

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

Soria Chorizo
United States
Dry-cured pork sausage, smoky and garlicky

Sobrasada
Majorca
Soft, spreadable chorizo

Speck
Alto Adige, Italy
Lightly smoked, dry-cured ham

Fuet
Catalonia
Mild, dry cured pork sausage

Délíce de Bourgogne
Burgundy, France
Rich triple cream cow's cheese

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

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

House Made Ricotta
Boston, MA
Cow's milk, soft & creamy

Quadrello Di Bufala
Italy, Lombardy
Creamy, Robust, Buffalo milk cheese

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

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

Mahón
Balearic Islands
Cow's milk cheese aged 4 months, mild & nutty

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

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

Jamón Mangalica
Cured Hungarian Pig, Segovia
10.50

Chorizo Seco
Waltham, MA
10.50

Chorizo Ibérico de Bellota
Córdoba
10.50



Tapas

Piquillo Hummus Espelette, Pita 6.00	Swordfish a la Plancha* Salsa Verde 12.50	Potato Tortilla Chive Sour Cream 5.00
Pork Belly Red Pepper Jam 8.50	Gambas al Ajillo* Sherry, Thyme 9.50	Spinach & Chickpea Cazuela Cumin, Roasted Onion, Lemon 7.50
Mussels al Ajillo* Parsley, Garlic 10.50	Bacalao a la Plancha Cucumbers, Hot Pimientos 10.50	Jamón & Manchego Croquettes Garlic Aioli 5.50
Pan con Tomate Tomato, Sea Salt 4.50	Razor Clams Fennel, White Wine 9.50	Boquerones Parsley, Olive Oil 6.00
Pulpo a la Parrilla Spring Peas, Guindilla 9.50	Blistered Shishito Lime, Sea Salt 7.50	Spiced Beef Empanadas Red Pepper Sauce 6.50
Bacon-Wrapped Dates Valdeón Mousse 8.00	Snow Peas & Carrots Sherry, Garlic 6.50	Albondigas Spiced Meatballs in Ham-Tomato Sauce 8.50
Pickled Green Garlic & Cucumber House Made Ricotta, Lemon 6.50	Prawns a la Plancha* Red Chimichurri 9.50	Patatas Bravas Salsa Brava, Garlic Aioli 7.00
Wagyu Skirt Steak* Sea Salt 15.50	Charred Asparagus Ajo Negro, Red Onion 6.50	Spicy Eggplant Caponata Basil, Parsley 4.50
Beef Tartare* Egg Yolk, Horseradish (Del Terruño Farms, Uruguay) 10.50	Grilled Hanger Steak Truffle Vinaigrette 11.50	Chorizo with Sweet & Sour Figs Balsamic Reduction 8.50
Tuna Tartare* Lemon, Capers 12.50	Wild Mushrooms a la Plancha Salsa Verde 7.50	House Marinated Olives Citrus, Thyme, Chili Flake 4.50

Ensaladas

Ensalada Mixta Olives, Onions, Tomatoes, Little Gem Lettuce 7.50	Spring Pea Salad Oregano, Radish, Baby Carrot 7.50	Pickled Beets Pesto, Feta 7.50	Haricot Vert & Cherry Tomatoes Lime Vinaigrette 6.50
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Spring It On, Again

Secreto Ibérico* Green Garlic 15.50	Grilled Spring Onions Romesco Catalan 6.50	Fiddlehead Fideos Duck Confit, Ramps 13.50
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To Share

Two or more

Paella Verduras Peas, Red Onion, Peppers Garlic Aioli 16.00 per person	Paella Mariscos Prawns, Mussels, Littleneck Clams, Calamari 24.50 per person	Paella Salvaje Chorizo, Morcilla, Chickpeas 24.50 per person
Chicken Pimientos Roasted Potatoes, Lemon, Hot Peppers 19.50	Parrillada* NY Strip, Chicken, Pork Gaucho Sausage 26.50 per person	Whole Roasted Branzino* Pea Leaves, Potatoes Salsa Verde 25.50

Executive Chef Emilio Garcia | Sous Chefs Stephen González & Jason Toledo

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.