

# 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*

Dry-Cured Pork Sausage

### Chorizo Picante

*La Rioja*

Smoky, Mildly Spicy, Dry-Cured Sausage

### Idiazábal

*Basque Country*

Smoked raw sheep's cheese, nutty and robust

### Drunken Goat

*Murcia*

Semi-soft goat's milk cheese soaked in red wine

### Valdeón

*Castilla-León*

Cow & Goat's Milk Blue Cheese, Tangy & Spicy

### Cabra Romero

*Murcia*

Goat's Milk Cheese with Rosemary

### 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

### Cana de Cabra

*Murcia*

Soft-Ripened Goat Cheese, Creamy & Mild

### Tetilla

*Galicia*

Mild cow's milk cheese, soft & creamy

### Black Truffle Salami

Country Style

10.50

### Jamón Mangalica

Hand sliced, cured Hungarian pig

10.50

## Brunch

### Migas

Chorizo, Egg, Croutons

6.50

### Shiitake Mushrooms

Scallions, Garlic

(Marthas Vineyard Mycological, MA)

10.50

### Steak & Egg

Red Chimichurri

11.50

### Morcilla Benedict

Pimentón Hollandaise

6.50

### Bacon Wrapped Dates

Valdeón

8.00

### Vegetable Frittata

Cana de Cabra

7.50

### Pan con Huevos

Jamón Serrano

5.50

### Torrijas

Maple Syrup, Citrus

5.00

### Buttermilk Pancakes

Maple Syrup

5.50

### Chorizo Breakfast Bowl

Eggs, Potatoes, Piquillo

7.50

### Shrimp Benedict

Pimentón Hollandaise

6.50

### Scrambled Egg Montadito

Manchego, Serrano

4.50



## Tapas

### Gambas

Garlic, Sherry, Guindilla Chile

9.50

### N.Y. Strip\*

Roasted Garlic

11.50

### Spinach & Chickpea Cazuela

Cumin, Roasted Garlic

7.50

### Patatas Bravas

Salsa Brava, Garlic Aioli

7.00

### Napa Cabbage

Boquerones, Lemon, Garlic

6.50

### Albondigas

Jamón & Tomato Sauce

8.50

### Potato Tortilla

Chive Sour Cream

5.00

### Chorizo with Sweet & Sour Figs

Balsamic Glaze

8.50

### Beef Empanadas

Smoky Pepper Sauce

6.50

### Shishito Peppers

Salt

7.50

### Jamon & Manchego Croquettes

Garlic Aioli

5.50

### Hanger Steak

Truffle Sauce

11.50

## Ensaladas

### Mixed Greens

Goat Cheese Croquettes,

Almonds

7.50

### Ensalada Mixta

Olives, Onions, Tomatoes,

Baby Gem Lettuce

7.50

### Roasted Beets

Vadeon, Walnuts

6.50

### Butternut Squash

Arugula, Pistachios

7.50

## The Classics

### Chicken Pimientos

Roasted Potatoes, Lemon

Hot Cherry Peppers

19.50

### Parrillada

Prime NY Strip, Gaucho,

Chicken, Pork Pintxo

26.50 per person

### Paella Mariscos

Shrimp, Mussels, Clams,

Squid, Saffron Rice

24.50 per person

Executive Chef Kaline Capps

\*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.