

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

Salchichon de Vic
Catalonia
Dry-cured pork sausage with peppercorns

Fuet
Catalonia
Mild, dry cured sausage

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

Tetilla
Galicia
Mild cow's milk cheese, soft & creamy

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

Cabra Romero
Murcia
Goat's milk cheese with rosemary

Caña de Cabra
Murcia
Soft-Ripened Goat Cheese, Creamy & Mild

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

Fresh Mahon
Balearic Islands
Cow's milk cheese, mild & nutty finish

Idiazábal
Basque Country
Smoked raw sheep's milk cheese, nutty & robust

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

Jamón Mangalica
Hand sliced, cured Hungarian pig
10.50

Chorizo Iberico de Bellota
Acorn-fed
10.50



Tapas

Red Snapper a la Plancha* Salsa Verde	14.00	Sauteed Broccoli Rabe Garlic, Chili Flake, Lemon	7.50	Championnes Salsa Verde	7.00
Shishito Peppers Sea Salt	7.50	Cured Salmon Crudo Pomegranate, Citrus	10.50	Spicy Eggplant Caponata Sweet Pepper, Basil, Parsley	4.50
Migas Verduras Brussel Sprouts, Cauliflower, Aioli	8.50	Bacon Wrapped Dates Valdeón	8.00	Spinach Chickpea Cazuela Cumin, Roasted Garlic	7.50
Calamari a la Plancha* Garlic, Chili Flakes	10.50	Gambas al Ajillo* Sherry, Guindilla Pepper	9.50	Potato Tortilla Chive Sour Cream	5.00
Littleneck Clams Mangalica, Guindilla Pepper	11.50	Queso a la Plancha Caña de Cabra, Truffle Honey	7.50	Chorizo with Sweet & Sour Figs Balsamic Glaze	8.50
Berkshire Pork Cheeks Port Wine, Celeriac Purée	8.50	Pulpo Romesco* Confit Potatoes	9.50	Beef Empanadas Smoky Pepper Sauce	6.50
Pressa Iberico a la Plancha* Hon-shimeji Mushrooms	14.50	Lamb Merguez White Beans, Piquillo	10.50	Jamón & Manchego Croquettes Garlic Aioli	5.50
Mussels Fennel, Pernod	8.50	Hanger Steak* Truffle Vinaigrette	11.50	Patatas Bravas Salsa Brava, Garlic Aioli	7.00
Beef Short Rib Sunchokes, Harissa	13.00	Scallops a la Plancha Passionfruit Glaze	12.50	Albondigas Jamón & Tomato Sauce	8.50

Ensaladas

Mixed Greens
Golden Beets, Candied Orange,
Almonds
7.50

Ensalada Mixta
Olives, Onions, Tomatoes,
Baby Gem Lettuce
7.50

Kale
Red Cabbage, Manchego
Pomegranate
7.50

Quinoa
Frisée, Valdeón,
Pear
7.50

Treat Yourself to Some Holiday Luxury

Foie Gras Torchon
Luxardo Cherries, Grilled Bread
16.00

Housemade Burrata
Perigord Truffle
18.00

Mushroom Risotto
Foie Gras
13.50

Housemade Gnocchi
Sunchoke Cream, Perigord Truffle
19.00

To Share

Two or more

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

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

Chicken Pimientos
Roasted Potatoes, Lemon,
Hot Cherry Peppers
19.50

Paella Vegetable
Brussel Sprouts, Broccoli Rabe,
Red Cabbage, Cauliflower
16.00 per person

Whole Branzino
Arugula, Fennel, Orange
Roast Potatoes
24.50

Executive Chef Kaline Capps
Sous Chef Alyssa Rodriguez

*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.