

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

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

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

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

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

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

Duroc Salami
Spicy Dry-Cured Pork Sausage
New York, New York
10.50

Berkshire Lomo
Dry Cured Pork Loin
Los Angeles, California
10.50

Jamón Mangalica
Cured Hungarian Pig,
Segovia
10.50



Tapas

Chicken Liver Mousse (<i>Goffle Farms</i>) Pickles, Grilled Bread	6.50	Amberjack Crudo* Valencia Orange, Piment d'Espelette	13.00	Eggplant Caponata Peppers, Onions, Basil	4.50
Whipped Sheep's Cheese Pistachio, Pimentón	8.00	Asparagus Bagna Cauda, Lemon	8.00	Spinach Chickpea Cazuela Cumin, Roasted Garlic	7.50
Hummus Poppy Seeds, Garlic, Lavash	6.50	Snap Peas Fresh Horseradish, Pickled Onions	6.50	Albondigas Spiced Meatballs in Tomato Sauce	8.50
Eggplant a la Plancha Boquerones, Green Olive Tapenade	6.50	Champiñones Garlic, Scallions	5.50	Potato Tortilla Chive Sour Cream	5.00
Chicken Drumsticks (<i>Goffle Farms</i>) Ras el Hanout, Harissa	6.50	Daurada a la Plancha* Salsa Verde	13.50	Beef Empanadas Red Pepper Sauce	6.50
Broccoli Rabe Chili Flakes, Garlic, Lemon	8.00	Crispy Calamari Lemon, Chipotle Aioli	10.50	Gambas al Ajillo Garlic, Guindilla Pepper	9.50
Blistered Shishitos Maldon Sea Salt	7.00	Pulpo Gallego Potatoes, Garlic, Pimenton	11.00	Jamón & Manchego Croquettes Garlic Aioli	5.50
Roasted Corn Cazuela Morcilla, Piparas, Green Onion Aioli	8.50	Mushroom Croquettes Truffle Aioli	8.00	Patatas Bravas Salsa Brava, Garlic Aioli	7.00
Berkshire Pork Belly Piperade, Chicharron	9.50	Duroc Pork Loin a la Plancha* Romesco Sauce	8.00	Chorizo with Sweet & Sour Figs Balsamic Glaze	8.50
Bacon Wrapped Dates Valdeon Mousse	8.00	Roasted Baby Carrots Mojo Picón	6.00	Hanger Steak* Truffle Vinaigrette	11.50

Ensaladas

Ensalada Mixta
Mixed Olives, Onions, Tomato
7.50

Bibb Lettuce Salad
Cucumbers, Piquillos,
Meyer Lemon
8.50

Beet Salad
Watercress, Goat Cheese
7.50

Roasted Fennel & Endive Salad
Boquerones, Marcona Almonds
8.50

I Love You From My Head To-ma-toes

(*Paulas Produce, Weston, CT*)

Tomato & Watermelon
Caña de Oveja, PX Vinegar
8.00

Heirloom Tomato Gazpacho
Basil, Olive Oil
7.00

Panzanella Salad
Roasted Peppers, Stracciatella
10.50

Heirloom Tomato Carpaccio
Olive Oil, Sea Salt
7.50

To Share

Vegetable Paella
Corn, Mushrooms, Asparagus,
Fennel, Peas, Piquillos, Green Onion Aioli
16.00 per person

Paella Salvaje
Chorizo, Morcilla, Chicken, Chickpeas,
Harissa
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.