

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

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

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

Garrotxa
Catalonia
Semi-hard goat's cheese, herbaceous & nutty

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

San Simón
Galicia
Smoked 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

Der Alpen Kase
Goot Essa Farm P.A.
Cave aged raw cow's milk cheese, deeply floral

Bresaola
Porcini & pepper crusted cured beef
New York
10.50

Hand-Sliced Jamón Mangalica
Cured Hungarian pig
Segovia
10.50



Tapas

Roasted Carrots
Herb Yogurt, Pistachios

6.00

Swordfish a la Plancha*
Salsa Verde

10.50

Potato Tortilla
Chive Sour Cream

5.00

Shishito Peppers
Lemon, Sea Salt

7.50

Boquerones*
Parsley, Garlic

6.00

Eggplant Caponata
Sweet Pepper, Basil, Parsley

4.50

Hummus
Roasted Garlic, Crispy Pita

6.50

Bacon-Wrapped Dates*
Valdeón Mousse

8.00

Albondigas*
Spiced Meatballs, Ham-Tomato Sauce

8.50

Brussels Sprouts
Sherry, Pimentón

7.50

Pulpo Gallego*
Potatoes, Celery, Onion

9.50

Spinach & Chickpea Cazuela
Cumin, Roasted Garlic

7.50

Marcona Almonds
Sea Salt

4.50

Crispy Calamari*
Smoked Pepper Aioli

10.50

Hanger Steak*
Truffle Vinaigrette

11.50

Mussels*
Tomato, Chili

10.50

Champiñones
Scallions, Sherry

7.50

Patatas Bravas
Salsa Brava, Garlic Aioli

7.00

Braised Red Cabbage
Apple

4.50

Piquillo Peppers
Garlic Confit, Thyme

5.50

Jamón & Manchego Croquettes*
Garlic Aioli

5.50

Stuffed Piquillo Pepper
Fresh Cheese, Herbs

8.50

Marinated Olives
Garlic, Citrus, Thyme

4.50

Chorizo with Sweet & Sour Figs
Balsamic Reduction

8.50

Crispy Cauliflower
Saffron Aioli

5.50

Truffle Bikini
Serrano, San Simón

8.50

Spiced Beef Empanadas*
Pepper Sauce

6.50

Pork Loin
Mustard Seed, Sherry

10.50

Fresh Cheese
House Made, Sea Salt

6.50

Gambas al Ajillo*
Garlic, Guindilla Pepper

9.50

Ensaladas

Farro
Lime Vinaigrette
8.00

Beets
Dill, Pepitas, Grapefruit
6.50

Spinach
Almond, Green Apple, Fig
6.50

Ensalada Mixta
Olives, Onions, Tomatoes
7.50

My Love, Fennel I See You Again?

Braised Fennel
Breadcrumbs, Fennel Seed
6.00

Shaved Fennel
Orange, Pistachio
7.00

Risotto
Fennel Frond, Parsley
7.50

To Share

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

Paella Verdura
Green Beans, Chickpeas, Fennel
16.00 per person

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

Fideos Pato
Duck Leg, Vermicelli
17.50 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, Lemon,
Roasted Potatoes
27.50

Executive Chef Stephanie Musick and 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.