

B A R C E L O N A

Charcuterie + Cheese

\$6.75 for one \$18.25 for three

Jamón Serrano
Segovia
Dry-cured Spanish ham

Salchichón de Vic
Catalonia
Dry-cured pork sausage with peppercorns

Fuet
Catalonia
Dry-cured pork sausage

Chorizo de Pamplona
Pamplona
Dry-cured pork sausage

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

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

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

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

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

Marinated Mahón
Balearic Islands
Cow's milk cheese in herbed citrus oil

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

Formatge de Ferrús
Catalonia
Goat's milk cheese, bright & citrusy

Hand-Sliced Jamón Mangalica

Cured Hungarian pig
Segovia
11.00

Bresaola

Porcini & pepper crusted cured beef
New York
10.50

Der Weichen Gehl

Camembert style, cow's milk cheese
Goot Essa Farm-PA
8.50



Tapas

Hummus Roasted Garlic, Pita	6.50	Truffle Bikini Serrano, San Simon	8.50	Patatas Bravas Salsa Brava, Garlic Aioli	7.00
Mussels* White Wine, Scallion	10.50	Catalan Spinach Raisins, Pine Nuts	6.00	Spicy Eggplant Caponata Sweet Pepper, Basil, Parsley	5.00
Sea Scallops* Corn, Mint	12.50	Gambas al Ajillo* Extra-Virgin Olive Oil, Parsley	9.50	Crispy Calamari Smoked Pepper Aioli	10.50
Pulpo Gallego Fingerlings, Celery	9.50	Mushroom a la Plancha Garlic, Scallion	7.50	Potato Tortilla Chive Sour Cream	5.00
Broccolini Garlic, Chili Flake	7.50	Mahi Mahi a la Plancha* Salsa Verde	10.50	Albondigas Spiced Meatballs, Ham-Tomato Sauce	9.00
Pork Belly Guindilla, Piquillo	9.50	Bacon-Wrapped Dates Manchego	8.00	Spinach-Chickpea Cazuela Cumin, Roasted Garlic	7.50
Mojama Dry-Cured Tuna, Caperberries	6.50	Marcona Almonds Sea Salt	4.50	Chorizo with Sweet & Sour Figs Balsamic Reduction	8.50
Salmorejo Tomato, Cucumber	5.50	Hanger Steak* Truffle Vinaigrette	11.50	Jamón & Manchego Croquettes Garlic Aioli	6.00
Sea Beans Egg & Shrimp	9.50	Boquerones Garlic, Parsley	6.00	Spiced Beef Empanadas Pepper Sauce	6.75
Pan Con Tomate Spring Valley Farm's Tomatoes	5.50	Shishito Peppers Sea Salt	7.50	Marinated Olives Garlic, Citrus, Thyme	4.50

Ensaladas

Ensalada Mixta
Olives, Onions, Tomatoes
7.50

Napa Cabbage
Chives, Fennel, Mint
6.50

Tomato & Cucumber
Boquerones Dressing
6.50

Baby Kale
Almonds, Valdeón
6.50

Bittersweet End of Summer

Endives
Lemon, Olive Oil
6.50

Fig Montadito
Pumpkin, Ricotta
6.50

Radicchio
Shallots
6.00

To Share

Two or more

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

Vegetable Paella
Leeks, Carrots, Squash
16.00 per person

Squid Ink Fideos
Chorizo, Garlic Aioli
14.50

Whole Roasted Red Snapper
Pickled Onions, Arugula
25.50

Chicken Pimientos
Roasted Potatoes,
Lemon, Hot Peppers
19.75

Paella Salvaje
Gaucho, Chorizo, Morcilla,
Pork Belly
24.50 per person

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

Executive Chef Landon Barnes
Sous Chef Justin Arriola & Nikol Gontscharenko

*Are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.