

# 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

**Pamploma**  
Los Angeles, CA  
Dry-cured Spanish sausage with pimentón

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

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

**Idiazabal\***  
Navarre  
Smoked raw sheep's milk cheese

**Ibores\***  
Extremadura  
Raw goat's cheese rubbed with pimentón

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

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

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

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

**Jamón Mangalica**  
Hand sliced, cured Hungarian pig  
10.50

**Chorizo Iberico de Bellota**  
Dry Cured Acorn-fed Iberico Chorizo  
9.50



## Tapas

**Pulpo\*** 9.50  
Romesco, Potatoes, Herb Oil

**Brocolini** 7.00  
Garlic, Chili Flakes, Black Garlic Vinaigrette

**Roasted Brussels** 7.00  
Sherry, Chili

**Braised Shortrib** 9.50  
Stout, Tomatoes

**Duck Confit** 9.00  
Orange Jus

**Smoked Pork Belly\*** 8.50  
Apple Butter

**Gourd Risotto** 6.50  
Ibores

**Parsnips** 7.50  
Truffle Butter, Hazelnuts

**Spaghetti Squash** 7.00  
Garlic, Sage, Chili Flakes

**Mahi Mahi a la Plancha\*** 10.50  
Salsa Verde

**Chicken Empanadas\*** 6.50  
Avocado & Tomatillo Purée

**Gambas al Ajillo\*** 9.50  
Sherry, Guindilla Pepper

**House Made Mozzarella** 8.50  
Field Greens Truffle Vinaigrette

**Polenta** 7.00  
Crispy Manchego

**Squid Ink Fideos\*** 12.50  
Squid, Shrimp

**Goat Cheese & Mushrooms** 7.50  
Balsamic Reduction

**Kobe Beef Belly** 10.50  
Nora Pepper & Scallion Chimichurri

**Bacon Wrapped Dates** 8.00  
Valdeón Mousse

**Potato Tortilla** 5.00  
Chive Sour Cream

**Beef Empanadas\*** 6.50  
Spiced Tomato Sauce

**Jamón & Manchego Croquetas** 5.50  
Garlic Aioli

**Spinach Chickpea Cazuela** 7.50  
Cumin, Roasted Garlic

**Albondigas** 8.50  
Jamón Serrano Tomato Sauce

**Patatas Bravas** 7.00  
Salsa Brava, Garlic Aioli

**Crispy Calamari\*** 10.50  
Chipotle Aioli

**Chorizo & Figs** 8.50  
Balsamic Reduction

**Hanger Steak\*** 11.50  
Truffle Vinaigrette

## Ensaladas

**Pickled Beets**  
Valdeon, Walnuts  
6.50

**Cabbage & Pear**  
Mustard Vinaigrette, Hazelnuts, Valdeón  
7.50

**Bibb Salad**  
Pink Peppercorn Dressing,  
Almonds, Mahón  
7.50

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

## Fishing For Compliments

**Piquillo Peppers**  
Crab, Aji Amarillo Aioli  
12.50

**Red Snapper**  
Turnips, Parsley  
11.50

**Monk Fish**  
Sherry, Capers, Meyer Lemons  
8.50

**Pepper Crusted Tuna**  
Cilantro & Jalapeño Aioli,  
Watermelon Radish  
11.50

**Cod**  
Tomatoes, Olives  
9.50

## To Share

Two or more

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

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

**12oz NY Strip**  
Papas Fritas  
26.50

**Chicken Pimientos**  
Roasted Potatoes, Lemon,  
Hot Peppers  
19.50

**Branzino\***  
Arugula Salad, Potatoes  
25.50

**Vegetable Paella**  
Carrots, Eggplant, Brussels,  
Winter Squash  
16.00 per person

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. 12/24/2018