

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, Peppercorns

Sobrassada
Mallorca
Spreadable Pork Sausage

Salchichón Ibérico
Dry-Cured Ibérican Pork Sausage
10.50

Chorizo Picante
La Rioja
Dry-Cured Sausage, Smoky & Spicy

Mahón
Balearic Islands
Cow's Milk, Aged 4 Months, Mild & Nutty

Valdeón
Castilla-León
Cow and Goat's Milk Blue, Tangy & Spicy

Caña de Cabra
Murcia
Soft-Ripened Goat's Milk, Buttery & Tangy

Foie Gras
Preserved Cherries, Grilled Bread
14.50

Tetilla
Galicia
Cow's Milk, Creamy & Buttery

6-Month Aged Manchego
Castilla-La Mancha
Firm Sheep's Milk, Sharp & Piquant

Drunken Goat
Murcia
Semi-Soft Goat's Milk, Soaked in Red Wine

Idiazábal
Basque Country
Smoked Raw Sheep's Milk, Nutty & Robust

Jamón Mangalica
Cured Hungarian Pig, *Segovia*
10.50



Tapas

Chicken Liver Mousse
Pickles, Grilled Bread

6.50

Hen of The Woods
Garlic, Butter, Thyme

11.50

Spinach Chickpea Cazuela
Cumin, Roasted Garlic

7.50

Whipped Sheep's Cheese
Pistachio, Pimentón

8.00

Daurada a la Plancha*
Salsa Verde

13.50

Eggplant Caponata
Peppers, Onions, Basil

4.50

Chickpea Puree
Sumac, Olive Oil, Pita Chips

6.50

Ceviche
Mahi Mahi, Jalapeño, Citrus

7.50

Albondigas
Spiced Meatballs in Tomato Sauce

8.50

Blistered Shishito Peppers
Sea Salt

7.50

Duck Egg Carpaccio*
Shrimp, Sobrassada, Crispy Potatoes

11.50

Potato Tortilla
Chive Sour Cream

5.00

Lentil Soup
Spinach, Olive Oil

6.50

Crispy Calamari
Lemon, Chipotle Aioli

10.50

Beef Empanadas
Red Pepper Sauce

6.50

Bacon Wrapped Dates
Valdeon Mousse

8.00

Pulpo a la Plancha
Pamplona, Potatoes, Garlic

9.50

Gambas al Ajillo
Garlic, Guindilla Pepper

9.50

Roasted Sunchokes 6.00
Garlic, Chile, Anchovies

Mussels 10.50
Fennel, Chili, White Wine

10.50

Jamón & Manchego Croquettes 5.50
Garlic Aioli

5.50

Housemade Stracciatella 10.50
Winter Citrus Salad, Pomegranate

Mushroom Croquettes 8.00
Truffle Aioli

8.00

Patatas Bravas 7.00
Salsa Brava, Garlic Aioli

7.00

Brussels Sprouts 6.50
Green Olives, Capers, Garlic Oil

Creamy Polenta 5.50
Manchego, Extra Virgin Olive Oil

5.50

Chorizo with Sweet & Sour Figs 8.50
Balsamic Glaze

8.50

Broccoli Rabe 7.50
Chili Flake, Garlic, Lemon

Copps Island Oysters 12.00
Tarragon Butter, Breadcrumbs

12.00

Hanger* 11.50
Truffle Vinaigrette

11.50

Ensaladas

Ensalada Mixta
Mixed Olives, Onions, Tomato
7.50

Beet Salad
Walnuts, Pomegranate Molasses,
Goat Cheese
7.50

Lacinato Kale Salad
Apples, Cabbage,
Pistachio Vinaigrette
8.50

Roasted Fennel & Endive Salad
Boquerones, Marcona Almonds, Balsamic
Vinaigrette
8.50

Caviar Wishes & Champagne Dreams...

Pluma de Bellota Ibérico*
Pomegranate & Marcona Almond
Gremolata
15.50

House-Made Gnocchi
White Truffles,
Sunchoke Cream
19.50

Cauliflower Tortilla
Kaluga Caviar,
Crème Fraîche
15.50

To Share

Vegetable Paella
Cabbage, Hen of the Woods, Sunchokes,
Cauliflower, Curry Aioli
16.00 per person

Paella Salvaje
Chorizo, Morcilla, Txistorra
24.50 per person

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

Grilled Branzino
Arugula, Crispy Potatoes
26.50

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

Chicken Pimientos
Roasted Potatoes, Lemon
Hot Peppers
19.50

Executive Chef Michael Lucente | Sous Chef Isaias Ruiz

*Thoroughly cooking meat, poultry, seafood, shellfish, or egg reduce the risk of food born ills. Before placing your order, please inform your server if a person in your party has a food allergy.