

# 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 de Pamplona**  
*Pamplona*  
Dry-cured pork sausage

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

**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

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

**Tetilla**  
*Gallcia*  
**Mild, tangy cow's milk cheese, soft & creamy**

**Marinated Mahón**  
*Balearic Islands*  
Cow's milk cheese in herbed citrus oil

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

**Caña de Cabra**  
*Murcia*  
Soft-ripened goat cheese, creamy & mild

**Hand-Sliced Jamón Mangalica**  
Cured Hungarian pig  
*Segovia*  
11.00

**Bresaola**  
Porcini & pepper crusted cured beef  
*New York*  
10.50



## Tapas

**Hummus**  
Sumac, Pita

6.50

**Truffle Bikini**  
Serrano, San Simon

8.50

**Patatas Bravas**  
Salsa Brava, Garlic Aioli

7.00

**Pulpo Gallego**  
Fingerlings, Celery

9.50

**Catalan Spinach**  
Raisins, Pine Nuts

6.00

**Spicy Eggplant Caponata**  
Sweet Pepper, Basil, Parsley

5.00

**Asparagus**  
Harissa Aioli

7.50

**Gambas al Ajillo\***  
Extra-Virgin Olive Oil, Parsley

9.50

**Crispy Calamari**  
Smoked Pepper Aioli

10.50

**Snap Peas**  
Lemon

6.50

**Champiñones**  
Garlic, Scallion

7.50

**Potato Tortilla**  
Chive Sour Cream

5.00

**Mussels\***  
White Wine, Scallions

10.50

**Swordfish a la Plancha\***  
Salsa Verde

10.50

**Albondigas**  
Spiced Meatballs, Ham-Tomato Sauce

9.00

**Broccolini**  
Lemon, Chili Flake

7.50

**Bacon-Wrapped Dates**  
Manchego

8.00

**Spinach-Chickpea Cazuela**  
Cumin, Roasted Garlic

7.50

**Marinated Artichokes**  
Garlic, Spices

6.50

**Marcona Almonds**  
Sea Salt

4.50

**Chorizo with Sweet & Sour Figs**  
Balsamic Reduction

8.50

**Sea Scallops\***  
Golden Raisins, Capers

12.50

**Hanger Steak\***  
Truffle Vinaigrette

11.50

**Jamón & Manchego Croquettes**  
Garlic Aioli

6.00

**Morcilla Pinxtos**  
Garlic Aioli

8.50

**Boquerones**  
Garlic, Parsley

6.00

**Spiced Beef Empanadas**  
Pepper Sauce

6.75

**Whipped Ricotta**  
John Esh's Honey  
*Goat Essa Farm-PA*

7.50

**Shishito Peppers**  
Sea Salt

7.50

**Marinated Olives**  
Garlic, Citrus, Thyme

4.50

## Ensaladas

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

**Cucumber**  
Dill Vinaigrette  
6.50

**Shaved Fennel**  
Mint, Orange  
7.00

**Beets**  
Valdeón, Almonds  
6.50

**“Motherhood: All Love Begins & Ends There”** -Robert Browning

**Baby Carrots**  
*Labneh*  
7.00

**Ibérico Bellota Presa\***  
*Ramp Pistou*  
13.50

**Spring Onion**  
*Ash Honey*  
6.50

## To Share

*Two or more*

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

**Vegetable Paella**  
Leeks, Asparagus, Squash  
16.00 per person

**Squid Ink Fideos**  
Chorizo, Garlic Aioli  
12.50

**Whole Roasted Branzino**  
Pickled Onions, Mixta  
25.50

**Chicken Pimentos**  
Roasted Potatoes,  
Lemon, Hot Peppers  
19.75

**Paella Salvaje**  
Gaúcho, Chorizo, Morcilla  
24.50 per person

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

Executive Chef Landon Barnes  
Sous Chefs Justin Arriola & Tim Bankert

\*Are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.