

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

Soria Chorizo
United States
Dry-cured pork sausage, smoky & garlicky

Salchichón de Vic
Catalonia
Dry-cured pork sausage with peppercorns

Fuet
Catalonia
Dry-cured pork sausage

Sobrasada
Majorca
Soft, spreadable chorizo

Chorizo Blanco
Los Angeles, California
Dry cured sausage with garlic

Speck
Aldo Adige, Italy
Lightly smoked, dry-cured ham

Caña de Cabra
Murcia
Soft-ripened goat's milk, creamy & grassy

Caña de Oveja
Murcia
Soft-ripened sheep's milk, buttery & tangy

Drunken Goat
Murcia
Semi-soft goat's milk soaked in red wine

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

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

Garrotxa
Catalonia
Cave aged goat's milk, semi-soft

Tetilla
Galicia
Mild, buttery cow's milk, soft & creamy

San Simon
Galicia
Smoked



Chorizo Seco
Dry aged salami (Waltham, MA)
7.50

Venison Salami
Dry cured with juniper & brandy (Waltham, MA)
7.50

Jamón Mangalica
Cured Hungarian Pig (Segovia)
10.50

Tapas

Truffle Bikini
Serrano Ham, Mahón

8.50

Grilled Broccolini
Romesco

7.50

Patatas Bravas
Salsa Brava, Garlic Aioli

7.00

Boquerones
Parsley, Garlic

6.00

Spiced Beef Empanadas
Pepper Sauce

6.50

House Marinated Olives*
Chili Flake, Citrus, Thyme

4.50

Hanger Steak*
Truffle Vinaigrette

11.50

Pickled Beets
Valdeon Mousse

7.50

Albondigas
Spiced Meatballs, Jamón Tomato Sauce

8.50

Blistered Shishitos
Sea Salt, Lime

7.50

Mushrooms & Herb Goat Cheese
Balsamic Reduction

8.50

Jamón & Manchego Croquetas
Garlic Aioli

6.50

Potato Tortilla
Chive Sour Cream

5.00

Spinach-Chickpea Cazuela
Cumin, Roasted Garlic

7.50

Spicy Eggplant Caponata
Sweet Pepper, Basil, Parsley

4.50

Brunch Tapas

Iggy's Brioche French Toast
Strawberry Compote

6.50

Pork Belly Hash
Eva's Garden Duck Egg

8.50

Fried Egg Sandwich
Aged Mahon, Bacon

7.50

Steak & Eva's Garden Egg*
Red Chimichurri

11.50

Chorizo Benedict
Hollandaise

7.50

Yogurt Parfait
Almond Granola, Hana's Honey

6.50

Omelette
Tomato, Onion, Goat Cheese

7.50

Smoked Salmon Benedict
Hollandaise

8.00

Shrimp Risotto
Aged Mahón, Farm Egg

11.50

Seared Scallops*
Grits

13.50

Huevos Estrellados (Eva's Graden)
Chorizo Soria, Papas Fritas

7.50

Grilled Asparagus
Farm Egg (Eva's Garden)

7.50

Ensaladas

Add Hanger Steak or Shrimp
6.50

Mizuna (Eva's Garden)
Zucchini, Green Strawberry
7.50

Ensalada Mixta
Olives, Onions, Tomato
7.50

Cucumber
Mint, Tomato
6.50

Kale (Eva's Garden)
Anchovy Vinaigrette, Breadcrumbs
7.50

To Share

Priced Per Person

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

Vegetable Paella
Snap Peas, Broccolini, Garlic Aioli
16.00 per person

Parrillada Barcelona *
NY Strip, Chicken, Pork Loin, Gaucho
26.50 per person

Chef Emilio Garcia | Sous Chefs Becca Fishkin & Eleuterio Portugues-Toj

*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