

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

Truffle Bikini

Serrano, San Simón

8.50

Eggplant Caponata

Sweet Pepper, Basil, Parsley

5.00

Scallops

Parsnip Puree, Red Chimichurri

13.00

Blistered Shishito Peppers

Sea Salt

7.50

Albondigas

Spiced Meatballs in Ham-Tomato Sauce

9.00

Pulpo Gallego

Crispy Potato

9.50

Rainbow Trout a la Plancha*

Salsa Verde

10.50

Potato Tortilla

Chive Sour Cream

5.00

Fabada

Navy Beans, Chorizo, Saffron

9.50

Gambas al Ajillo

Garlic, Guindilla Pepper

9.50

Patatas Bravas

Salsa Brava, Garlic Aioli

7.00

Samfaina

Eggplant, Okra, Sofrito

Path Valley Farms, PA

7.50

Hanger Steak*

Truffle Vinaigrette

11.50

Spinach Chickpea Cazuela

Cumin, Roasted Garlic

7.50

Brussels Sprouts

Lemon

7.50

Escabeche

Scallops, Shallots, Sherry

10.50

Jamón & Manchego Croquettes

Garlic Aioli

6.00

Caracoles

Basil Pesto

7.50

Heirloom Carrots

Orange Yogurt, Pistachios

7.50

Spiced Beef Empanadas

Pepper Sauce

6.75

Cauliflower

Harissa

6.50

Kale

Raisin, Pine Nuts, Brown Butter

Path Valley Farms, PA

6.50

Boquerones

Garlic, Parsley

6.00

Spicy Squid

Pickled Onions, Olive Aioli

9.00

Bacon-Wrapped Dates

Valdeón

8.00

Chorizo with Sweet & Sour Figs

Balsamic Reduction

8.50

Sweet Potato

Duck Fat

6.50

Roasted Garlic Bulbs

Thyme, Rosemary

4.50

House Marinated Olives

Chili Flake, Citrus Zest

4.50

Ensaladas

Ensalada Mixta

Olives, Onions, Tomatoes

7.50

Spinach Salad

Grilled Grapes, Red Onion,

Pistachios

7.00

Beet Salad

Sheeps's Cheese, Spiced Pepitas

6.50

Path Valley Farms, PA

Farm Greens

Buttermilk Vinaigrette,

Almonds, Migas

6.50

Path Valley Farms, PA

Life Is Too Short To Stuff A Mushroom

Montadito de Champiñones

Roasted Garlic

7.50

Mushroom a la Plancha

Salsa Verde

7.50

Mushroom Risotto

Basil, Garlic

7.00

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

Cauliflower, Okra, Chickpeas, Garlic

Aioli

16.00 per person

Chicken Pimientos*

Roasted Potatoes, Lemon,

Hot Peppers

19.75

Whole Roasted Branzino*

Spinach Salad

26.50

Clam Fideos*

Serrano, Spinach,

Saffron Aioli

14.50 per person

Parrillada*

NY Strip, Chicken,

Pork Chop, Gaucho Sausage

26.50 per person

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.