

B A R C E L O N A

\$6.50 for one, \$17.50 for three

Jamón Serrano

Segovia
Dry-cured Spanish ham

Fuet

Catalonia
Mild, dry cured pork sausage

Salchichón de Vic

United States
Dry-cured pork sausage with peppercorns

Speck

Aldo Adige, Italy
Lightly smoked, dry-cured ham

Sobrasada

Majorca
Soft, spreadable chorizo

Lardo de Bellota Ibérico

Andalusia
Acorn-fed Ibérico pig fat, cured with herbs

Valdeón

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

San Simon

Galicia
Smoked cow's milk, creamy & buttery

Caña de Cabra

Murcia
Soft-ripened goat cheese, creamy & mild

Delice de Bourgogne

Burgundy France
Soft-ripened cow's milk, soft & rich

6-Month Aged Manchego

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

Cabra Romero

Murcia
Goat's milk cheese coated with rosemary

Aged Mahón

Balearic Islands
Raw cow's milk aged 1 year, salty & sharp

Garrotxa

Catalonia
Goat's milk, semi-soft, mildly acidic

Tetilla

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

Jamón Mangalica
Cured Hungarian pig (*Segovia*)
10.50

Chorizo Seco
Dry aged salami (*Waltham, MA*)
7.50

Lomo Ibérico de Bellota
Dry-cured, acorn-fed Ibérico loin (*Guijuelo*)
10.50

Tapas



Seared Scallops*
Green Almond

13.50

Grilled Australian Ribeye*
Ramp Butter

11.50

Patatas Bravas

Salsa Brava, Garlic Aioli

7.00

Grilled Octopus
Aji Amarillo

9.50

Swordfish a la Plancha
Salsa Verde

12.50

Potato Tortilla

Chive Sour Cream

5.00

Grilled Asparagus
Eva's Farm Egg

7.50

Truffled Bikini
Serrano Ham, Mahón

8.50

Marinated Olives

Citrus, Garlic

4.50

Marcona Almonds
Rosemary, Garlic

4.50

Mussels*
Green Garlic

10.50

Spicy Eggplant Caponata

Sweet Peppers, Basil, Parsley

4.50

Grilled Broccolini
Romesco

7.50

Migas
Chorizo, Duck Egg

7.50

Jamón & Manchego Croquetas

Garlic Aioli

5.50

Grilled Morcilla
Pine Nut Picada

8.50

Boquerones
Parsley, Garlic

6.00

Spiced Beef Empanadas

Pepper Sauce

6.50

Buñuelos
English Peas, Lemon

4.50

Blistered Shishitos
Sea Salt, Lime

7.50

Spinach-Chickpea Cazuela

Cumin, Roasted Garlic

7.50

Roasted Bone Marrow
Pickled Ramps

10.50

Chickpea Hummus
Pita Chips

5.50

Hanger Steak*

Truffle Vinaigrette

11.50

Tuna Tartare*
Spicy Cucumber

11.50

Pickled Beets
Valdeón

7.50

Gambas al Ajillo*

Garlic, Guindilla Pepper

9.50

Fried Eggplant
Spicy House Made Ricotta

7.50

Chorizo with Sweet & Sour Figs
Balsamic Glaze

8.50

Albondigas

Spiced Meatballs, Jamón Tomato Sauce

8.50

Ensaladas

Shaved Fennel
Mint, Orange
7.50

Ensalada Mixta
Olives, Onions, Tomato
7.50

Kale
Anchovy Vinaigrette, Breadcrumbs
7.50

Orzo Salad
Feta, Spring Peas
6.50

Spring Greens

Fiddlehead Ferns
Marinated Feta
8.50

Grilled Spring Onions
Romesco
6.50

Chilled Pea Soup
Jonah Crab
8.50

To Share

Two or more

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

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

Chicken Pimientos
Roasted Potatoes, Lemon, Hot Peppers
19.50

Whole Branzino
Broccolini, Shishito Peppers
26.50

Squid Ink Fideos
Garlic Aioli
16.50 per person

Vegetable Paella
Carrots, Broccolini, Garlic Aioli
16.00 per person

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.

Chef Emilio Garcia | Sous Chefs Euterio Portugues-Toj & Rebecca Fishkin