

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

La Rioja
Smoky, mild, dry-cured sausage

Speck

Aldo Adige, Italy
Lightly smoked, dry-cured ham

Soppresata

Boston, Ma
Cured pork, Burgundy, oregano

Drunken Goat

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

Ibores

Extremadura
Semi-firm goat's milk, rubbed in pimentón

Cabra Romero

Murcia
Goat's milk cheese coated with rosemary

San Simon

Galicia
Smoked cow's milk, creamy & buttery

6 Month Aged Manchego

Castilla-La Mancha
Cured sheep's milk, sharp & piquant

Etxegarai

Basque Country
Smoked raw sheep's milk cheese, aged 6 months

Romao

Castilla-La Mancha
Raw sheep's milk cheese rubbed with rosemary

Mahón

Balearic Islands
Raw Cow's milk cheese, aged over 8 months

Ibérico Chorizo

Córdoba
Spiced Ibérico Pig
10.50

Jamón Mangalica

Segovia
Cured Hungarian pig
10.50

Tartufo Salame

Boston, Ma
Cured pork, white truffle
10.50



Tapas

Piquillo Peppers
Oregano, Garlic, Chili Flake

6.50

Hanger Steak*
Truffle Vinaigrette

11.50

Pulpo Gallego
Celery, Potao, Parsley

9.50

Charred Carrots
Bouquerones Gremolata

7.00

Swordfish a la Plancha
Salsa Verde

11.50

Zucchini Cazuela
Pearl Onion, Oregano

7.00

Spaghetti Squash
Roasted Tomato, Crispy Sage

6.50

Wild Mushroom Montadito
Goat Cheese, Arugula

9.50

Wild Boar Ragout
Red Kuri Squash, Pimente de Ville

12.00

Merguez
Yogurt, Mint, Pickled Carrots

8.00

Grilled Radicchio
Romesco

7.00

Mussels
Chorizo, White Wine, Tomato

11.00

Spicy Eggplant Caponata
Basil, Parsley

4.50

Chorizo & Figs
Balsamic Glaze

8.50

Farro
Duck, Orange, Green Olives

8.00

Brussels Sprouts
Balsamic, Pickled Red Onion

7.50

Lamb a la Plancha
Eggplant, Piri Piri Pepper

11.50

Marinated Artichokes
Garlic, Tarragon

7.50

Salmon
Olives, Caperberries

10.50

Cannellini Beans
Mangalica, Green Onion

6.50

Potato Tortilla
Chive Sour Cream

5.00

Spiced Beef Empanadas
Red Pepper Sauce

6.50

Gambas al Ajillo
Extra Virgin Olive Oil, Guindilla

9.50

Jamón & Manchego Croquetas
Garlic Aioli

5.50

Spinach-Chickpea Cazuela
Cumin, Roasted Onion, Lemon

7.50

Albondigas
Spiced Meatballs, Ham-Tomato Sauce

8.50

Crispy Calamari
Chipotle Aioli

10.50

Patatas Bravas
Salsa Brava, Garlic Aioli

7.00

Champiñones
Scallions, Garlic

8.50

Bacon Wrapped Dates
Valdeon Mousse

8.00

Ensaladas

Baby Greens
Pistachio, Feta,
Red Wine Vinaigrette
8.50

Ensalada Mixta
Olives, Onions, Tomatoes,
Cider Vinegar
7.50

Baby Kale
Green Apple,
Marcona Almonds
8.00

Arugula
Candied Walnut Vinaigrette,
Charred Pears
7.50

Get Some Belly in Your Belly!

Moroccan Pork Belly
Date Chutney,
Toasted Almonds
9.50

Dinosaur Kale
Pork Belly
Chili Flake, Roasted Garlic
9.50

Indian Spiced
Pork Belly
Pintxo
8.50

To Share

Two or more

Paella Salvaje
Gaucho Sausage, Hanger Steak,
Pork Belly, Pork Loin
25.50 per person

Paella Mariscos*
Shrimp, Mussels, Clams
Squid, Saffron Rice
24.50 per person

Vegetable Paella
Green Beans, Brussels Sprouts
Peppers
16.00 per person

Chicken Pimientos
Roasted Potatoes,
Lemon, Hot Cherry Peppers
19.50

Whole Roasted Trout
Yukon Potatoes,
Pickled Red Onions, Tapenade
26.50

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

Executive Chef Margaret LaVetty
Sous Chef Andrew Capella

*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.