

# 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 Picante**  
Catalunya  
Dry-cured pork sausage with hot pimentón

**Chorizo Blanco**  
United States  
Dry-cured pork sausage

**Salchichón de Vic**  
Catalunya  
Dry-cured pork sausage with peppercorns

**Wild Boar Proscuitto**, California  
Dry Cured Feral Pig  
10.50

**Sobrassada**  
Majorca  
Soft spreadable chorizo

**Mahón**  
Balearic Islands  
Cow's milk cheese aged 4 months, mild & nutty

**Idiazabal**  
Basque  
Raw sheep's milk cheese, creamy, nutty, robust

**Drunken Goat**  
Murcia  
Semi soft goat's milk cheese, aged in red wine

**Jamón Mangalica**, Segovia, SP  
Cured Hungarian Pig  
10.50

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

**Garrotxa**  
Catalonia  
Semi hard goat's milk cheese, nutty, herbaceous

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

**Caña de Cabra**  
Murcia  
Soft-ripened goat's milk cheese, creamy, mild

**Chorizo Iberico de Bellota**  
Dry cured acorn fed pork sausage  
10.50



## Tapas

<b>Charred Pulpo</b> Piquillo Peppers, Harissa 9.50	<b>Sunchokes</b> Black Garlic Aioli 7.50	<b>Patatas Bravas</b> Salsa Brava, Garlic Aioli 7.00
<b>Brussels Sprouts</b> Pork Belly, Pickled Red Onions 7.50	<b>Manilla Clams</b> Arugula, Almond Picada 11.00	<b>Potato Tortilla</b> Chive Sour Cream 5.00
<b>Butternut Squash Hummus</b> Crispy Pita, Dukkah 6.50	<b>Mahi Mahi a la Plancha</b> Salsa Verde 10.00	<b>Chorizo with Sweet &amp; Sour Figs</b> Balsamic Glaze 8.50
<b>Fennel Crusted Tuna</b> Mojo Picon 10.50	<b>Gambas al Ajillo</b> Guindilla Pepper, Olive Oil, Garlic 9.50	<b>Spinach &amp; Chickpea Cazuela</b> Cumin, Roasted Garlic 7.50
<b>Duck Steak*</b> Arrop Tallaetes 10.50	<b>Mushrooms a la Plancha</b> Salsa Verde 7.50	<b>Spicy Eggplant Caponata</b> Sweet Peppers, Balsamic 4.50
<b>Diver Sea Scallops</b> Cauliflower Puree, Walnut Gremolata 13.50	<b>Swordfish Pintxo</b> Aji Amarillo 9.00	<b>Jamón &amp; Manchego Croquettes</b> Garlic Aioli 5.50
<b>Arroz con Bogavante Caldoso</b> Lobster, Saffron Broth 14.50	<b>Hamachi Crudo</b> Moro Blood Orange 11.00	<b>Spiced Beef Empanadas</b> Red Pepper Sauce 6.50
<b>Pork Belly</b> Pedro Ximénez 8.50	<b>Ricotta Montadito</b> Truffle, Honey 7.50	<b>Albondigas</b> Spiced Meatballs in Ham-Tomato Sauce 8.50
<b>Basque Mussels</b> Lobster-Nora Chili Broth 10.50	<b>Braised Beef Short Rib Risotto</b> Valdeon 10.50	<b>Hanger Steak*</b> Truffle Vinaigrette 11.50
<b>Sauteed Kale</b> Lemon, Garlic Crumbs 6.50	<b>Spaghetti Squash</b> Goat Cheese, Tomato Stew 6.50	<b>Crispy Calamari</b> Smoked Pepper Aioli 10.50

## Ensaladas

**Kale "Caesar"**  
Boquerone Aioli, Manchego  
7.00

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

**Bartlett Pear & Kohlrabi**  
Radish, Caña de Cabra Blood  
Orange Citronette  
6.50

**Sub Edge Farm Beets**  
Valdeon, Walnuts  
7.50

## Winter is on my Head, but Eternal Spring is in my Heart

**Lamb Churrasco**  
Sundried Piquillo Mojo  
10.50

**Veal Breast Braciole**  
Truffle Sherry Jus  
11.50

**Fabada**  
Oxtail, Chistorra, White Beans  
10.50

**Wild Boar Chilindron**  
Red Peppers, Pimenton  
10.50

## To Share

Two or more

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

**Paella Salvaje**  
Morcilla, Pork Cheek, Chorizo, Duck  
Confit, Harissa Aioli  
24.50 per person

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

**Parrillada\***  
NY Strip, Chicken,  
Pork Pintxo, Sausage  
26.50 per person

**Whole Roasted Branzino**  
Baby Arugula, Charred Onion, Potato  
25.50

**Vegetable Paella**  
Kale, Butternut Squash, Mushrooms,  
Gilfeather Turnips  
Shaved Raw Vegetable Salad Garlic Aioli  
16.00 per person  
16.00 per person

Executive Chef Anthony Camilleri

Sous Chef Matt Kneeland

\*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.