

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

Cacciatorino Salami

Italy

Dry cured pork sausage

Coppa

Italy

Dry cured pork Shoulder with herbs

Chorizo Picante

Rioja

Smoky, mildly spicy dry-cured sausage

Finocchiona

San Francisco

Dry-cured Salami, flavored with fennel

6-Month Aged Manchego

Castilla-La Mancha

Firm, cured sheep's milk, sharp & piquant

Ibores

Extremadura

Semi-firm raw milk goat's milk with pimentón

Marinated Mahón

Balearic Islands

Cow's milk cheese, mild & nutty

Tetilla

Galicia

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

Idiazábal

Basque Country

Smoked raw sheep's milk cheese

Valdeón

Castilla-León

Cow and goat's milk blue cheese, tangy & spicy

Romao

Castilla-La Mancha

Raw sheep's milk cheese rubbed with rosemary

Jamón Mangalica
Cured Hungarian pig, Segovia
11.00



Tapas

Grilled Asparagus Saffron, Yogurt, Whole Grain Mustard	7.50	Mussels Piquillo, Saffron, White Wine	10.50	Patatas Bravas Salsa Brava, Garlic Aioli	7.00
Champinones Garlic, Scallion	7.50	Pulpo Gallego* Potato, Onion, Pimentón	9.50	Spicy Eggplant Caponata Basil, Parsley	5.00
Swiss Chard Cashews, Golden Raisins	7.50	Swordfish a la Plancha Salsa Verde	10.50	Potato Tortilla Chive Sour Cream	5.00
Spring Chicken a la Plancha Chive, Mint, Lemon	12.50	Hanger Steak* Truffle Vinaigrette	11.50	Albondigas* Spiced Meatballs in Rich Tomato Sauce	9.00
Burrata Strawberry, Walnut, Olive Oil	8.50	Migas Egg, Chorizo, Croutons	6.50	Manchego & Jamón Croquetas* Garlic Aioli	6.00
Morcilla Fideos Egg, Scallion	10.50	Gambas al Ajillo* Garlic, Parsley, Olive Oil	9.50	Crispy Calamari* Smoked Tomato Aioli	10.50
Blistered Sugar Snap Peas Marcona Almonds, Pimentón	8.50	Whipped Goat Cheese Honey, Pimentón	8.50	Chorizo with Sweet & Sour Figs* Balsamic Glaze	8.50
Bacon Crostini Tetilla, Chives	9.50	Boquerones Parsley, Garlic	6.00	Spiced Beef Empanadas* Pepper Sauce	6.75
Scallops a la Plancha Capers, Piquillo Peppers	14.50	Marinated Olives Citrus, Garlic	4.50	Spinach Chickpea Cazuela Cumin, Roasted Garlic	7.50

Ensaladas

Shaved Asparagus Salad
Pomegranate, Dijon Mustard,
Chive
7.50

Green Bean Salad
Crispy Serrano, Marcona
Almonds
7.50

Roasted Beet Salad
Goat Cheese, Cashews
6.50

“Be Like A Duck. Calm On The Surface, But Always Paddling Like The
Dickens Underneath.”

-Michael Caine

Fried Duck Egg*
Black Truffle, Shoestring Potatoes
9.50

Duck Hearts a la Plancha*
Red Chimichurri
6.50

Duck Breast a la Plancha*
Pomegranate, Piquillo
Pepper Oregano
12.50

To Share

Two or more people

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

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

Chicken Pimientos
Roasted Potatoes, Lemon,
Hot Peppers
19.75

Vegetable Paella
Asparagus, Spring Onion
Garlic Aioli
16.00 per person

Executive Chef James Burge
Sous Chef Jordan Hall

*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.