

# 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

### Chorizo Picante

*La Rioja*  
Smoky, mildly spicy, dry-cured sausage

### Drunken Goat

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

### San Simon

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

### 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

**Jamón Mangalica**  
Hand sliced cured Hungarian pig  
*Segovia*  
11.00

**Truffle Whipped Sheep Cheese**  
**John Esh's Honey**, Goot Essa  
Howard, PA  
10.50



## Tapas

<b>Marcona Almonds</b> Sea Salt	4.50	<b>Blistered Shishito Peppers</b> Sea Salt	7.50	<b>Eggplant Caponata</b> Sweet Pepper, Basil, Parsley	5.00
<b>Brussels Sprouts</b> Balsamic, Onions	7.50	<b>Swordfish*</b> Almond Brown Butter Sauce	10.50	<b>Albondigas</b> Spiced Meatballs in Ham-Tomato Sauce	9.00
<b>Asparagus</b> Onions, Harrisia Aioli	7.50	<b>Gambas al Ajillo</b> Garlic, Guindilla Pepper	9.50	<b>Potato Tortilla</b> Chive Sour Cream	5.00
<b>Marble Potatoes</b> Valdeón Dressing, Manchego Cheese	7.00	<b>Crispy Calamari</b> Chipotle Aioli	10.50	<b>Patatas Bravas</b> Salsa Brava, Garlic Aioli	7.00
<b>Scallops</b> Asparagus Puree	14.50	<b>Gazpacho</b> Yellow Tomatoes, Basil	6.50	<b>Spinach Chickpea Cazuela</b> Cumin, Roasted Garlic	7.50
<b>Lamb Ragu</b> Polenta, Basil	13.50	<b>Hanger Steak*</b> Truffle Vinaigrette	11.50	<b>Jamón &amp; Manchego Croquettes</b> Garlic Aioli	6.00
<b>Stuffed Piquillos</b> Valencia Rice, Tetilla Cheese	6.50	<b>Bacon Wrapped Dates</b> Valdeón	8.00	<b>Spiced Beef Empanadas</b> Pepper Sauce	6.75
<b>Risotto de Gambas</b> Dill, Peas	9.50	<b>Mushrooms a la Plancha</b> Salsa Verde	7.50	<b>Boquerones</b> Garlic, Parsley	6.00
<b>Crab Dip</b> Manchego Cheese	8.50	<b>Radishes</b> Yellow Tomatoes Romesco	7.00	<b>Chorizo with Sweet &amp; Sour Figs</b> Balsamic Reduction	8.50
<b>Roasted Garlic Bulbs</b> Thyme, Rosemary	4.50	<b>Marinated Artichokes</b> Garlic, Spices	8.00	<b>House Marinated Olives</b> Chili Flake, Citrus Zest	4.50

## Ensaladas

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

**Baby Spinach**  
Apples, Onions, Walnuts  
6.50

**Cucumber Salad**  
Tzatziki, Pickled Onions  
6.50

**Beets**  
Yogurt, Pistachios  
6.50

## Ramp It Up

**Pork Iberico\***  
Ramp Chimichurri  
13.50

**Arctic Char Crudo\***  
Ramp Oil, Mustard  
10.50

**Pulpo Carpaccio**  
Ramp Puree, Potatoes  
9.50

## To Share

*Two or more*

**Paella Salvaje**  
Gaucho Sausage,  
Morcilla, Chickpeas  
25.50 per person

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

**Vegetable Paella**  
Mushrooms,  
Peppers, Garlic Aioli  
16.00 per person

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

**Whole Roasted Branzino**  
Spinach Salad  
26.50

**Squid Ink Fideos**  
Calamari, Chorizo,  
Saffron Aioli, Peas  
14.50 per person

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

Executive Chef Juan Rivera  
Sous Chefs Wendy Almeida & Ruddy Bollat

*\*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.*