

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

Chorizo de Pamplona
Pamplona
Dry-cured pork sausage

Fuet
Catalonia
Dry-cured pork sausage

Chorizo Picante
La Rioja
Smoky, mildly spicy, dry-cured sausage

Drunken Goat
Murcia
Semi-soft goat's milk soaked in red wine

Idiazábal
Basque Country
Smoked raw sheep's milk, nutty & robust

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

Aged Mahón
Balearic Islands
Cow's milk aged one year, salty & sharp

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

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

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

Woodland Farm Ham
Kentucky
11.00



Tapas

Catalan Spinach Sherry Raisins, Pine Nuts	6.00	Champiñones Garlic, Scallion	7.50	Patatas Bravas Salsa Brava, Garlic Aioli	7.00
Shishito Peppers Sea Salt	7.50	Truffle Bikini Serrano, San Simon	8.50	Spiced Beef Empanadas Pepper Sauce	6.75
Gambas al Ajillo* Extra-Virgin Olive Oil, Parsley	9.50	Swordfish a la Plancha* Salsa Verde	10.50	Potato Tortilla Chive Sour Cream	5.00
Hummus Roasted Garlic, Crispy Pita	7.00	Marinated Olives Garlic, Citrus, Thyme	4.50	Spinach-Chickpea Cazuela Cumin, Roasted Garlic	7.50
Mussels* White Wine, Scallions	10.50	Hanger Steak* Truffle Vinaigrette	11.50	Jamón & Manchego Croquettes Garlic Aioli	6.00
Chorizo with Sweet & Sour Figs Balsamic Reduction	8.50	Spicy Eggplant Caponata Sweet Pepper, Basil, Parsley	5.00	Piquillo Peppers Garlic Confit	5.50

Ensaladas

Ensalada Mixta
Olives, Onions, Tomatoes
7.50

Cucumber
Arugula, Dill Vinaigrette
6.50

Shaved Fennel
Mint, Orange
7.50

Brunch Tapas

Veggie Benedict* Tomato, Hollandaise	6.50	Brunch Burger* Serrano, Fried Egg	8.50	Shrimp & Polenta* Sherry, Peppers	8.50
Huevos Estrellados* Chorizo, Papas Fritas, Fried Egg	7.50	Shishito Hash Tomato, Sour Cream	6.00	Torrijas Crema Catalan	6.00
Yogurt Parfait Blueberries, Granola	5.50	Vegetable Frittata Spinach, Feta, Squash, Onion	8.50	Brunch Fideos * Pork Sausage, Chorizo, Fried Egg	12.50
Asparagus* Egg, Hollandaise	7.00	Pancakes Berries & Maple	5.50	Morcilla Benedict Hollandaise	7.50

To Share

Two or more

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

Paella Salvaje*
Gaucho, Chorizo, Morcilla
24.50 per person

Vegetable Paella
Asparagus, Leeks, Squash
16.00 per person

Chicken Pimientos
Roasted Potatoes,
Lemon, Hot Peppers
19.75

Executive Chef Landon Barnes
Sous Chef Justin Arriola

*Prepared to Order - 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.