

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 Picante
La Rioja
Dry-cured, spicy pork sausage

Paploma
Catalonia
Dry-cured pork sausage with peppercorns

Ibores
Extremadura
Raw goat's cheese rubbed with pimentón

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

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

Aged Mahon
Balearic Islands
Cow's milk cheese, mild & nutty

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

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

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

Drunken Goat
Galicia
Red wine soaked goat's cheese

Jamón Mangalica
Hand sliced, cured Hungarian pig
10.50



Tapas

Roasted Brussels Sherry, Chili	7.00	Striped Bass a la Plancha* Salsa Verde	10.50	Patatas Bravas Salsa Brava, Garlic Aioli	7.00
Bacon Wrapped Dates Valdeón Mousse	8.00	Hanger Steak* Truffle Vinaigrette	11.50	Albondigas Spiced Meatballs in Ham-Tomato Sauce	8.50
Broccolini Black Garlic Vinaigrette	7.00	Chicken Empanadas Avocado Purée	6.50	Spinach-Chickpea Cazuela Cumin, Roasted Garlic	7.50
Pulpo* Romesco, Potatoes, Herb Oil	9.50	Potato Tortilla Chive Sour Cream	5.00	Jamón & Manchego Croquetas Garlic Aioli	5.50
Gourd Risotto Ibores	6.50	Crispy Calamari* Spicy Aioli	10.50	Chorizo with Sweet & Sour Figs Balsamic Reduction	8.50
Crispy Chicken Sandwich* Apple & Carrot Slaw, Arugula	10.50	Gambas al Ajillo* Sherry, Guindilla Pepper	9.50	Beef Empanadas Spicy Pepper Sauce	6.50

Ensaladas

Bibb Salad
Pink Peppercorn Dressing, Almonds, Mahon
Cheese
7.50

Pickled Beets
Valdeon, Walnuts
6.50

Ensalada Mixta
Olives, Onions, Tomatoes
7.50

Brunch Tapas

Torrijas Chocolate, Sweet Cream	5.50	Crispy Polenta* Shrimp, Tomato	8.50	Serrano Benedict* Hollandaise Pimentón	5.50
Pancakes Maple Syrup	5.50	Vegetable Benedict Mushrooms, Spinach, Hollandaise	4.50	Morcilla Cazuela* Potatoes, Eggs, Hollandaise	5.50
Estrellados* Chorizo, Onions & Peppers	5.50	Breakfast Fideos* Gaucho, Chorizo, Egg	12.50	Crepas Banana, Sherry	5.50
Mangalica Hash Mangalica, Potatoes, Egg	6.50	Steak & Eggs* Red Chimichuri	6.50	Brunch Burger* Onion, Idiazabal, Special Sauce, Egg	10.50

To Share

Two or more

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

Vegetable Paella
Squash, Mushrooms, Carrots,
Garlic Aioli
16.00 per person

Parrillada*
12oz NY Strip, Chicken, Pork,
Gaucho Sausage
26.50 per person

Executive Chef Jose Ochoa+Frederico Faria

*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. 12/15/2018