

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

Speck

Alto Adige, Italy

Lightly smoked, dry-cured ham

Salchichón de Vic

Catalonia

Dry-cured pork sausage with black peppercorns

Lardo de Bellota Ibérico

Andalusia

Acorn-fed Ibérico pig fat, cured with herbs

Fresh Marinated Mahón

Balearic Islands

Cow's milk cheese in herb-citrus oil

Drunken Goat

Murcia

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

San Simon

Galicia

Smoked cow's milk, creamy & buttery

6-Month Aged Manchego

Castilla-La Mancha

Cured sheep's milk, sharp & piquant

Etxegarai

Basque Country

Smoked raw sheep's milk cheese aged 6 months

Cabra Romero

Murcia

Goat's milk cheese coated in rosemary

Valdeón

Castilla-León

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

Jamón Mangalica

Segovia

Cured Hungarian pig

10.50



Tapas

Pulpo

Chickpeas, Harissa

9.50

Champiñones

Garlic, Parsley

6.50

Potato Tortilla

Chive Sour Cream

5.00

P.E.I. Mussels*

Al Diablo

10.50

Bacon-Wrapped Dates

Valdeón Mousse

8.00

Spiced Beef Empanadas

Red Pepper Sauce

6.50

Rainbow Carrots

Boquerones Aioli, Almonds

7.00

Rainbow Trout a la Plancha*

Salsa Verde

10.50

Spinach-Chickpea Cazuela

Cumin, Roasted Onion, Lemon

7.50

Cauliflower

Romesco, Almonds

6.50

Blistered Shishito Peppers

Sea Salt

8.00

Albondigas

Spiced Meatballs in Ham-Tomato Sauce

8.50

Tomato & Fennel

Olive Tapenade

7.00

Gambas al Ajillo*

Sherry, Chile de Árbol

9.50

Jamón & Manchego Croquetas

Garlic Aioli

5.50

New York Strip*

Cherry Pepper Chimichurri

12.50

Truffled Bikini

Serrano Ham, San Simon

8.50

Spicy Eggplant Caponata

Basil, Parsley

4.50

Pork Belly

Mojo Rojo

8.50

Hummus

Sumac, Pita Chips

6.50

Crispy Calamari

Chipotle Aioli

10.50

Lamb Cazuela

Cannellini Bean, Feta, Mint

12.00

Pan con Tomate

Parsley, Sea Salt

4.50

Patatas Bravas

Salsa Brava, Garlic Aioli

7.00

Venison Sausage

Ajo Blanco

7.00

Boquerones

Garlic, Parsley

6.00

Chorizo with Sweet & Sour Figs

Balsamic Glaze

8.50

Broccolini

Piquillo Pepper

7.50

Marcona Almonds

Sea Salt

4.50

Hanger Steak*

Truffle Vinaigrette

11.50

Ensaladas

Ensalada Mixta

Olives, Onions,
Tomatoes

7.50

Farro

Pickled Onion
Feta, Mint

6.50

Roasted Beets

Sheep's Cheese, Pistachio

6.50

Spring Greens

Asparagus

PX Sherry, Mustard Seed

8.00

Leeks a la Plancha

Romesco Verde

6.50

Sauteed Greens

Spinach, Swiss Chard, Mangalica

7.50

To Share

Two or more

Paella Salvaje*

Gaicho, Chorizo, Pork Belly

25.50 per person

Paella Mariscos*

Shrimp, Mussels, Clams, Squid, Saffron Rice

24.50 per person

Vegetable Paella

Asparagus, Broccolini, Mushrooms

16.00 per person

Chicken Pimientos

Roasted Potatoes, Lemon,
Hot Peppers

19.50

Whole Roasted Branzino

Roasted Potatoes, Asparagus,
Salsa Verde

25.50

Parrillada*

New York Strip, Chorizo,
Pork Loin, Chicken

26.50 per person

Executive Chef John Iatrellis | Sous Chef Ryan Collins

**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.*