

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

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

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

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

Ibores
Extremadura
Semi-firm raw goat's milk, buttery

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

San Simon
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

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

Jamón Mangalica
Segovia
Hand sliced cured Hungarian pig
10.50



Tapas

Blistered Shishito Peppers
Sea Salt

6.50

Arctic Char a la Plancha*
Brown Butter, Capers

10.50

Patatas Bravas
Salsa Brava, Garlic Aioli

7.00

Roasted Fennel
Ajo Blanco Aioli

6.50

House Marinated Olives
Citrus, Chili Flakes

4.50

Jamón & Manchego Croquettes
Garlic Aioli

5.50

Patatas Arrugadas
Mojo Rojo

7.00

Spicy Eggplant Caponata
Sweet Pepper, Basil, Parsley

5.50

Spinach Chickpea Cazuela
Cumin, Roasted Garlic

7.50

Pa amb Tomàquet
Garlic Confit

4.50

Roasted Garlic Bulbs
Thyme, Rosemary

4.50

Potato Tortilla
Chive Sour Cream

5.00

Mushrooms a la Plancha
Salsa Verde

8.50

Boquerones
Garlic, Parsley

6.00

Spiced Beef Empanadas
Pepper Sauce

6.50

Marinated Artichokes
Garlic, Spices

7.50

Marcona Almonds
Sea Salt

4.50

Albondigas
Spiced Meatballs in Ham-Tomato Sauce

8.50

Ensaladas

Ensalada Mixta
Olives, Onions, Tomatoes
7.50

Baby Spinach
Pear, Fennel, Hazelnuts
6.50

Beets
Yogurt, Pistachio
6.50

Brunch Tapas

Torreja Catalana
Orange Glaze

6.50

Churro Waffles
Lemon Curd, Chocolate Sauce

6.00

Spiced Yogurt
Dried Fruits, Mint

5.50

Cornbread
Truffle Butter

5.50

Ropa Vieja de Pato
Duck Confit, Poached Egg

9.00

Vegetable Benedict
Cauliflower, Spinach, Hollandaise

5.50

Banana Bread Pudding
Crema Catalan

5.50

Frittata
Spinach, Manchego, Salsa Verde

6.50

Huevos Estrellados*
Chorizo, Papas Fritas, Fried Egg

7.50

Wild Boar Hash
Carrots, Potatoes, Poached Egg

8.50

Morcilla 8.50
Potato, Saffron Aioli, Fried Egg

Winter Fruits
Kiwi, Carambola

6.00

To Share

Two or more

Chicken Pimientos*
Roasted Potatoes, Lemon,
Hot Peppers
19.50

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

Vegetable Paella
Mushrooms,
Peppers, Garlic Aioli
16.00 per person

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

Executive Chef Juan Rivera
Sous Chefs Wendy Almeida & Ruddy Bollat

*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.