

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, Mildly Spicy, Dry-Cured Sausage

Salchichon de Vic

Catalonia

Dry-cured pork sausage with peppercorns

Fuet

Catalonia

Mild, dry cured sausage

San Simon

Galicia

Smoked cow's milk, creamy & buttery

Drunken Goat

Murcia

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

Cabra Romero

Murcia

Goat's milk cheese with rosemary

Caña de Cabra

Murcia

Soft-Ripened Goat Cheese, Creamy & Mild

6-Month Aged Manchego

Castilla-La Mancha

Firm, cured sheep's milk, sharp & piquant

Fresh Mahon

Balearic Islands

Cow's milk cheese, mild & nutty finish

Idiazábal

Basque Country

Smoked raw sheep's milk cheese, nutty & robust

Valdeón

Castilla-León

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

Jamón Mangalica
Hand sliced, cured Hungarian pig
10.50



Tapas

Presa Iberico* Honshimeji Mushrooms	14.50	Black Sea Bass* Salsa Verde	12.50	Potato Tortilla Chive Sour Cream	5.00
Cured Salmon Beets, Capers	9.50	Champiñones Garlic, Parsley	6.50	Beef Empanadas Smoky Pepper Sauce	6.50
Snap Peas Mint, Lemon	6.50	Pulpo Gallego Spanish Paprika, Red Onion	9.50	Spicy Eggplant Caponata Sweet Pepper, Basil, Parsley	4.50
Steak Paillard* Tomatoes, Onions, Thyme, Crispy Potatoes	11.50	Chorizo with Sweet & Sour Figs Balsamic Glaze	8.50	Jamón & Manchego Croquettes Garlic Aioli	5.50
Burrata Baby Greens, Champiñones	8.00	Red Argentinean Prawns* Chili Flakes, Garlic	10.50	Spinach Chickpea Cazuela Cumin, Roasted Garlic	7.50
Pork Milanese* Sweet Gem, Green Peas, Idiazabal	10.50	Bacon Wrapped Dates Valdeón	8.00	Patatas Bravas Salsa Bravas, Garlic Aioli	7.00
Mussels al Diablo* Spicy Tomato	8.50	Gambas al Ajillo Sherry, Guindilla Pepper	9.50	Albondigas Jamón & Tomato Sauce	8.50
Spring Onions Roasted Pepper	6.50	Hanger Steak* Truffle Vinaigrette	11.50	Whipped Sheep's Cheese Truffle Honey	7.50
Asparagus Fried Egg, Crispy Horseradish	8.00	Japanese Eggplant Boquerones Aioli, Marcona Almonds	7.50	Shishito Peppers Sea Salt	7.50

Ensaladas

Ensalada Mixta
Olives, Onions, Tomatoes
Gem Lettuce
7.50

Bibb Salad
Caña de Cabra
Lime Vinaigrette
7.50

Roasted Beets
Valdeón,
Walnuts
6.50

Spinach
Apple, Hazelnuts
Mustard Vinaigrette
6.50

If you rub the lamp, you get three fishes

Scallops a la Plancha
Passion Fruit Glaze
10.50

Bacalao Tortilla
Olives, Sour Cream
7.50

Manilla Clams
Fennel, Gaucho Sausage
10.50

To Share

Two or more

Paella Mariscos
Shrimp, Mussels, Squid
Littlenecks
24.50 per person

Chicken Pimientos
Roasted Potatoes, Lemon
Hot Cherry Peppers
19.50

Parrillada*
NY Strip, Chicken
Gaucho Sausage, Pork Pintxo
26.50 per person

Spring Vegetable Parrillada
Spring Onions, Zucchini,
Asparagus, Eggplant
14.50 per person

12oz NY Strip*
Papas Fritas,
Green Chimichurri
26.50

Executive Chef Kaline Capps

*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.