

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

Salchichón de Vic

Catalonia

Dry-cured pork sausage with peppercorns

Fuet

Catalonia

Dry-cured pork sausage

Chorizo Soria

United States

Smoky, mildly spicy, dry-cured sausage

Sobrasada

Majorca

Soft, spreadable chorizo

6-Month Aged Manchego

Castilla-La Mancha

Firm cured sheep's milk, sharp & piquant

Ibores

Extremadura

Semi-firm raw goat's milk, buttery

Drunken Goat

Murcia

Semi-soft goat's milk, soaked in red wine

Tetilla

Galicia

Mild, buttery cow's milk cheese, soft & creamy

Valdeón

Castilla-León

Cow & goat's milk, spicy blue & tangy

Idiazábal

Basque Country

Smoked raw sheep's milk cheese, nutty & robust

Mahón

Balearic Islands

Cow's milk aged 6 months, mild & nutty

Pata Negra
Woodlands Mountain Ham
Fossil Farm
11.00



Tapas

Blistered Shishito Peppers

Sea Salt

7.50

Rockfish*

Corn Salsa Verde

10.50

Patatas Bravas

Salsa Brava, Garlic Aioli

7.00

Marcona Almonds

Sea Salt

4.50

House Marinated Olives

Citrus, Chili Flakes

4.50

Jamón & Manchego Croquettes

Garlic Aioli

6.00

Cauliflower

Mint, Dill, Sour Cream

7.00

Eggplant Caponata

Sweet Pepper, Basil, Parsley

5.00

Spinach Chickpea Cazuela

Cumin, Roasted Garlic

7.50

Pa amb Tomàquet

Garlic Confit

4.50

Roasted Garlic Bulbs

Thyme, Rosemary

4.50

Potato Tortilla

Chive Sour Cream

5.00

Gambas al Ajillo

Garlic, Guindilla Pepper

9.50

Boquerones

Garlic, Parsley

6.00

Spiced Beef Empanadas

Pepper Sauce

6.75

Asparagus

Onions, Harissa Aioli

8.00

Mushrooms a la Plancha

Salsa Verde

7.50

Albondigas

Spiced Meatballs in Ham-Tomato Sauce

9.00

Ensaladas

Ensalada Mixta

Olives, Onions, Tomatoes

7.50

Artichoke Salad

Valencia Oranges, Sherry Vinegar

7.00

Tomato Salad

Shallots, Boquerones, Vinegar

6.50

Path Valley Farm, PA

Watermelon Salad

Apple Cider Vinegar, Mint

6.50

Brunch Tapas

Torreja Catalana

Crema Catalana

6.50

Gambas & Polenta

Salsa Brava

9.50

Spiced Yogurt

Dried Fruits, Mint

5.50

Olive Oil Pancakes

Mint Honey

5.50

Avocado Toast

Pickled Onions, Tomato

6.00

Vegetable Benedict*

Radish, Spinach, Hollandaise

5.50

Brunch Fideos*

Ham, Egg, Cheese

13.50

Red Beet Hash

Poached Egg, Truffle, Sheep's Cheese

9.00

Huevos Estrellados*

Chorizo, Papas Fritas, Fried Egg

7.50

Pan con Huevo

Chorizo, Manchego, Fried Egg

6.50

Rainbow Trout Benedict

Chives, Hollandaise

7.50

Frutas

Watermelon, Berries

6.00

To Share

Two or more

Chicken Pimientos*

Roasted Potatoes, Lemon,

Hot Peppers

19.75

Paella Mariscos*

Prawns, Clams, Mussels,

Squid

24.50 per person

Vegetable Paella

Mushrooms,

Peppers, Garlic Aioli

16.00 per person

Parrillada*

NY Strip, Chicken,

Pork Chop, Gaucho Sausage

26.50 per person

Executive Chef Juan Rivera
Sous Chefs Ruddy Bollat & Kevin Sickles

**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.*