

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

Lomo

New England Charcuterie

Dry-cured Spanish style pork loin

Venison Salami

Waltham, MA

Salami with brandy, thyme & juniper

Chorizo Seco

United States

Dry-cured pork sausage with paprika & garlic

Hot Soppressata

Waltham, MA

Dry-cured pork with hot Calabrian chili peppers

'Nduja

United States

Spreadable spicy Calabrian style salami

Aged Mahón

Balearic Islands

Cow's milk, mild & nutty

Drunken Goat

Murcia

Semi-soft goat's milk soaked in red wine

9-Month Aged Manchego

Castilla-La Mancha

Cured sheep's milk, sharp & piquant

Caña de Cabra

Murcia

Soft-ripened goat's milk, creamy & mild

Alisios

Canary Islands

Cow & goat's milk coated in sweet pimentón

Valdeón

Castilla-León

Cow and goat's milk blue, tangy & spicy

Jamón Mangalica

Segovia

Cured Hungarian pig

11.00

Snow Camp

Climax, NC

Semi-firm cow & goat's milk, creamy & buttery

10.50



Tapas

Pan Tomate

Olive Oil, Sea Salt

4.50

Oysters

Vermut, Marrow Crust

11.50

Potato Tortilla

Chive Sour Cream

5.00

Bacon-Wrapped Dates

Valdeón Mousse

7.00

Truffle Bikini

Jamón Serrano, Mahon

8.50

Spiced Beef Empanadas

Red Pepper Sauce

6.75

Red Snapper Crudo*

Lemon, Espelette

9.50

Littleneck Clams

'Nduja, Scallion, Sidra

10.50

House Marinated Olives

Chili Flake, Citrus Zest

4.50

Mussels

Saffron Lobster Broth, Salsa Verde

8.50

Cauliflower a la Plancha

Mojo Rojo, Cilantro

7.50

Spinach-Chickpea Cazuela

Cumin, Roasted Onion, Lemon

7.50

Pulpo Gallego

Crushed Potatoes, Celery, Olives

12.50

Brussels Sprouts

Pimentón, Lemon

7.50

Albondigas

Spiced Meatballs in Ham-Tomato Sauce

9.00

Crispy Calamari

Salsa Amarillo

9.50

Redfish a la Plancha

Salsa Verde

10.50

Jamón & Manchego Croquetas

Garlic Aioli

6.00

Fabada

Tarbais Beans, Chorizo, Morcilla

9.00

Mushrooms a la Plancha

Garlic, Parsley, Sherry

8.50

Gambas al Ajillo

Garlic, Guindilla Pepper

9.50

Scallops*

Cauliflower-Leek Purée, Piquillo

13.00

Banderillas

Boquerones, Quail Egg, Piperras

5.50

Patatas Bravas

Salsa Brava, Garlic Aioli

7.00

Olive Oil Crisp

Green Olive Gremolata

5.50

Squash Hummus

Pimentón Oil, Lavash

6.50

Grilled Hanger Steak*

Truffle Vinaigrette

11.50

Ensaladas

Ensalada Mixta

Olives, Onions, Tomatoes

7.50

Heirloom Greens

Migas, Buttermilk Vinaigrette

Tega Hills Farm

6.50

Bitter Greens

Pink Peppercorn Vinaigrette, Almonds

Tega Hills Farm

7.00

No Smoke Without Fire

Bad Company (circa 1988)

Ember-Roasted Beets

Sheep's Cheese, Spiced Pepitas

7.00

Pork Belly

Almonds, Pork Jus

9.50

Lamb Pintxos*

Chickpea Romesco

12.50

To Share

Two or more

Duck Confit Fideos

Ham Hock, Fennel, Charred Dill Aioli

19.50 per person

Paella Mariscos*

Shrimp, Mussels, Clams, Squid, Saffron Rice

24.50 per person

Vegetable Paella

Cauliflower, Field Greens, Mushrooms

16.00 per person

Chicken Pimientos

Roasted Potatoes, Lemon,

Hot Peppers

19.50

Whole Roasted Snapper a la Sal*

Spinach, Red Onion,

Lemon Vinaigrette

25.50

Parrillada*

NY Strip, Gaucho Sausage,

Pork Loin, Chicken

26.50 per person

Executive Chef Nicolas Daniels

Sous Chef Kevin Sickles

**This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy.*