

# 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*  
Goats milk cheese, bright & citrusy

**Hand-Sliced Jamón Mangalica**  
Cured Hungarian pig  
*Segovia*  
11.00

**Bresaola**  
Porcini & pepper crusted cured beef  
*New York*  
10.50

**Chorizo Iberico de Bellota**  
Dry-cure pork sausage, acorn fed  
*Andalusia, Spain*  
9.50



## Tapas

**Hummus**  
Roasted Garlic, Pita

6.50

**Truffle Bikini**  
Serrano, San Simon

8.50

**Patatas Bravas**  
Salsa Brava, Garlic Aioli

7.00

**Mussels\***  
Tomato, Garlic

10.50

**Catalan Spinach**  
Raisins, Pine Nuts

6.00

**Spicy Eggplant Caponata**  
Sweet Pepper, Basil, Parsley

5.00

**Sea Scallops\***  
Brussel Escabache

12.50

**Gambas al Ajillo\***  
Extra-Virgin Olive Oil, Parsley

9.50

**Crispy Calamari**  
Smoked Pepper Aioli

10.50

**Broccolini**  
Garlic, Chili Flake

7.50

**Shishito Peppers**  
Sea Salt

7.50

**Potato Tortilla**  
Chive Sour Cream

5.00

**Roasted Beets**  
Candied Walnuts, Chives

6.00

**Rockfish a la Plancha\***  
Salsa Verde

13.50

**Albondigas**  
Spiced Meatballs, Ham-Tomato Sauce

9.00

**Pork Belly**  
Tres Cebollas

9.50

**Bacon-Wrapped Dates**  
Manchego

8.00

**Spinach-Chickpea Cazuela**  
Cumin, Roasted Garlic

7.50

**Brussels Sprouts**  
Serrano, Basil

7.50

**Marcona Almonds**  
Sea Salt

4.50

**Chorizo with Sweet & Sour Figs**  
Balsamic Reduction

8.50

**Rainbow Carrots**  
Spiced Yogurt

8.00

**Hanger Steak\***  
Truffle Vinaigrette

11.50

**Jamón & Manchego Croquettes**  
Garlic Aioli

6.00

**Truffle Whipped Ricotta**  
Eli & Misty's Honey

7.50

**Boquerones**  
Garlic, Parsley

6.00

**Spiced Beef Empanadas**  
Pepper Sauce

6.75

**Pulpo Gallego**  
Fingerlings, Celery

9.50

**Mushroom a la Plancha**  
Garlic, Scallion

7.50

**Marinated Olives**  
Garlic, Citrus, Thyme

4.50

## Ensaladas

**Ensalada Mixta**  
Olives, Onions, Tomatoes  
7.50

**Napa Cabbage**  
Chives, Fennel, Mint  
6.50

**Baby Kale**  
Almonds, Valdeón  
6.50

## 'It's Silly, But I Believe' – Miracle on 34th Street

**Duck Leg**  
*Blood Orange*  
9.50

**American Wagyu Steak**  
*Mushrooms, Sherry*  
16.50

**Presa Iberico de Bellota**  
*Pumpkin Seed Pistou*  
14.50

## To Share

Two or more

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

**Vegetable Paella**  
Leeks, Parsnips, Squash  
16.00 per person

**Squid Ink Fideos**  
Chorizo, Garlic Aioli  
14.50

**Whole Roasted Branzino**  
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 Nikol Gontscharenko & Eder Hernandez

\*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.