimentón Hollandaise

7.00

Salmon Gravlox Benedict

Capers, Pickled Red Onion, Arugula

7.00

To Share

Two or more

Paella Mariscos

Prawns, Clams, Mussels, Squid

24.50 per person

Vegetable Paella

Butternut Squash, Kale, Mushrooms

Garlic Aioli

15.50 per person

Parrillada*

NY Strip, Chicken, Pork Loin, Sausage

26.50 per person

Executive Chef Anthony Camilleri

Sous Chef Andrew Capella

*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.