

# B A R C E L O N A

## Charcuterie + Cheese

\$6.50 for one, \$17.50 for three

### Chorizo Picante

*Rioja*  
Smoky, mildly spicy dry-cured sausage

### Fuet

*United States*  
Dry-cured pork sausage

### Salchichón de Vic

*United States*  
Dry-Cured Pork & Beef Salami

### Cacciatore Salami

*Italy*

### San Simon

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

### Drunken Goat

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

### Ibores

*Extremadura*  
Semi-firm raw goat's milk rubbed with pimentón

### Caña de Cabra

*Murcia*  
Soft ripened goat cheese, creamy & mild

### Jamón Mangalica

*Cured Hungarian pig, Segovia*  
10.50

### Marinated Mahón

*Balearic Islands*  
Cow's milk cheese, mild & nutty

### Mitibleu

*Castilla-La Mancha*  
sheep's milk blue cheese, sharp & tangy

### Valdeón

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

### Romao

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

### Whipped Goat Cheese

*Honey, Pimentón*  
8.50



## Tapas

### Scallops a la Plancha\*

Pumpkin Purée, Capers

14.50

### Champiñones

Garlic, Scallion

7.50

### Patatas Bravas

Salsa Brava, Garlic Aioli

7.00

### White Bean Cazuela

Salsa Verde

6.50

### Pulpo Gallego\*

Potato, Onion, Pimentón

9.50

### Spicy Eggplant Caponata

Basil, Parsley

5.00

### Burrata

Pear, Pistachio

8.50

### Chorizo with Sweet & Sour Figs\*

Balsamic Glaze

8.50

### Potato Tortilla

Chive Sour Cream

5.00

### Wild Boar Pinxtos\*

Mint Yogurt, Harissa

9.50

### Veal Osso Buco\*

Cashew Pesto

14.50

### Albóndigas\*

Spiced Meatballs in Ham-Tomato Sauce

9.00

### Boquerones

Parsley, Olive Oil

6.00

### Monkfish a la Plancha\*

Salsa Verde

10.50

### Manchego & Jamón Croquetas\*

Garlic Aioli

6.00

### Pork Belly\*

Grits, San Simon, Pickled Onion

10.50

### Chicken Pinchitos Morunos\*

Parsley, Garlic, Lemon

7.00

### Crispy Calamari\*

Smoked Tomato Aioli

10.50

### Gambas al Ajillo\*

Garlic, Parsley, Olive Oil

9.50

### Carrot Hummus

Grilled Naan, Olive Oil

7.50

### Hanger Steak\*

Truffle Vinaigrette

11.50

### Baked Caña De Cabra

Golden Raisins, Pistachio

7.50

### Prawns a la Plancha\*

Pimentón, Garlic, Olive Oil

10.50

### Spiced Beef Empanadas\*

Red Pepper Sauce

6.75

### Crab Croquetas\*

Grain Mustard

7.50

Whole

### Boquerones

Parsley, Olive Oil

6.00

### Spinach Chickpea Cazuela

Cumin, Roasted Onion, Lemon

7.50

## Ensaladas

### Ensalada Mixta

Olives, Onions, Tomatoes,  
Gem Lettuce

7.50

### Kale Salad

Chickpeas, Roasted  
Garlic, Idiazabal

7.50

### Mixed Green Salad

Tahini Dressing, Apples,  
Pistachio

7.50

### Roasted Beet Salad

Goat Cheese, Cashews

6.50

**"A Vegetable garden doesn't just feed your body.  
It also feeds your soul.**

-Doug Green

### Roasted Cauliflower

Curry, Golden Raisins, Olives

8.50

### Charred Broccoli

Piquillo Pepper Cheese, Chimichurri

6.50

### Blistered Okra

Calabrian Chilis, Almonds

6.50

## To Share

*Two or more people*

### Chicken Pimientos\*

Roasted Potatoes, Lemon, Hot  
Peppers

19.75

### Berkshire Pork Kan Kan Chop\*

Satsuma glaze

34.50

### Whole Roasted Branzino\*

Frisée, Salsa Verde

25.50

### Paella Mariscos\*

Shrimp, Clams, Mussels,  
Squid

24.50 per person

### Vegetable Paella

Okra, Squash, Cauliflower

16.00 per person

Executive Chef James Burge  
Sous Chef Alton Reid

\*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.