

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
Segovia
11.00

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



Tapas

Marcona Almonds Sea Salt	4.50	Blistered Shishito Peppers Sea Salt	7.50	Eggplant Caponata Sweet Pepper, Basil, Parsley	5.00
Fairytale Eggplant Balsamic, Walnut	6.50	Rainbow Trout a la Plancha* Salsa Verde	10.50	Albondigas Spiced Meatballs in Ham-Tomato Sauce	9.00
Mushrooms a la Plancha Salsa Verde	7.50	Gambas al Ajillo Garlic, Guindilla Pepper	9.50	Potato Tortilla Chive Sour Cream	5.00
Fig Montadito Goat's Cheese, Honey	9.00	Summer Squash Garden Chimichurri	6.50	Patatas Bravas Salsa Brava, Garlic Aioli	7.00
Pulpo Mojo Verde, Celery, Potatoes	9.50	Hanger Steak* Truffle Vinaigrette	11.50	Spinach Chickpea Cazuela Cumin, Roasted Garlic	7.50
Spicy Squid Pickled Onions, Olive Aioli	9.00	Bacon-Wrapped Dates Valdeón	8.00	Jamón & Manchego Croquettes Garlic Aioli	6.00
Mejillones Saffron, Tomato, Garlic	10.50	Scallops Corn Purée	13.00	Spiced Beef Empanadas Pepper Sauce	6.75
Caracoles Basil Pesto	7.50	Espinacas a la Catalana Garlic, Pine Nuts, Raisins	5.50	Boquerones Garlic, Parsley	6.00
Corn Cazuela Roasted Peppers	6.50	Roasted Garlic Bulbs Thyme, Rosemary	4.50	Chorizo with Sweet & Sour Figs Balsamic Reduction	8.50
Chanterelle Risotto Peas	9.50	Heirloom Carrots Orange Yogurt, Pistachios	7.50	House Marinated Olives Chili Flake, Citrus Zest	4.50

Ensaladas

Ensalada Mixta
Olives, Onions, Tomatoes
7.50

Wax Bean Salad
Avocado, Red Onion
7.00

Watercress Salad
Peach, Almonds
6.50

Watermelon Salad
Apple Cider Vinegar, Mint
6.50

I Love You From My Head Tomatoes.

Blistered Cherry Tomatoes
Salsa Verde
6.50

Fluke Crudo
Tomatoes, Olives
10.50

Tomato Salad
Boquerones, Vinegar
Path Valley Farm, PA
6.50

To Share

Two or more

Paella Salvaje
Pork Belly, Morcilla Sausage,
Chickpeas
25.50 per person

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

Vegetable Paella
Squash, Cauliflower, Garlic Aioli
16.00 per person

Chicken Pimientos*
Roasted Potatoes, Lemon,
Hot Peppers
19.75

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

Whole Roasted Branzino*
Spinach Salad
26.50

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.