

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, creamy

Salchichón de Vic*

Catalonia
Dry-cured pork sausage with black peppercorns

Chorizo Picante*

La Rioja
Smoky, mildly spicy, dry-cured sausage

Sobrasada*

Mallorca
Semi-soft chorizo, garlic, paprika

Marinated Mahón

Balearic Islands
Olive oil, citrus, parsley

Drunken Goat

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

Valdeón

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

House-Made Lardo

Passyunk
Pork, sage, sherry, creamy, soft

Idiazábal

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

6-Month Aged Manchego

Albacete
Firm, cured sheep's milk, sharp & piquant

Caña de Cabra

Murcia
Soft Ripened goat's milk cheese, creamy, mild

Truffled House-Made Cheese

Cow's milk
Passyunk
10.50

Hand-Sliced Jamón Mangalica*

Cured Hungarian pig
Segovia
10.50



Tapas

Roasted Beets

Grapefruit Yogurt, Almonds

6.50

Swiss Chard & Kale

Sherried Raisins, Garlic

6.00

Eggplant Caponata

Sweet Pepper, Basil, Parsley

4.50

Kanpachi Crudo*

Blood Orange, Red Onion

12.50

Truffle Bikini

Serrano, Idiazábal

8.50

Potato Tortilla

Chive Sour Cream

5.00

Broccoli Rabe

Garlic, Chili Flake

7.50

Rainbow Trout a la Plancha*

Salsa Verde

10.50

Albondigas*

Spiced Meatballs, Ham-Tomato Sauce

8.50

Steak Tartare*

Strip Loin, Caperberry

10.50

Pulpo*

Almond Romesco, Potato

9.50

Spinach & Chickpea Cazuela

Cumin, Roasted Garlic

7.50

Littleneck Clams & Beans

Jamon Mangalica Broth

9.50

Crispy Calamari*

Smoked Pepper Aioli

10.50

Patatas Bravas

Salsa Brava, Garlic Aioli

7.00

Brussels Sprouts

Lemon, Pimenton

7.50

Bacon-Wrapped Dates*

Valdeon Mousse

8.50

Hanger Steak*

Truffle Vinaigrette

11.50

P.E.I Mussels*

White Wine, Garlic, Lemon

9.50

Buñelos de Bacalao

Salt Cod, Saffron Aioli

9.50

Jamón & Manchego Croquettes

Garlic Aioli

5.50

Mushrooms a la Plancha

Cremini, Shimeji, Oyster

7.50

Pork Belly*

Red Chimichurri

10.50

Spiced Beef Empanadas

Pepper Sauce

6.50

Scallops a la Plancha*

Cauliflower Escabeche

13.50

Potato Gnocchi

Chives, Leeks

9.50

Chorizo with Sweet & Sour Figs

Balsamic Reduction

8.50

Pan con Tomate

Olive Oil, Sea Salt

5.50

Glazed Parsnips & Carrots

Orange, Thyme

6.50

Gambas al Ajillo*

Garlic, Guindilla Pepper

9.50

Ensaladas

Frisée Salad

Pomegranate, Shallot
7.50

Spinach

Boquerone, Migas, Manchego
6.50

Ensalada Mixta

Olives, Onions, Tomatoes
7.50

Winter is not a season, it's a celebration!

- Anamika Mishra

Saffron Brodo Agnolotti*

Shrimp-Scallop Mousse
12.50

Chicken Liver Mousse

Shallots, Sherry
8.00

Crispy Potato*

Osetra Caviar, Chive Crème Fraiche
13.00

To Share

Paella Salvaje*

Gaucho, Pork Belly,
Morcilla, Chorizo
25.50 per person

Paella Verdura

Chickpea, Swiss Chard,
Baby Leeks, Piquillo
16.00 per person

Paella Mariscos*

Mussels, Clams, Squid, Prawns
24.50 per person

Chicken Pimientos*

Roasted Potatoes,
Lemon, Hot Peppers
19.50

Parrillada*

NY Strip, Half Chicken,
Pork Loin, Gaucho
26.50 per person

Red Snapper*

Frisée, Fennel, Grilled Lemon,
Roasted Potatoes
31.50

Executive Chef Darren Pusateri & Sous Chef Rosie Reilly

*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