

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

Chorizo Seco

New England

Dry-cured pork sausage with paprika & garlic

Fuet

Catalonia

Dry-cured pork sausage

Soria

Jumilla

Dry-cured sausage with paprika

Salchichón de Vic

Catalonia

Dry-cured pork sausage with peppercorns

San Simon

Galicia

Smoked cow's milk, creamy & buttery

Drunken Goat

Murcia

Semi-soft goat's milk cheese soaked in red wine

Mountain Meadow Cheddar

Goat Essa

Semi-hard cow's milk, creamy & mild

Tetilla

Galicia

Mild, tangy cow's milk cheese, soft & creamy

Fresh Mahón

Balearic Islands

Cow's milk cheese aged 4 months, firm & sharp

6-Month Aged Manchego

Castilla-La Mancha

Firm, cured sheep's milk, sharp & piquant

Valdeón

Castilla-León

Cow & goat's milk blue cheese, tangy & spicy

Hand-Sliced Jamón Mangalica

Cured Hungarian pig

Segovia

11.00



Tapas

Morcilla Cazuela Sunny Duck Egg, Potatoes, Aioli	8.50	Iberico Cazuela White Beans, Carrots, Savory	9.50	Spinach-Chickpea Cazuela Cumin, Roasted Garlic	7.50
Gambas al Ajillo Olive Oil, Guindilla Pepper	9.50	Spaghetti Squash Lemon, Herbs, Pepitas	7.50	Potato Tortilla Chive Sour Cream, Caviar	7.00
Seared Scallops* Sweet Potato, Caviar	15.50	Spicy Eggplant Caponata Sweet Pepper, Basil, Parsley	5.00	Albondigas Spiced Meatballs in Ham-Tomato Sauce	9.00
Duck Egg Carpaccio* Chorizo Secco, Truffle Oil	8.50	Broccolini Garlic, Chili Flakes	7.50	Jamón & Manchego Croquetas Garlic Aioli	6.00
Grilled Cabbage Honey, Sheep's Cheese	7.50	Champiñones Garlic, Parsley	7.50	Patatas Bravas Salsa Brava, Garlic Aioli	7.00
Charred Shishito Peppers Sea Salt, Olive Oil	7.00	Calamari Plancha Red Chimichurri	9.50	Chorizo with Sweet & Sour Figs Balsamic Glaze	8.50
Pulpo Pickled Shallots, Roasted Potatoes	9.50	Seared Duck Livers Onion Chimichurri	8.50	Hanger Steak* Truffle Vinaigrette	11.50
Butternut Squash Montadito Goat Cheese, Spiced Gastrique	7.50	Ribeye a la Plancha* Scallions, Brown Beech	12.50	Spiced Beef Empanadas Pepper Sauce	6.75
Boquerones Parsley, Garlic	6.00	Rockfish a la Plancha* Salsa Verde	12.50	Cana Oveja a la Plancha Honeynut Squash, Herbs	7.50

Ensaladas

Ensalada Mixta Olives, Onions, Tomatoes, Vinaigrette 7.50	Beet Salad Goat Cheese, Pecans 6.50	Kale Salad Pimenton Sheep's Cheese, Walnuts 7.50	Arugula Salad Apples, Watermelon Radish 7.50
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"...By Land, Air, And Sea"

Grilled Berkshire Pillard
Pepper Vinaigrette, Crispy Potato
13.50

Roasted Poussin
Harissa, Leeks
13.50

Tiger Prawns a la Plancha*
Shisito Relish
17.00

To Share

Two or more

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

Whole Branzino*
Arugula, Radish
25.50

Chicken Pimientos*
Roasted Potatoes, Lemon, Hot Peppers
19.75

Paella Mariscos
Tiger Prawns, Clams, Mussels, Squid, Scallops
28.50 per person

Paella Salvaje
Lamb Necks, Venison, Gaucho, Duck Egg
26.50 per person

Vegetable Paella
Celery Root, Leeks, Squash, Piquillos Garlic Aioli
18.50 per person

Executive Chef Rahsaan Bryant

Chef Ray Williams

**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.*