

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

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

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
Segovia
Hand sliced cured Hungarian pig
11.00



Tapas

Blistered Shishito Peppers
Sea Salt

7.50

Rainbow Trout a la Plancha*
Salsa Verde

10.50

Patatas Bravas
Salsa Brava, Garlic Aioli

7.00

Marcona Almonds
Sea Salt

4.50

House Marinated Olives
Citrus, Chili Flakes

4.50

Jamón & Manchego Croquettes
Garlic Aioli

6.00

Heirloom Carrots
Orange Yogurt, Pistachios

7.50

Eggplant Caponata
Sweet Pepper, Basil, Parsley

5.00

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

Gambas al Ajillo
Garlic, Guindilla Pepper

9.50

Boquerones
Garlic, Parsley

6.00

Spiced Beef Empanadas
Pepper Sauce

6.75

Truffle Bikini
Serrano, San Simón

8.50

Cherry Tomatoes
Salsa Verde

6.50

Albondigas
Spiced Meatballs in Ham-Tomato Sauce

9.00

Ensaladas

Ensalada Mixta
Olives, Onions, Tomatoes
7.50

Watercress Salad
Peach, Almonds
6.50

Tomato Salad
Shallots, Boquerones, Vinegar
6.50
Path Valley Farm, PA

Watermelon Salad
Apple Cider Vinegar, Mint
6.50

Brunch Tapas

Torreja Catalana
Crema Catalana

6.50

Gambas & Polenta
Salsa Brava

9.50

Spiced Yogurt
Dried Fruits, Mint

5.50

Olive Oil Pancakes
Mint Honey

5.50

Breakfast Bocadillo
Chorizo, Tomato

6.50

Vegetable Benedict*
Cauliflowers, Spinach, Hollandaise

5.50

Brunch Fideos*
Ham, Egg, Cheese

13.50

Fig Montadito
Goat Cheese, Honey

9.00

Huevos Estrellados*
Chorizo, Papas Fritas, Fried Egg

7.50

Pan Con Huevo
Chorizo, Manchego, Fried Egg

6.50

Jamon Serrano Benedict*
Chives, Hollandaise

7.50

Frutas
Watermelon, Peaches

6.00

To Share

Two or more

Chicken Pimientos*
Roasted Potatoes, Lemon,
Hot Peppers
19.75

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

Vegetable Paella
Squash, Cauliflower, Garlic Aioli
16.00 per person

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

Executive Chef Juan Rivera

Sous Chefs Ruddy Bollat & 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.