

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

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

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

Bresola
United States
Lean, tender, dry-cured beef

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

Truffle Whipped Sheep's Cheese
John Esh's Honey, Goot Essa
10.50



Tapas

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|--|-------|---|-------|---|------|
| Moroccan Hummus Braised Beef, Espellete | 8.50 | Gambas al Ajillo Garlic, Guindilla Pepper | 9.50 | Eggplant Caponata Sweet Pepper, Basil, Parsley | 5.00 |
| Grilled Asparagus Harrisa Aioli, Pickled Red Onions | 7.50 | Pulpo Gallego Potatoes, Pepitas Romesco | 9.50 | Albondigas Spiced Meatballs in Ham-Tomato Sauce | 9.00 |
| Roasted Garlic Bulbs Thyme, Rosemary | 4.50 | Hanger Steak* Truffle Vinaigrette | 11.50 | Potato Tortilla Chive Sour Cream | 5.00 |
| Bone Marrow Caramelized Onions, Grilled Rustic Bread | 8.50 | Monkfish a la Plancha* Salsa Verde | 10.50 | Patatas Bravas Salsa Brava, Garlic Aioli | 7.00 |
| Uni Montadito* Grated Heirloom Tomatoes | 12.50 | Roasted Baby Carrots Spring Onion Chimichurri | 7.50 | Spinach Chickpea Cazuela Cumin, Roasted Garlic | 7.50 |
| Ensaladilla Rusa Crispy Jamón Serrano, Slow Cooked Egg | 8.50 | Duck Confit Estrellados Sunny Side Up Egg | 12.00 | House Marinated Olives Chili Flake, Citrus Zest | 4.50 |
| Burrata Orange Oil | 8.50 | Truffle Bikini Serrano, San Simón | 8.50 | Jamón & Manchego Croquettes Garlic Aioli | 6.00 |
| Clams in Cider Roasted Garlic Sauce, Snow Peas | 12.50 | Crispy Calamari Chipotle Aioli | 10.50 | Spiced Beef Empanadas Pepper Sauce | 6.75 |
| Charred Broccolini Black Garlic Vinaigrette | 7.50 | Bacon-Wrapped Dates Valdeón | 8.00 | Boquerones Garlic, Parsley | 6.00 |
| Seared Cauliflower Harissa Mojo Rojo | 6.50 | Mussels Gaucho Sausage, Lobster & Saffron Broth | 11.50 | Chorizo with Sweet & Sour Figs Balsamic Reduction | 8.50 |

Ensaladas

Ensalada Mixta
Olives, Onions, Tomatoes
7.50

Beet Salad
Sheep's Cheese, Pepitas
6.50

Cucumber Salad
Heirloom Tomato Vinaigrette
6.50

Spinach Salad
Grilled Grapes, Red Onion
7.00

Spring Is Coming

Snow Peas
Manchego Cheese, Mint Vinaigrette
8.50

Lobster Salpicón
Israeli Couscous, Peppers
13.00

Steak Tartare
Queen Olives, Red Beets
12.50

To Share

Two or more

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

Chicken Pimientos*
Roasted Potatoes, Lemon,
Hot Peppers
19.75

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

Paella Salvaje
Pork Belly, Morcilla Sausage,
Duck Confit, Garbanzo Beans
25.50 per person

Squid Ink Fideos
Calamari, Saffron Aioli, Peas
15.50 per person

Vegetable Paella
Red Beets, Cauliflower,
Garlic Aioli
16.00 per person

Whole Roasted Branzino*
Spinach Salad
26.50

Senior Executive Chef Juan Rivera
Sous Chef Christopher Brown

**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.*