

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

Fuet
Catalonia
Dry-cured pork sausage

Chorizo Blanco
Los Angeles, California
Dry cured sausage with garlic

Salchichón de Vic
California
Dry Salami

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

Jamón Mangalica
Cured Hungarian pig
Segovia
10.50

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

Chorizo Picante
La Rioja
Smoky, mildly spicy, dry-cured sausage

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

Caña de Cabra
Murcia
Soft-ripened goat cheese, creamy & mild

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

Summer Sausage
Dry cured beef salami
Waltham, MA
7.50

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

Idiazábal
Basque Country
Smoked raw sheep's milk cheese, nutty & robust

Cabra Romero
Murcia
Semi firm goat's milk coated with rosemary

Aged Mahón
Balearic Islands
Raw cow's milk, salty & sharp

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

Chorizo Seco
Dry aged pork salami with red wine
Waltham, MA
7.50



Tapas

Cod
La Boella, Aleppo

9.50 Swordfish a la Plancha*
Salsa Verde

12.50 Patatas Bravas
Salsa Brava, Garlic Aioli

7.00

Grilled Broccolini
Romesco

7.50 Confit Duck Leg
Butternut Squash, Pomegranate

12.50 Marinated Olives
Citrus, Garlic

4.50

Roasted Bone Marrow
Apple Cider Reduction

10.50 Blistered Shishitos
Sea Salt, Lime

7.50 Potato Tortilla
Chive Sour Cream

5.00

Octopus
Aji Amarillo

9.50 Chickpea Hummus
Pita Chips

5.50 Spicy Eggplant Caponata
Sweet Peppers, Basil

4.50

Hamachi Crudo*
Pear, Lemon, Turkish Pepper

12.50

Marcona Almonds
Garlic, Rosemary

4.50 Jamón & Manchego Croquetas
Garlic Aioli

5.50

Crispy Brussels Sprouts
Pickled Onion

6.50 Gambas al Ajillo
Sherry, Thyme, Guindilla Pepper

9.50 Spiced Beef Empanadas
Pepper Sauce

6.50

Roasted Eggplant Coca
Piquillo, Boquerones

7.50

Boquerones
Garlic, Parsley

6.00 Spinach-Chickpea Cazuela
Cumin, Roasted Garlic

7.50

Seared Sea Scallops*
Garlic Chive Vinaigrette

13.50 Chorizo with Sweet & Sour Figs
Balsamic Glaze

8.50 Mushrooms & Herbed Goat Cheese
Balsamic Reduction

8.50

Basque Mussels*
Sofrito, Chorizo, Garlic Crumbs

10.50 Sauteéd Eva's Greens
Pine Nuts, Garlic, Lemon

6.00

Albondigas
Spiced Meatballs, Jamón Tomato Sauce

8.50

Housemade Mozzarella
Honeycrisp Apple, Serrano

7.50

Ibérico Pluma
Green Harissa

14.00

Hanger Steak*
Truffle Vinaigrette

11.50

Ensaladas

Charred Farro
Arugula, Feta, Garbanzo
6.50

Ensalada Mixta
Olives, Onions, Tomato
7.50

Kale
Anchovy Vinaigrette, Breadcrumbs
7.50

Pickled Beets
Grilled Apples, Ricotta Salata
6.50

Signs of Autumn

Cordero De Cuenco
Red Wine, Pear, Currants
11.00

Black Lentils
Escarole, Moorish Spices, Almonds
6.00

Romanesco Buñuelos
Blue Basil Pesto
6.50

To Share

Two or more

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

Chicken Pimientos
Roasted Potatoes, Lemon, Hot Peppers
19.50

Whole Roasted Branzino
Broccolini, Shishito Peppers
26.50

Squid Ink Fideos
Garlic Aioli
14.50 per person

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

Vegetable Paella
Brussels Sprouts, Broccolini, Garlic Aioli
16.00 per person

Executive Chef Gregory Torrech | Sous Chefs Eleuterio Portugues-Toj & Rebecca Fishkin

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.