

# 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

**Chorizo Picante**  
Castile  
Dry-cured pork sausage with hot Pimenton

**Sopressata**  
San Francisco  
Mild, black pepper, dry-cured pork

**Salchichón de Vic**  
Catalunya  
Dry-cured pork sausage with peppercorns

**Drunken Goat**  
Murcia  
Semi-soft goat's milk cheese aged in red wine

**Mahón**  
Balearic Islands  
Cow's milk cheese aged 4 months, mild & nutty

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

**Fuet**  
Catalonia  
Dry-cured pork sausage

**Cabra Romero**  
Castilla-La Mancha  
Goat's milk cheese rubbed with rosemary

**Idiazabal**  
Basque  
Raw sheep's milk cheese, creamy, nutty, robust

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

**Cana Cabra**  
Murcia  
Soft-ripened goat cheese, creamy, mild



## Tapas

<b>Sugar Snap Peas</b> Mint, Chili Flake, Garlic	7.00	<b>Basque Mussels</b> Chorizo Bilbao, White Beans, Garlic Crumbs	10.50	<b>Spinach &amp; Chickpea Cazuela</b> Cumin, Roasted Garlic	7.50
<b>Chicken Pintxo</b> Red Chimichurri	8.00	<b>Green Apple Coca</b> Fig Jam, Goat Cheese	7.50	<b>Gambas al Ajillo</b> Guindilla Pepper, Olive Oil, Garlic	9.50
<b>Swordfish a la Plancha</b> Salsa Verde	11.00	<b>Mushrooms a la Plancha</b> Cremini, Shiitake, Honshimeji	8.50	<b>Jamón &amp; Manchego Croquettes</b> Garlic Aioli	5.50
<b>Thick Cut Bacon</b> Maple, Brown Sugar, Espelette	5.50	<b>Potato Tortilla</b> Chive Sour Cream	5.00	<b>Marinated Olives</b> Citrus, Chili Flake	4.50
<b>Ricotta Montadito</b> Truffle Honey	7.50	<b>Pimenton Cured Salmon Gravlax</b> Pickled Red Onion, Olives, Pita	7.50	<b>Chorizo with Sweet &amp; Sour Figs</b> Balsamic Glaze	8.50
<b>Mystic Cheese a la Plancha</b> Black Currant, Red Wine	7.00	<b>Hanger Steak*</b> Truffle Vinaigrette	11.50	<b>Boquerones</b> Parsley, Garlic, Extra-Virgin Olive Oil	6.00
<b>Jamon Wrapped Melon</b> Honey	6.00	<b>Marinated Artichokes</b> Basil, Lemon, Garlic	7.50	<b>Spicy Eggplant Caponata</b> Garlic, Red Pepper, Basil	4.50

## Ensaladas

**Pickled Red Beets**  
Walnuts, Valdeon  
7.00

**Kale Ceasar**  
Boquerone Aioli, Manchego, Garlic  
Crumbs  
7.50

**Ensalada Mixta**  
Olives, Onions, Tomatoes  
7.50

## Brunch Tapas

<b>Asparagus a la Plancha</b> Fried Duck Egg, Hollandaise, Espelette	8.50	<b>Tomato &amp; Spinach Frittata</b> Goat Cheese	6.50	<b>Steak Fideos</b> Cherry Peppers, Fried Egg, Garlic Aioli	13.50
<b>Torrijas</b> Maple, Walnuts	5.50	<b>Steak &amp; Egg*</b> Red Chimichurri	11.50	<b>Lamb Merguez Bocado</b> Fried Egg, Goat Cheese, Garlic Aioli	7.00
<b>Buttermilk Biscuit</b> Maple Butter	4.50	<b>Beef Short Rib Hash</b> Potato, Egg, Smoked Pepper Aioli	7.50	<b>Chicken &amp; Biscuits</b> Black Pepper Gravy	6.50
<b>Tomato &amp; Kale Benedict</b> Pumpkin Seeds, Hollandaise	5.50	<b>Ricotta Pancakes</b> Caramelized Pineapple	7.00	<b>Salmon Gravlax Benedict</b> Capers, Pickled Red Onion, Arugula	7.50

## To Share

Two or more

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

**Vegetable Paella**  
Cauliflower, Snap Peas, Mushrooms  
Garlic Aioli  
15.50 per person

**Parrillada\***  
NY Strip, Chicken, Pork Loin, Sausage  
26.50 per person

Executive Chef Anthony Camilleri  
Sous Chef Matt Kneeland

\*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.