

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

QUESO DE TRUFA

Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months,
Black Truffle. Savory, Piquant

DUCK PROSCIUTTO

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

LEONORA

Castilla y León, ES
Semi-soft, Goat's Milk Aged for 40 Days.
Lush, Lemony

APERITIVO BOARD

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

TAPAS

HOUSE-MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

CHARRED BROCCOLINI

Harissa

ASPARAGUS

Truffle Vinaigrette

CAULIFLOWER

Mojo Verde

HOUSE MADE FOCACCIA

Rosemary

BERENJENA FRITA

Honey

FRIED OYSTER MUSHROOMS

Mojo Verde Aioli

WHIPPED SHEEP'S CHEESE

Pimentón, Truffle Honey

PIQUILLO HUMMUS

Oregano, Lavash

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

POTATO TORTILLA

Chive Sour Cream

CRUDO*

Hamachi, Jalapeño, Herb Oil

BOQUERONES

Olives, Roasted Peppers, Onions

PULPO A LA PARRILLA

Potatoes, Peppers

ENSALADILLA RUSA

Confit Tuna, Farm Egg

MUSSELS AL DIABLO

Sofrito

STUFFED PIQUILLOS

Crabmeat, Manchego

MAHI MAHI A LA PLANCHA

Sauce Vierge

CRISPY SWORDFISH

Mojo Verde

HALF-SHELL SCALLOPS

Migas

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

PRAWNS

Salsa Verde

GRILLED CHICKEN THIGH

Dill, Lemon

WAGYU CARPACCIO*

Capers, Mustard Vinaigrette

FLANK STEAK

Chimichurri

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

BACON-WRAPPED DATES

Valdeón Mousse

ROASTED PORK BELLY

Aji Amarillo

SPICED BEEF EMPANADAS

Red Pepper Sauce

IBÉRICO PLUMA

Romesco

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

WATERMELON

Mint, Lemon, Aleppo Pepper

BIBB LETTUCE

Date Vinaigrette, Truffled Manchego

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE BRANZINO

Florentino, Spring Mix Salad

PAELLA MARISCOS

Calamari, Mussels, Clams, Shrimp

PAELLA VERDURAS

Heirloom Tomatoes, Corn, Zucchini, Pickled Onions

PAELLA SALVAJE

Chicken, Chorizo, Gaucho Sausage, Pork Belly

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

SQUID FIDEOS

Calamari, Garlic Aioli

DESSERTS

BASQUE BURNT CHEESECAKE

Peaches

FLAN CATALÁN

Sea Salt

OLIVE OIL CAKE

Sea Salt

CREPAS WITH SEASONAL FRUIT

Strawberries, Mint, Pistachios

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

EXECUTIVE CHEF CHRISTINA BRADSHAW SOUS CHEF 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

