

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
Segovia
Cured Hungarian pig
10.50

Whipped Truffle Sheep's Cheese
Bread, Honey, Pimenton
9.50



Tapas

Cauliflower Romesco, Almonds	6.50	Gambas al Ajillo* Garlic, Parsley	9.50	Potato Tortilla Chive Sour Cream	5.00
Blistered Shishito Peppers Sea Salt	8.00	Brussels Sprouts Cherries, Pickled Onion	7.00	Patatas Bravas Salsa Brava, Garlic Aioli	7.00
Rainbow Carrots Pesto	7.00	Sugar Snap Peas Garlic, Shallots	5.50	Jamón & Manchego Croquetas Garlic Aioli	5.50
Burrata Cheese Marcona Almonds, Tomatoes	9.50	Pork Loin Green Chimichurri	7.50	Spinach-Chickpea Cazuela Cumin, Roasted Onion, Lemon	7.50
Hummus Sumac, Pita Bread	6.50	Hanger Steak* Truffle Vinaigrette	11.50	Spiced Beef Empanadas Red Pepper Sauce	6.50
Sauteéd Greens Kale, Spinach, Garlic, Shallots	7.50	Broccolini Lemon, Garlic, Chili	7.50	Chorizo with Sweet & Sour Figs Balsamic Glaze	8.50
Crispy Calamari Chipotle Aioli	10.50	Trout a la Plancha* Salsa Verde	10.50	Spicy Eggplant Caponata Basil, Parsley	4.50
Pulpo Gallego Pimentón, Saffron Aioli	9.50	Duck Breast* Cherries, Red Wine	9.50	Albondigas Spiced Meatballs in Ham-Tomato Sauce	8.50
Truffled Bikini Serrano Ham, San Simon	8.50	Bacon Wrapped Dates Valdeon Mousse	8.00	Marinated Olives Thyme, Citrus, Garlic	4.50
Seared Tuna* Pimentón, Citrus	10.00	Pork Belly Moio	8.50	Boquerones Garlic, Parsley	6.00

Ensaladas

Farro
Pickled Onion
Sheep's Cheese, Mint
6.50

Kale
Currants, Manchego
Almonds
6.50

Ensalada Mixta
Olives, Onions,
Tomatoes
7.50

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

Crispy Duck Leg
Yogurt, Cucumbers
9.00

Scallops*
Brown Butter, Almonds
12.50

Wild Mushrooms
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 Francisco Gnabasik & Sous Chef Chris Davis

*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.