

# barcelona

## CHARCUTERIE & CHEESE

7 for one | 19.5 for three

### JAMÓN SERRANO

Castilla y León, ES  
15-20 Months Cured Ham. Tender,  
Salty, Sweet

### SOBRASADA

California, US  
Majorcan Style Spreadable Chorizo.  
Rich, Smoky, Pimentón

### SALCHICHÓN DE VIC

Catalunya, ES  
Pork Sausage. Nutmeg, Oregano,  
Garlic, Peppercorns

### FUET

Catalunya, ES  
Pork Sausage. Rich, Garlic, Black  
Pepper

### CHORIZO PICANTE

La Rioja, ES  
Pork Sausage. Smoky, Spicy, Pimentón

### SPECK

Alto Adige, IT  
Spice-Rubbed Ham. Smoky, Lean

### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky, Garlicky

### DÉLICE DE BOURGOGNE

Burgundy, FR  
Triple-Crème, Cow's Milk, Mold Rind.  
Mushroomy, Smooth, Tangy

### AGED MANCHEGO

Castilla-La Mancha, ES  
Firm, Sheep's Milk, Aged 6 Months. Buttery,  
Nutty, Complex

### IDIAZÁBAL

País Vasco, ES  
Semi-Firm, Raw Sheep's Milk, Aged 6  
Months. Smoked, Sharp, Fruity

### MAHÓN

Islas Baleares, ES  
Firm, Cow's Milk, Aged 4 Months. Buttery  
Mild, Nutty

### CABRA ROMERO

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 45 Days,  
Rosemary. Mildly Tart, Creamy

### DRUNKEN GOAT

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 2 Months.  
Red Wine-Soaked

### CAÑA DE CABRA

Murcia, ES  
Soft-Ripened, Goat's Milk, Aged 21 Days.  
Creamy, Mild

### VALDEÓN

Castilla y León, ES  
Creamy Blue, Cow & Goat's Milk, Cave-  
Aged 2 Months. Mildly Pungent

### SAN SIMÓN

Galicia, ES  
Semi-Soft, Cow's Milk, Aged 3 Months.  
Smoked, Creamy, Mild

### JAMÓN MANGALICA

Castilla y León, ES  
Aged 36-42 Months, Acorn & Pasture Fed  
Mangalica. Marbled, Tender, Nutty

### BRESAOLA

Milan, IT  
Top Round Beef, Aged 2 Months. Deep,  
Robust, Lean

### DUCK PROSCIUTTO

New York, US  
Moultard Dark Breast. Spiced, Tender, Sweet

### SOPRESSATA SALAMI

Sweet Dry Sausage, Nonfat Dry Milk

### APERITIVO BOARD

An Assortment of Spanish Aperitivo  
Snacks to Pair with Your Anytime Drinks

## TAPAS

### BURRATA

Radish, Balsamic Vinaigrette

10

### CRISPY SWORDFISH

Salsa Verde

11.5

### HUMMUS

Kalamata Olives

7

### PULPO

Fava, Peas

15.5

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

### MUSSELS AL DIABLO

Spicy Sofrito

13

### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

### FRIED OYSTER MUSHROOMS

Mojo Verde

11

### SALMON A LA PLANCHA

Dandelion Salad

14.5

### CHARRED BROCCOLINI

Truffle, Roasted Shishitos

9.5

### GRILLED CHICKEN THIGH

Dill, Lemon

9.5

### CAULIFLOWER

Mint Chimichurri

9

### WAGYU CARPACCIO \*

Capers, Mustard Vinaigrette

13

### BERENJENA FRITA

Honey

8

### FLANK STEAK \*

Chimichurri

14.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

### POTATO TORTILLA

Chive Sour Cream

7

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

### BOQUERONES

Olives, Roasted Peppers, Onions

6

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

### PRAWNS

Chimichurri

15

### BACON-WRAPPED DATES

Valdeón Mousse

8.5

### TUNA CRUDO \*

Leche de Tigre

13

### ROASTED PORK BELLY

Aji Amarillo

10.5

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

### BEETS

Dandelion

8.5

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

### WHOLE BRANZINO

Florentino, Dandelion Salad

26.5

### PAELLA MARISCOS

Calamari, Mussels, Clams, Shrimp

half / full / double  
28 / 56 / 98

### PAELLA VERDURAS

Zucchini, Sugar Snap, Green Peas, Radish

18 / 36 / 64

### PAELLA SALVAJE

Chicken, Chorizo, Gaucho, Pork belly

28 / 56 / 98

### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

31 / 62 / 108

### SQUID FIDEOS

Pulpo, Fava Beans

15.5 / 31 / 62

## DESSERTS

### FLAN CATALÁN

7

### OLIVE OIL CAKE

Sea Salt

9

### BASQUE BURNT CHEESECAKE

Luxardo Cherries

9

### CREPAS WITH SEASONAL FRUIT

Stawberris, Mint

8

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

## EXECUTIVE CHEF AHMED IBRAHIM | SOUS BYRON ROMERO & JUAN DE JESUS

\*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

