

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

JAMÓN SERRANO
Castilla Y León, ES
15-20 Months Cured Ham. Tender, Salty, Sweet

FUET
Catalunya, ES
Pork Sausage. Rich, Garlic, Black Pepper
Tangy, Salty, Rich

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

’NDUJA
Illinois, US
Spreadable Pork Sausage, Calabrian Chili,
Pork Jowl

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

CHORIZO BLANCO
New Jersey, US
Slow Aged Pork Sausage, Garlic

SORIA CHORIZO
California, US
Pimentón Pork Sausage. Smoky, Garlicky

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

TETILLA
Galicia, ES
Semi-Soft, Cow’s Milk, Aged 15-20 Days.
Mild, Creamy

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

AGED MAHÓN
Islas Baleares, ES
Hard, Cow’s Milk, Aged 1 Year, Olive Oil
Rubbed. Salty, Sharp

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

CAÑA DE CABRA
Murcia, ES
Soft-Ripened, Goat’s Milk, Aged 21 Days.
Creamy, Mild

DÉLICE DE BOURGOGNE
Burgundy, FR
Triple-Crème, Cow’s Milk, Mold Rind.
Mushroomy, Smooth, Tangy

VALDEÓN
Castilla Y León, ES
Creamy Blue, Cow & Goat’s Milk, Cave-Aged
2 Months

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

JAMÓN IBÉRICO 17.5
Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture Fed
Ibérico. Marbled, Tender, Nutty, Creamy

QUESO DE TRUFA 8.5
Castilla, La Mancha, ES
Semi-Soft, Sheep’s Milk, Cured 7 Months,
Black Truffle

LOMO IBÉRICO DE BELLOTA 15
Castilla Y León, ES
Aged 3 Months Ibérico Pork Loin. Mild,
Smoky, Pimentón

APERITIVO BOARD 28
An Assortment of Spanish Aperitivo
Snacks to Pair With Your Anytime Drinks

*Jamón Serrano, Fuet, Manchego, Mahón,
Pickled Vegetables, Olives, Almonds,
Patatas Bravas*

TAPAS

MARINATED OLIVES & GIARDINIERA 6
Thyme, Lemon Zest

EGGPLANT CAPONATA 6.5
Bell Peppers, Balsamic, Basil

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

ROASTED CARROTS 9.5
Confit Olives, Mint

HEIRLOOM TOMATO 10
Stracciatella, Basil Oil, Crispy Garlic

BROCCOLINI 9
Capers, Red Pepper Flakes

RUTABEGA 8.5
Parsley, Dijon, Migas

ROASTED EGGPLANT 9
Crispy Shallots, Bell Peppers

CHAMPIÑONES 12.5
Garlic, Urfa Pepper

CAULIFLOWER 9
Basil Aioli

BRUSSEL SPROUTS 9.5
Harissa, Pickled Red Onions

WHIPPED SHEEP’S CHEESE 8.5
Truffle Honey

HOUSE-MADE FOCACCIA 5
Rosemary, Sea Salt

HUMMUS 7.5
Piquillo Peppers

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

POTATO TORTILLA 7.5
Chive Sour Cream

MARINATED BOQUERONES 6
Green Olives, Piquillo Peppers

SALMON RILLETTE 8.5
Pickled Vegetables

GAMBAS AL AJILLO 10.5
Guindilla Peppers, Scallions, Garlic

SALMON A LA PLANCHA 15.5
Bilbaina

MUSSELS 13.5
Sage, Jamón Serrano

GRILLED PULPO 15.5
Aji Amarillo

CHICKEN THIGH A LA PLANCHA 10.5
Avocado, Tahini

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

PORK BELLY 11.5
Mojo Rojo

BACON-WRAPPED DATES 8.5
Valdeón Mousse

PORK MEDALLIONS 10.5
Carrots, Saba

BONE MARROW 15.5
Onion Mostarda

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

FLANK STEAK* 14.5
Crispy Potatoes, Red Chimichurri

SALADS

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

BEET SALAD 8
Labneh, Dill, Mint

LARGE PLATES

CHICKEN PIMIENTOS 24.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 28.5
Broccoli, Carrots, Lemon Caper

PAELLA VERDURAS HALF / FULL 18 / 36
Cherry Tomato, Carrots, Squash, Radish, Basil Aioli

PAELLA MARISCOS 29 / 58
Shrimp, Clams, Mussels, Calamari

PAELLA SALVAJE 28 / 56
Pork Belly, Chicken, Sausage, Chickpeas

PARRILLADA BARCELONA* 33 / 66
Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN 8

OLIVE OIL CAKE 10
Sea Salt

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

ARROZ CON LECHE 7
Coconut, Cinnamon

BASQUE BURNT CHEESECAKE 10
Strawberries

SORBET/ ICE CREAM 7
Raspberry / Vanilla

EXECUTIVE CHEF ANTHONY CASTINE SOUS CHEF JACOB HUNT

*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.

