

# 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 Picante

*Rioja*  
Smoky, mildly spicy dry-cured sausage

### Finocchiona

*Italy*  
Dry-cured pork sausage with fennel

### Salchichón de Vic

*United States*  
Pork & Beef Salame, Studded with Peppercorns

### Caña de Cabra

*Murcia*  
Goat's milk cheese, creamy & mild

### Drunken Goat

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

### Ibores

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

### Idiazábal

*Basque Country*  
Smoked raw sheep's milk cheese

### Marinated Mahón

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

### 6-Month Aged Manchego

*Castilla-La Mancha*  
Firm, cured sheep's milk, sharp & piquant

### Valdeón

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

### Romao

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

**Jamón Mangalica**  
*Cured Hungarian pig, Segovia*  
10.50

**Whipped Goat Cheese**  
*Honey, Pimentón*  
8.50



## Tapas

<b>Sautéed Escarole</b> Garlic, Chili Flakes, Croutons	5.50	<b>Champiñones</b> Garlic, Scallion	7.50	<b>Patatas Bravas</b> Salsa Brava, Garlic Aioli	7.00
<b>Roasted Carrot Hummus</b> Lavash Bread, Pepitas	5.50	<b>Pulpo Gallego*</b> Potato, Onion, Pimentón	9.50	<b>Spicy Eggplant Caponata</b> Basil, Parsley	5.00
<b>Burrata</b> Cranberry, Walnut	8.50	<b>Swordfish a la Plancha*</b> Salsa Verde	10.50	<b>Potato Tortilla</b> Chive Sour Cream	5.00
<b>Blistered Okra</b> Calabrian Chili, Almonds	6.50	<b>Hanger Steak*</b> Truffle Vinaigrette	11.50	<b>Albóndigas*</b> Spiced Meatballs in Ham-Tomato Sauce	9.00
<b>Gazpacho</b> Bell Peppers, Sherry Vinegar	5.50	<b>Grilled Lamb Pinxtos</b> Calabrian Pepper Romesco, Yogurt	9.50	<b>Manchego &amp; Jamón Croquetas*</b> Garlic Aioli	6.00
<b>Smoked Salmon Coca</b> Capers, Dijon, Shallots	10.50	<b>Gambas al Ajillo*</b> Garlic, Parsley, Olive Oil	9.50	<b>Crispy Calamari*</b> Smoked Tomato Aioli	10.50
<b>Corn Cazuela</b> Bacon, Scallion	6.50	<b>Chicken Pinchitos Morunos</b> Parsley, Garlic, Lemon	7.00	<b>Boquerones</b> Parsley, Olive Oil	6.00
<b>Mussels*</b> Basil, White Wine, Garlic	10.50	<b>Chorizo with Sweet &amp; Sour Figs*</b> Balsamic Glaze	8.50	<b>Spiced Beef Empanadas*</b> Red Pepper Sauce	6.75
<b>Crispy Sweet Potatoes</b> Honey Goat Cheese, Pickled Jalapeños	7.50	<b>Pan Seared Morcilla</b> Vidalia Onions, Saffron Aioli, Pepitas	8.50	<b>Spinach Chickpea Cazuela</b> Cumin, Roasted Onion, Lemon	7.50
<b>Charred Broccoli</b> Piquillo Pepper Cheese, Chimichurri	6.50	<b>Chicken Liver Patè</b> Bacon & Cranberry Jam	6.50	<b>Marinated Olives</b> Citrus, Garlic	4.50

## Ensaladas

**Heirloom Tomatoes**  
Cucumber, Red Onions,  
Olive Oil  
7.50

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

**Kale Salad**  
Chickpeas, Roasted Garlic, Idiazabal  
7.50

**Roasted Beet Salad**  
Goat Cheese, Cashews  
6.50

**“Cooking Certain Dishes, Like Roast Pork, Reminds Me Of My Mother.”**

*-Maya Angelou*

**Pork Loin Cazuela**  
Lentils, Curry, Coriander  
8.50

**Roasted Pork Montadito**  
Roasted Garlic Cheese  
Red Onions, Chives  
6.50

**Grilled Berkshire Pork**  
Padron Pepper, Piparras  
9.50

## To Share

*Two or more people*

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

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

**Whole Branzino**  
Pickled Red Onion,  
Tomatoes, Cucumber  
25.50

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

**Vegetable Paella**  
Okra, Squash, Corn  
16.00 per person

Executive Chef Helton DaSilva  
Chefs James Burge & Jordan Hall

\*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.