

# B A R C E L O N A

## Charcuterie + Cheese

*\$6.50 for one, \$17.50 for three*

**Jamón Serrano**  
*Segovia*  
Dry-cured Spanish ham

**Chorizo Picante**  
*La Rioja*  
Smoky, mild, dry-cured sausage

**Soppresata**  
*Liguria*  
Dry, aged salami

**Summer Sausage**  
*Boston, Ma.*  
Dry, aged beef

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

**Whipped Sheep's Cheese**  
*Jumilla*  
Sheeps milk, tangy & creamy

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

**Etxegarai**  
*Basque Country*  
Smoked raw sheep's milk cheese aged 6 months

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

**Mahón**  
*Balearic Islands*  
Raw Cow's milk cheese Aged over 8 months

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

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

**Ibérico de Bellota Salchichon**  
*Córdoba*  
Dry, Aged Ibérico Pig  
*10.50*

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



## Tapas

<b>Roasted Beets</b> Walnut Pesto	6.50	<b>Bacon Wrapped Dates</b> Valdeón	8.00	<b>Potato Tortilla</b> Chive Sour Cream	5.00
<b>Smoked Pork Belly</b> Spiced Golden Raisins	8.50	<b>Queso a la Plancha</b> Truffle Honey	7.50	<b>Spiced Beef Empanadas</b> Red Pepper Sauce	6.50
<b>Blistered Cherry Tomatoes</b> Whipped Ricotta, Serrano	7.50	<b>Hanger Steak*</b> Truffle Vinaigrette	11.50	<b>Jamón &amp; Manchego Croquetas</b> Garlic Aioli	5.50
<b>Champiñones</b> Scallions, Garlic	8.50	<b>Blistered Shishito Peppers</b> Sea Salt	7.50	<b>Spinach-Chickpea Cazuela</b> Cumin, Roasted Onion, Lemon	7.50
<b>Roasted Pepper Confit</b> Thyme, Garlic, Capers	6.00	<b>Chorizo &amp; Figs</b> Balsamic Glaze	8.50	<b>Albondigas</b> Spiced Meatballs in Ham-Tomato Sauce	8.50
<b>Sea Scallops*</b> Tennessee Corn	12.50	<b>Gambas al Ajillo</b> Extra Virgin Olive Oil, Guindilla	9.50	<b>Marinated Olives</b> Garlic, Thyme, Citrus	4.50
<b>Hummus</b> Pita chips	6.50	<b>Pulpo Gallego</b> Red Onion, Celery	9.50	<b>Patatas Bravas</b> Salsa Brava, Garlic Aioli	7.00
<b>Atlantic Salmon*</b> Cara Cara Orange Vinaigrette	9.50	<b>Crispy Brussels Sprouts</b> Pickled Onions, Balsamic	7.50	<b>Boquerones</b> Garlic, Parsley, Extra Virgin Olive Oil	6.00
<b>Speck &amp; Melon</b> Ancho Chili Oil	7.00	<b>Swordfish a la Plancha*</b> Salsa Verde	10.50	<b>Spicy Eggplant Caponata</b> Basil, Parsley	4.50

## Ensaladas

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

**Radicchlo**  
Fennel, Pomegranate  
*8.00*

**Baby Kale**  
Cherry Tomatoes, Balsamic,  
Pinenuts  
*7.50*

## It Ain't Easy Being Green

**Snap Peas**  
Romesco  
*6.50*

**Asparagus**  
Toasted Pepita  
*7.50*

**Green Beans**  
Pearl Onions  
*7.00*

## To Share

*Two or more*

**Paella Salvaje**  
Gaucho, Chorizo  
Pork Belly  
*25.50 per person*

**Whole Roasted Branzino**  
Arugala, White Beans,  
Tapenade  
*25.50*

**Vegetable Paella**  
Asparagus, Brussels,  
Mushrooms  
*16.00 per person*

**Chicken Pimentos**  
Roasted Potatoes, Lemon  
Hot Peppers  
*19.50*

**Paella Mariscos\***  
Shrimp, Mussels, Clams  
Squid, Saffron Rice  
*24.50 per person*

**Barcelona Mixed Grill\***  
NY Strip, Gaucho Sausage  
Pork Loin, Chicken  
*26.50 per person*

Executive Chef Margaret LaVetty  
Sous Chef Andrew Capella Sous Chef Patrick Carruthers

\*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.