

B A R C E L O N A

Charcuterie + Cheese

\$6.75 for one, \$18.25 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 Soria
United States
Smoky, mildly spicy, dry-cured sausage

Sobrasada
Majorca
Soft, spreadable chorizo

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

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

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

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

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

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

Mahón
Balearic Islands
Cow's milk aged 6 months, mild & nutty

Jamón Mangalica
Hand sliced cured Hungarian pig, from Segovia
11.00

Massimo del Rey Silo
Mold ripened house aged raw cow's milk cheese
10.50



Tapas

Spiced Roasted Carrots
Basil, Yogurt

7.50

Blistered Shishito Peppers
Sea Salt

7.50

Eggplant Caponata
Sweet Pepper, Basil, Parsley

5.00

Spicy Squid
Pickled Onions, Olive Aioli

9.00

Pulpo Gallego
Spinach, Garbanzo Bean

9.50

Albondigas
Spiced Meatballs in Ham-Tomato Sauce

9.00

Venison Carpaccio
Sherry Mustard, China Rose Radish

11.50

Seared Cauliflower
Harissa Mojo Rojo

6.50

Potato Tortilla
Chive Sour Cream

5.00

Arroz Caldoso
Clams, Scallop, Prawn

13.50

Monkfish a la Plancha*
Salsa Verde

10.50

Patatas Bravas
Salsa Brava, Garlic Aioli

7.00

Braised Caracoles
Sundried Tomato, Basil Pesto

7.50

Gambas al Ajillo
Garlic, Guindilla Pepper

9.50

Spinach Chickpea Cazuela
Cumin, Roasted Garlic

7.50

Filet au Poivre
Demi-Glaze

16.50

Hanger Steak*
Truffle Vinaigrette

11.50

Jamón & Manchego Croquettes
Garlic Aioli

6.00

Grilled Prawns
Harrissa, Ajo Blanco

13.50

Truffle Whipped Sheep's Cheese
John Esh's Honey, Goot Essa

10.50

Spiced Beef Empanadas
Pepper Sauce

6.75

Bone Marrow
Caramelized Onions

8.50

Duck Confit
Butternut Squash, Poached Egg

12.00

Boquerones
Garlic, Parsley

6.00

Scallops
Parsnip Purée, Chili Oil

13.00

Mushroom a la Plancha
Scallions, Fennel

7.50

Chorizo with Sweet & Sour Figs
Balsamic Reduction

8.50

Brussels Sprouts
Whole Grain Mustard, Lemon

7.50

Truffle Bikini
Serrano, San Simón

8.50

Bacon-Wrapped Dates
Valdeón

8.00

Ensaladas

Ensalada Mixta
Olives, Onions, Tomatoes
7.50

Spinach Salad
Grilled Grapes, Red Onion
7.00

Beet Salad
Sheeps Cheese, Pepitas
6.50

In Praise of the Braise.

Pork Belly
Mojo Rojo, Sea Salt
8.50

Braised Lamb Ragu
Pappardelle, Fennel
13.50

Short Rib
Parsnip, Butternut Squash
12.50

To Share

Two or more

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

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

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

Paella Salvaje
Pork Belly, Morcilla Sausage,
Short Rib, Garbanzo Beans
25.50 per person

Chicken Pimientos*
Roasted Potatoes, Lemon,
Hot Peppers
19.75

Whole Roasted Branzino*
Spinach Salad
26.50

Senior Executive Chef Juan Rivera

Sous Chef Kevin Sickles

*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.