

# 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

### Chorizo Picante

*La Rioja*  
Smoky, mildly spicy, dry-cured sausage

### San Simon

*Galicia*  
Smoked cow's milk, creamy & buttery

### Valdeón

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

### Mountain Meadow Cheddar

*Goot 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

### Drunken Goat

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

### Hand-Sliced Jamón Mangalica

Cured Hungarian pig  
*Segovia*  
11.00



## Tapas

<b>Truffle Bikini</b> Serrano, San Simon	<b>7.00</b>	<b>Cod a la Plancha*</b> Salsa Verde	<b>10.50</b>	<b>Spinach-Chickpea Cazuela</b> Cumin, Roasted Garlic	<b>7.50</b>
<b>Shishito Peppers</b> Sea Salt, Olive Oil	<b>7.00</b>	<b>Migas*</b> Sunny Egg, Chorizo, Garlic Aioli	<b>8.50</b>	<b>Potato Tortilla</b> Chive Sour Cream	<b>5.00</b>
<b>Grilled Morcilla</b> Red Chimichurri	<b>8.50</b>	<b>Burrata</b> Marcona Almonds, Mint	<b>8.50</b>	<b>Albondigas</b> Spiced Meatballs in Ham-Tomato Sauce	<b>9.00</b>
<b>Caldo Gallego</b> Jamon, Chard	<b>4.50</b>	<b>Mussels</b> White Wine, Fennel	<b>10.50</b>	<b>Jamón &amp; Manchego Croquetas</b> Garlic Aioli	<b>6.00</b>
<b>Cheese a la Plancha</b> Apples, Almonds	<b>9.50</b>	<b>Squid Ink Fideos</b> Calamari, Garlic Aioli	<b>14.50</b>	<b>Spiced Beef Empanadas</b> Pepper Sauce	<b>6.75</b>
<b>Corn Cazuela</b> Tomatoes, Peppers, San Simón	<b>7.50</b>	<b>Hanger Steak*</b> Truffle Vinaigrette	<b>11.50</b>	<b>Patatas Bravas</b> Salsa Brava, Garlic Aioli	<b>7.00</b>
<b>Cabbage</b> Honey, Feta	<b>7.50</b>	<b>Broccolini</b> Garlic, Chili Flakes	<b>7.50</b>	<b>Boquerones</b> Parsley, Garlic	<b>6.00</b>
<b>Pluma Iberico</b> Scallions, Citrus	<b>13.50</b>	<b>Turnips</b> Chorizo, Rosemary	<b>7.50</b>	<b>Chorizo with Sweet &amp; Sour Figs</b> Balsamic Glaze	<b>8.50</b>
<b>Scallops*</b> Calabrian Pepper	<b>12.50</b>	<b>Pulpo</b> Pickled Shallots, Roasted Potatoes	<b>9.50</b>	<b>Eggplant Caponata</b> Sweet Pepper, Basil, Parsley	<b>5.00</b>

## Ensaladas

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

**Beet Salad**  
Goat Cheese, Pecans  
6.50

**Arugula Salad**  
Poached Pear, Watermelon Radish  
8.50

## "I'm So Glad I Live In A World Where There Are Octobers."

**Cauliflower**  
Mojo Rojo  
6.00

**Champiñones**  
Garlic, Parsely  
8.00

**Brussels Sprouts**  
Sherry Vinaigrette  
7.50

## To Share

*Two or more*

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

**Whole Branzino\***  
Arugula, Radish, Fennel  
25.50

**Chicken Pimientos\***  
Roasted Potatoes, Lemon, Hot Peppers  
19.75

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

**Paella Salvaje**  
Pig Feet, Morcilla, Gaucho  
23.50 per person

**Vegetable Paella**  
Squash, Chickpeas, Garlic Aioli  
16.00 per person

Executive Chef Rahsaan Bryant  
Sous Chef Wendy Almeida

*\*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.*