

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 with black peppercorns

Chorizo Picante*

La Rioja
Smoky, mildly spicy, dry-cured sausage

Sobrasada

Mallorca
Semi-soft chorizo, garlic, paprika

Marinated Mahón

Balearic Islands
Olive oil, citrus, parsley

Tetilla

Galicia
Raw cow's milk, creamy & buttery

Valdeón

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

Caña de Cabra

Murcia
Soft Ripened goat's milk cheese, creamy, mild



Tapas

Swiss Chard & Kale Raisins, Garlic	6.00	Eggplant Caponata Sweet Pepper, Basil, Parsley	4.50	Potato Tortilla Chive Sour Cream	5.00
Truffle Bikini Serrano, Queso Mixta	8.50	Spinach & Chickpea Cazuela Cumin, Roasted Garlic	7.50	Rainbow Trout a la Plancha* Salsa Verde	10.50
Marinated Olives Garlic, Citrus, Thyme	4.50	Albondigas Spiced Meatballs, Ham-Tomato Sauce	8.50	Boquerones Garlic, Parsley	6.00
Spiced Beef Empanada Pepper Sauce	6.50	Roasted Parsnips & Carrots Orange, Honey, Thyme	6.50	Gambas al Ajillo* Garlic, Guindilla Pepper	9.50
Striped Bass Crudo* Blood Orange, Red Onion	12.50	Stuffed Piquillo Sheep's Cheese	6.50	Jamón & Manchego Croquettes* Garlic Aioli	5.50

Ensaladas

Beets
Grapefruit Yogurt, Almonds
6.50

Frisée Salad
Pomegranate, Shallot
7.50

Spinach
Boquerone, Manchego, Migas
6.50

Ensalada Mixta
Olives, Onions, Tomatoes
7.50

Brunch Tapas

Spice-Whipped Yogurt Granola, Medjool Dates, Apple	6.50	Torrijas Crema Catalan	5.50	Almejas con Huevo Revueltos Managlica, Salsa Verde, Clam	9.50
Estrellados Chorizo, Patatas Fritas	9.50	Olive Oil Pancakes Mint Honey	7.00	Tempura Mushroom Benedict* Lemon, Hollandaise	7.50
Sobrasada Hash Onions, Peppers, Egg	9.50	Bacalao con Huevos Salted Cod, Potatoes, Baked Egg	8.50	Breakfast Fideos* Chorizo, Serrano, Gaucho, Aioli	11.50
Serrano Benedict* Hollandaise	7.00	Smoked Salmon Montadito Caperberries, Red Onion	9.50	Arroz Con Leche Cinnamon, Golden Raisins	6.00

To Share

Chicken Pimientos*
Roasted Potatoes, Lemon,
Hot Peppers
19.50

Paella Mariscos*
Clams, Mussels, Prawns
26.50 per person

Paella Verdura
Swiss Chard, Baby Leeks, Piquillo
16.00 per person

Paella Salvaje
Gaucho, Pork Belly, Morcilla,
Chorizo
25.50 per person

Executive Chef Darren Pusateri & Sous Chef Rosie Reilly

*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.