

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

Fuet

Catalonia
Dry-Cured Pork Sausage

Chorizo Picante

La Rioja
Smoky, mildly spicy, dry-cured sausage

Salchichón de Vic

Catalonia
Dry-cured pork sausage with black peppercorns

Valdeón

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

Garrotxa

Catalonia
Semi-hard goat's cheese, herbaceous & nutty

Aged Mahón

Balearic Islands
Cow's milk cheese aged 1 year, salty & sharp

Idiazábal

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

San Simon

Galicia
Smoked cow's milk, creamy & buttery

Der Alpen Kase

Goot Essa Farm P.A.
Cave aged raw cow's milk cheese, deeply floral

6-Month Aged Manchego

Albacete
Firm, cured sheep's milk, sharp & piquant

Drunken Goat

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

Bresaola
Porcini & pepper crusted cured beef
New York
10.50

Hand-Sliced Jamón Mangalica
Cured Hungarian pig
Segovia
10.50



Tapas

Steamed Mussels*
Spicy Tomato Sauce

9.50

Swordfish a la Plancha*
Salsa Verde

10.50

Potato Tortilla
Chive Sour Cream

5.00

Shishito Peppers
Lemon, Olive Oil

7.50

Bacon Wrapped Dates
Valdeón Mousse

8.00

Spicy Eggplant Caponata
Sweet Pepper, Basil, Parsley

4.50

Piquillo Peppers
Garlic Confit, Thyme

5.50

Brussel Sprouts
Sherry, Pimenton

7.50

Albondigas
Spiced Meatballs, Ham-Tomato Sauce

8.50

Morcilla Pinxtos
Saffron Aioli

8.50

Gambas al Ajillo
Garlic, Guindilla Pepper

9.50

Spinach & Chickpea Cazuela
Cumin, Roasted Garlic

7.50

Catalan Spinach
Pine Nuts, Golden Raisins

6.00

Boquerones
Parsley, Garlic

6.00

Hanger Steak*
Truffle Vinaigrette

11.50

Asparagus
Spicy Romesco

7.50

Crispy Calamari
Chipotle Aioli

10.50

Chorizo with Sweet & Sour Figs
Balsamic Reduction

8.50

Pork Belly
Cherry Pepper Relish

9.50

Pan Con Tomate
Olive Oil, Sea Salt

4.50

Patatas Bravas
Salsa Brava, Garlic Aioli

7.00

Champiñones
Garlic, Scallions

7.50

Pulpo
Potatoes, Celery, Pimenton

9.50

Jamón & Manchego Croquettes
Garlic Aioli

5.50

Scallops*
Pomegranate Salsa Verde

13.50

Marcona Almonds
Sea Salt

4.50

Marinated Olives
Garlic, Citrus, Thyme

4.50

Rapini
Lemon, Chili Flake

7.50

Whipped Sheep's Cheese
Truffle Honey, Pistachios

8.00

Spiced Beef Empanadas
Pepper Sauce

6.50

Ensaladas

Farro
Herb Vinaigrette
8.50

Ensalada Mixta
Olives, Onions, Tomatoes
7.50

Beets
Honey, Pepitas, Grapefruit
6.50

April Showers Bring May Flowers

Pork Loin
Ramp Chimichurri
10.50

Red Snapper Crudo
Ramp Oil, Pickled Onions
10.50

Patatas Hervidas
Mojo Verde
7.00

To Share

Paella Salvaje
Chorizo, Gaucho, Morcilla
25.50 per person

Vegetable Paella
Carrots, Asparagus
16.00 per person

Paella Mariscos*
Mussels, Squid, Clams, Shrimp
24.50 per person

Chicken Pimientos
Roasted Potatoes,
Lemon, Hot Peppers
19.50

Branzino
Tomato, Cucumber, Lemon,
Roasted Potatoes
27.50

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

Chef Will Shaw

*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.