

# 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 Soria**  
United States  
Dry-cured pork sausage, smoky & garlicky

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

**Fuet**  
Catalonia  
Dry-cured pork sausage

**Chorizo Picante**  
La Rioja  
Smoky, mild, dry-cured sausage

**Fresh Marinated Mahón**  
Balearic Islands  
Cow's milk cheese in herb-citrus oil

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

**Cabra Romero**  
Murcia  
Goat's milk cheese coated in rosemary

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

**Etxegarai**  
Basque Country  
Smoked raw sheep's milk cheese aged 6 months

**San Simon**  
Galicia  
Smoked cow's milk, creamy & buttery

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

**Jamón Mangalica**  
Cured Hungarian pig. Segovia  
10.50

**Whipped Truffle Sheep's Cheese**  
Bread, Honey, Pimentón  
9.50



## Tapas

<b>Roasted Cauliflower</b> Almond Romesco	6.50	<b>Gambas al Ajillo*</b> Garlic, Parsley	9.50	<b>Potato Tortilla</b> Chive Sour Cream	5.00
<b>Burrata</b> Marcona Almonds, Mint Oil	9.50	<b>Crispy Pork Belly</b> Green Chimichurri	8.50	<b>Patatas Bravas</b> Salsa Brava, Garlic Aioli	7.00
<b>Hummus</b> Moroccan Spiced Braised Beef	8.00	<b>Arroz Mariner</b> Clams, Mussels, Prawns	14.50	<b>Jamón &amp; Manchego Croquetas</b> Garlic Aioli	5.50
<b>Pulpo Gallego</b> Pimentón, Saffron Aioli	9.50	<b>Pan Con Tomate</b> Sea Salt, Olive Oil	4.50	<b>Spinach-Chickpea Cazuela</b> Cumin, Roasted Onion, Lemon	7.50
<b>Blistered Shishito Pepper</b> Sea Salt	8.00	<b>Hanger Steak*</b> Truffle Vinaigrette	11.50	<b>Chorizo with Sweet &amp; Sour Figs</b> Balsamic Glaze	8.50
<b>Boquerones</b> Garlic, Parsley	6.00	<b>Brussels Sprouts</b> Sour Cherries, Pickled Onion	7.00	<b>Spicy Eggplant Caponata</b> Basil, Parsley	4.50
<b>Pintxo Morunos*</b> Pork Loin, Mojo Picon	7.50	<b>Bacon Wrapped Dates</b> Valdeon Mousse	8.00	<b>Albondigas</b> Spiced Meatballs in Ham-Tomato Sauce	8.50
<b>Venison Carpaccio*</b> Sherry & Dijon Vinegar	14.50	<b>Potatoes Espuma</b> French Truffles, Farm Eggs	13.00	<b>Spiced Beef Empanadas</b> Red Pepper Sauce	6.50
<b>Trout a la Plancha*</b> Salsa Verde	10.50	<b>Crispy Calamari</b> Chipotle Aioli	10.50	<b>Marinated Olives</b> Thyme, Citrus, Garlic	4.50

## Ensaladas

**Farro**  
Carrots, Goat Cheese, Dried Apricot  
6.50

**Tuscan Kale**  
Cherries, Manchego, Pepitas  
6.50

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

**Ensalada Russa**  
Saffron, Trout's Roe, Beets  
9.50

## Cielo, Mar y Tierra From The Sky, Sea & Earth

**Crispy Duck Leg**  
Yogurt, Cucumber  
9.00

**Scallops\***  
Brussels Sprouts Escabeche  
12.50

**Mushrooms a la Plancha**  
Garlic, Parsley, Shallots  
6.50

## To Share

Two or more

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

**Paella Mariscos\***  
Shrimp, Mussels, Clams,  
Squid, Saffron Rice  
24.50 per person

**Vegetable Paella**  
Seasonal Vegetables  
16.00 per person

**Chicken Pimientos**  
Roasted Potatoes, Lemon,  
Hot Peppers  
19.50

**Whole Roasted Bass**  
Roasted Potatoes, Arugula,  
Salsa Verde  
25.50

**Parrillada\***  
New York Strip, Gaucho,  
Pork Loin, Chicken  
26.50 per person

Executive Chef Ruddy Bollat  
Sous Chef James Bizak

\*Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.