

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

Salchichón de Vic
Catalonia
Dry-cured pork sausage with black peppercorns

Soria Chorizo
United States
Dry-cured pork sausage

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

Aged Mahón
Balearic Islands
Raw cow's milk cheese aged 1 year, salty & sharp

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

Cabra Romero
Murcia
Goat's milk cheese coated with rosemary

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

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

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

San Simon
Galicia
Smoked cow's milk, creamy & buttery

Jamón Mangalica
Cured Hungarian pig, Segovia
10.50

Chorizo de Bellota Iberico
Dry-cured acorn-fed Iberico, Andalusia
9.50

NEW HAVEN RESTAURANT WEEK: Choose four tapas + flan for \$34.10 per person.



Tapas

Roasted Cauliflower Walnut Parmasean, PX Sherry Vinegar	7.50	Sauteed Greens Garlic, Chili, Lemon	4.50	Jamón & Cheese Croquettes Garlic Aioli	5.50
Pulpo Gallego Fingerling Potatoes, Celery, Red Onion	9.50	Mahi Mahi a la Plancha* Salsa Verde	10.50	Albondigas Spiced Meatballs in Tomato Sauce	8.50
Bone Marrow Pickled Spring Vegetables	10.50	Blistered Shishito Peppers Lime, Sea Salt	7.50	Spinach-Chickpea Cazuela Cumin, Roasted Garlic	7.50
Pork Belly a la Plancha Pear Butter, Hazelnut Gremolata	8.50	Marcona Almonds Sea Salt	4.50	Spiced Beef Empanadas Red Pepper Sauce	6.50
Scallops a la Plancha Caramelized Shallot, Parsnip Puree	12.00	Champiñones Garlic, Parsley	6.50	Patatas Bravas Salsa Brava, Garlic Aioli	7.00
Grilled Brocolini Sesame Vinaigrette	7.50	Gambas al Ajillo Garlic, Guindilla Pepper	9.50	Potato Tortilla Chive Sour Cream	5.00
Roasted Baby Carrots Aji Amarillo, Honey, Garlic	5.50	Boquerones Garlic, Parsley	6.00	Chorizo with Sweet & Sour Figs Balsamic Reduction	8.50
Brussels Sprouts Black Garlic	7.50	Whipped Sheep Cheese Marcona Almonds, Olive Oil	7.50	Grilled Hanger Steak* Truffle Vinaigrette	11.50
Queso a la Plancha Caña de Cabra, Truffle Honey	7.50	Marinated Olives Garlic, Thyme, Citrus	4.50	Spicy Eggplant Caponata Sweet Pepper, Parsley	4.50

Ensaladas

Farro Salad
Golden Raisin, Almond, Olive
7.50

Ensalada Mixta
Olives, Onions, Tomatoes
7.50

Arugula Salad
Sunchoke, Aged Mahon
6.50

Mixed Greens
Pepitas, Pear, Manchego
6.50

Squash The Beef!

Pisto Manchego
Spaghetti Squash, Runny Egg
7.00

Short Rib
Guindilla Pepper
9.50

Butternut Squash Risotto
Manchego, Chive
6.50

To Share

Two or more

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

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

Vegetable Paella
Mushroom, Brussels Sprouts, Squash, Garlic
Aioli
16.00 per person

Whole Branzino*
Fingerling Potatoes, Broccolini,
Salsa Verde
24.50

Chicken Pimientos
Roasted Potatoes, Lemon,
Hot Peppers
19.50

Executive Chef Dylan Hansen & Sous Chef Doug Isleib

*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.