

B A R C E L O N A

Charcuterie + Cheese

\$6.75 for one, \$18.25 for three

Jamón Serrano
Segovia
Dry-cured Spanish ham

Salchichón de Vic
Catalonia
Dry-cured pork sausage with peppercorns

Fuet
Catalonia
Dry-cured pork sausage

Chorizo Soria
United States
Smoky, mildly spicy, dry-cured sausage

Sobrasada
Majorca
Soft, spreadable chorizo

6-Month Aged Manchego
Castilla-La Mancha
Firm cured sheep's milk, sharp & piquant

Ibores
Extremadura
Semi-firm raw goat's milk, buttery

Drunken Goat
Murcia
Semi-soft goat's milk, soaked in red wine

San Simón
Galicia
Smoked cow's milk, creamy & buttery

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

Idiazábal
Basque Country
Smoked raw sheep's milk cheese, nutty & robust

Mahón
Balearic Islands
Cow's milk aged 6 months, mild & nutty

Jamón Mangalica
Segovia
Hand sliced cured Hungarian pig
11.00



Tapas

Blistered Shishito Peppers
Sea Salt

7.50

Monkfish a la Plancha*
Salsa Verde

10.50

Patatas Bravas
Salsa Brava, Garlic Aioli

7.00

Mushroom a la Plancha
Scallions, Fennel

7.50

House Marinated Olives
Citrus, Chili Flakes

4.50

Jamón & Manchego Croquettes
Garlic Aioli

6.00

Pan Tomate
Garlic Confit

4.50

Eggplant Caponata
Sweet Pepper, Basil, Parsley

5.00

Spinach Chickpea Cazuela
Cumin, Roasted Garlic

7.50

Pattypan Squash
Romesco Verde

7.00

Roasted Garlic Bulbs
Thyme, Rosemary

4.50

Potato Tortilla
Chive Sour Cream

5.00

Gambas al Ajillo
Garlic, Guindilla Pepper

9.50

Boquerones
Garlic, Parsley

6.00

Spiced Beef Empanadas
Pepper Sauce

6.75

Montadito
Scrambled Eggs, Piquillo Pepper

6.50

Brussels Sprouts
Whole Grain Mustard, Lemon

7.50

Albondigas
Spiced Meatballs in Ham-Tomato Sauce

9.00

Ensaladas

Ensalada Mixta
Olives, Onions, Tomatoes
7.50

Spinach Salad
Grilled Grapes, Red Onion
7.00

Beet Salad
Sheeps Cheese, Spiced Pepitas
Path Valley Farms, PA
6.50

Farm Greens
Buttermilk, Migas
Path Valley Farms, PA
6.50

Brunch Tapas

Torreja Catalana
Crema Catalana

6.50

Gambas & Polenta
Salsa Brava

9.50

Sherry Yogurt Parfait
Granola

5.50

Olive Oil Pancakes
Mint Honey

5.50

Breakfast Bocado
Chorizo, Tomato

6.50

Mushrooms Benedict*
Spinach, Hollandaise

6.50

Sweet Potato Hash
Poached Egg, Sofrito

7.00

Jamon Serrano Benedict*
Chives, Hollandaise

7.50

Huevos Estrellados*
Chorizo, Papas Fritas, Fried Egg

7.50

Churro Waffles
Lemon Curd, Chocolate Sauce

6.00

Steak & Eggs
Red Chimichurri

12.00

Frutas
Grapes, Berries

6.00

To Share

Two or more

Chicken Pimientos*
Roasted Potatoes, Lemon,
Hot Peppers
19.75

Paella Mariscos*
Prawns, Clams, Mussels,
Squid
24.50 per person

Vegetable Paella
Squash, Brussels Sprouts
Sunchoke, Garlic Aioli
16.00 per person

Parrillada*
NY Strip, Chicken,
Pork Chop, Gaucho Sausage
26.50 per person

Senior Executive Chef Juan Rivera
Sous Chef Kevin Sickles

**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.*