

# 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

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

**Salchichón de Vic**  
*California*  
Pork salami with black peppercorns

**Speck**  
*Aldo Adige, Italy*  
Lightly smoked, dry-cured ham

**Sobrasada**  
*Majorca*  
Soft, spreadable chorizo

**Chorizo Blanco**  
*Los Angeles, California*  
Dry cured sausage with garlic

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

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

**Caña de Cabra**  
*Murcia*  
Soft-ripened goat's cheese, creamy & mild

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

**Aged Mahón**  
*Balearic Islands*  
Raw cow's milk, salty & sharp

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

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

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

**Jamón Mangalica**  
Cured Hungarian pig  
*Segovia*  
10.50

**Chorizo Seco**  
Pork salami with red wine  
*Waltham, MA*  
7.50

**Nettle Meadow Kunik**  
Creamy, bloomy rind goat & cow's milk  
*Warrensburg, NY*  
10.50



## Tapas

<b>Seared Sea Scallops*</b> Chive Vinaigrette	13.50	<b>Housemade Mozzarella</b> Candied Kumquats	7.50	<b>Patatas Bravas</b> Salsa Brava, Garlic Aioli	7.00
<b>Pickled Beets</b> Grilled Apples, Ricotta Salata	6.50	<b>Short Rib</b> Celery Root, Goat Cheese	12.50	<b>Potato Tortilla</b> Chive Sour Cream	5.00
<b>Swordfish a la Plancha*</b> Salsa Verde	12.50	<b>Cordero de Cuenco</b> Red Wine, Pear, Currants	11.00	<b>Spicy Eggplant Caponata</b> Sweet Peppers, Basil	4.50
<b>Crispy Brussels Sprouts</b> Pickled Onion	7.50	<b>Boquerones</b> Garlic, Parsley	6.00	<b>Jamón &amp; Manchego Croquetas</b> Garlic Aioli	5.50
<b>Blistered Shishitos</b> Sea Salt, Lime	7.50	<b>Chorizo with Sweet &amp; Sour Figs</b> Balsamic Glaze	8.50	<b>Spiced Beef Empanadas</b> Pepper Sauce	6.50
<b>Basque Mussels*</b> Sofrito, Chorizo, Garlic Crumbs	10.50	<b>Octopus</b> Aji Amarillo	9.50	<b>Spinach-Chickpea Cazuela</b> Cumin, Roasted Garlic	7.50
<b>Black Lentils</b> Moorish Spices, Almonds	6.00	<b>Gambas al Ajillo</b> Sherry, Thyme, Guindilla Pepper	9.50	<b>Albondigas</b> Spiced Meatballs, Jamón Tomato Sauce	8.50
<b>Grilled Broccolini</b> Romesco	7.50	<b>Mushrooms &amp; Herbed Goat Cheese</b> Balsamic Reduction	8.50	<b>Hanger Steak*</b> Truffle Vinaigrette	11.50
<b>Sweet Potato Hummus</b> Pita Chips	6.50	<b>Fluke Crudo</b> Cara Orange, Espelette Pepper	12.50	<b>Marinated Olives</b> Citrus, Garlic	4.50
<b>Roasted Chicken</b> Chicken Mousse	10.50	<b>Grilled Morcilla</b> Red Chimichurri	8.50	<b>Marcona Almonds</b> Garlic, Rosemary	4.50

## Ensaladas

**Charred Farro**  
Arugula, Feta, Garbanzo  
6.50

**Ensalada Mixta**  
Olives, Onions, Tomato  
7.50

**Kale**  
Anchovy Vinaigrette, Breadcrumbs  
7.50

**Watermelon Radishes**  
Warm Bacon Vinaigrette  
5.50

## Bird Box

**Cocido Madrileño**  
Quail, Chorizo, Morcilla  
10.50

**Grilled Chicken Thigh**  
Harissa, Cilantro  
8.50

**Confit Duck Leg**  
Butternut Squash, Pomegranate  
10.50

## To Share

*Two or more*

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

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

**Vegetable Paella**  
Brussels Sprouts, Cauliflower, Garlic Aioli  
16.00 per person

**Chicken Pimientos**  
Roasted Potatoes, Lemon, Hot Peppers  
19.50

**Calamari Fideos**  
Squid Ink, Garlic Aioli  
14.50 per person

**Whole Roasted Branzino**  
Broccolini, Shishito Peppers  
26.50

Executive Chef Gregory Torrech | Sous Chefs Eleuterio Portugues-Toj, Rebecca Fishkin, Tishwan Mingoos

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
Before placing your order, please inform your server if a person in your party has a food allergy.