

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, creamy

Salchichón de Vic
Catalonia
Dry-cured pork sausage with black peppercorns

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

Sobrasada
Mallorca
Semi-soft chorizo, garlic, paprika

Marinated Mahón
Balearic Islands
Olive oil, citrus, parsley

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

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

Tetilla
Galicia
Raw cow's milk, creamy & buttery

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

6-Month Aged Manchego
Albacete
Firm, cured sheep's milk, sharp & piquant

Caña de Cabra
Murcia
Soft Ripened goat's milk cheese, creamy, mild

Truffled House-Made Cheese
Cow's milk
Passyunk
10.50

Hand-Sliced Jamón Mangalica
Cured Hungarian pig
Segovia
10.50



Tapas

Parsnips
Orange, Thyme

6.50

Fig Coca
Manchego, Serrano

8.00

Fluke Crudo
Tomato, Olive

10.50

Risotto
Shrimp, Dill

9.50

Steak Tartare
Strip Loin, Caperberry

10.50

P.E.I Mussels
White Wine, Garlic, Lemon

8.00

Squid Ink Fideos
Calamari, Chili Flake

10.50

Squash Soup
Butternut, Thyme

5.00

Mushrooms a la Plancha
Cremini, Shimeji, Oyster

7.50

Truffle Bikini
Serrano, Queso Mixta

8.50

Rainbow Trout a la Plancha*
Salsa Verde

10.50

Pulpo
Romesco, Potato

9.50

Swiss Chard
Raisins, Garlic

6.00

Bacon-Wrapped Dates
Valdeón Mousse

8.00

Gambas al Ajillo*
Garlic, Guindilla Pepper

9.50

Pan con Tomate
Olive Oil, Sea Salt

5.50

Montadito De Boquerones
Onions, Sherry

6.50

Crispy Calamari*
Smoked Pepper Aioli

10.50

Eggplant Caponata
Sweet Pepper, Basil, Parsley

4.50

Potato Tortilla
Chive Sour Cream

5.00

Albondigas
Spiced Meatballs, Ham-Tomato Sauce

8.50

Spinach & Chickpea Cazuela
Cumin, Roasted Garlic

7.50

Patatas Bravas
Salsa Brava, Garlic Aioli

7.00

Hanger Steak*
Truffle Vinaigrette

11.50

Jamón & Manchego Croquettes
Garlic Aioli

5.50

Spiced Beef Empanadas
Pepper Sauce

6.50

Chorizo with Sweet & Sour Figs
Balsamic Reduction

8.50

Ensaladas

Shaved Fennel
Orange, Pistachio
7.00

Spinach
Migas, Manchego
6.50

Beets
Grapefruit Yogurt, Almonds
6.50

Ensalada Mixta
Olives, Onions, Tomatoes
7.50

It's A Wonderful Life...

Foie Gras Mousse
Luxardo Cherries
9.50

Frisee Salad
Pomegranate, Shallot
7.50

House-Made Whipped Lardo
Toast Points, Sage, Sherry
8.50

To Share

Paella Salvaje*
Gaucho, Pork Belly, Chorizo
25.50 per person

Paella Verdura
Delicata Squash, Parsnip, Piquillo
16.00 per person

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

Chicken Pimientos*
Roasted Potatoes,
Lemon, Hot Peppers
19.50

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

Branzino*
Tomato, Cucumber
Roasted Potatoes
27.50

Executive Chef Darren Pusateri & Sous Chef Rosie Reilly

*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.