

# 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

### Fuet

*Catalonia*

Dry-cured pork sausage

### Aged Mahon\*

*Balearic Islands*

Raw cow's milk cheese, mild & nutty

### Tetilla

*Galicia*

Mild, tangy cow's milk cheese, soft & creamy

### 6-Month Aged Manchego

*Castilla-La Mancha*

Firm, cured sheep's milk, sharp & piquant

### Idiazabal\*

*Navarre*

Smoked raw sheep's milk cheese

### Ibores\*

*Extremadura*

Raw goat's cheese rubbed with pimentón

### Drunken Goat

*Murcia*

Semi-soft goat's milk soaked in red wine

### Romao\*

*Castilla-La Mancha*

Raw sheep's milk cheese rubbed with rosemary

### Valdeón

*Castilla-León*

Cow and goat's milk blue cheese, tangy & spicy

### Salchichón de Vic

*Catalonia*

Dry-cured pork sausage with black peppercorns

### Chorizo Soria

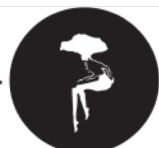
*United States*

Dry-cured pork sausage

### Jamón Mangalica

Hand-sliced, cured Hungarian pig

*10.50*



## Tapas

### Arroz a la Plancha

Saffron Aioli, Fresh Mahón

7.50

### Halibut a la Plancha\*

Salsa Verde

10.50

### Potato Tortilla

Chive Sour Cream

5.00

### Pork Belly

Green Apples, Rosemary, Lemon Thyme

10.00

### Mushrooms and Goat Cheese

Balsamic Reduction

7.50

### Beef Empanadas

Spiced Tomato Sauce

6.50

### Crispy Brussel Sprouts

Black Garlic Vinaigrette

7.00

### Gambas al Ajillo\*

Sherry, Guindilla Pepper

9.50

### Jamón & Manchego Croquetas

Garlic Aioli

5.50

### Seared Radish

Chorizo Soria, Garlic, Guindilla Pepper

6.00

### Crispy Calamari

Chipotle Aioli

10.50

### Spicy Eggplant Caponata

Sweet Pepper, Onion, Basil

4.50

### Confit Rabbit

Nora Chili Dijon

11.00

### Boquerones

Garlic, Parsley, Olive Oil

6.00

### Albondigas

Jamón Serrano-Tomato Sauce

8.50

### Oysters\*

Herbed Mignonette, Crispy Serrano

11.50

### Bacon Wrapped Dates

Valdeón Mousse

8.50

### Patatas Bravas

Salsa Brava, Garlic Aioli

7.00

### Queso a la Plancha

Drunken Goat, Pistachio, Honey

7.50

### Pulpo Gallego

Potatoes, Onions, Pimentón

11.50

### Spinach Chickpea Cazuela

Cumin, Roasted Garlic

7.50

### Blistered Shishito Peppers

Sea Salt, Lime

7.00

### String Beans

Pimentón Almonds

7.50

### Chorizo & Figs

Balsamic Reduction

8.50

### Sauteed Greens

Garlic, Chili Flakes

6.00

### House Marinated Olives

Thyme, Garlic, Citrus

4.50

### Hanger Steak\*

Truffle Vinaigrette

11.50

## Ensaladas

### Beet Salad

Valdeón,  
Walnuts, Olive Oil  
*7.50*

### Mixed Greens

Lemon-Poppy Vinaigrette, Apples,  
Almonds, Craisins, Cana da Cabra  
*6.00*

### Bibb Salad

Pink Peppercorn Dressing,  
Almonds, Mahón  
*7.50*

### Ensalada Mixta

Olives, Onions, Tomatoes  
*7.50*

## From Farmer Joel, With Love

### Leeks a la Plancha

Cilantro Aioli  
*7.50*

### Eggplant Rolitto

Piperáde, Manchego, Toasted  
Breadcrumbs  
*6.50*

### Seared Scallops\*

Butternut Squash Pureé, Crispy Sage  
*12.00*

## To Share

*Two or more*

### Parrillada\*

NY Strip, Chicken, Pork Loin,  
Gaucho Sausage  
*26.50 for one*

### NY Strip Steak\*

Papas Fritas  
*26.50*

### Paella Mariscos

Prawns, Mussels, Squid  
*24.50 for one*

### Chicken Pimientos

Roasted Potatoes, Lemon,  
Hot Peppers  
*19.50*

### Branzino\*

Arugula Salad, Potatoes  
*25.50*

### Vegetable Paella

Green Beans, Zucchini,  
Eggplant, Mushrooms  
*16.00 for one*

Executive Chef James Bizak & Sous Chef Tyler Wallace

*\*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.*

10.11.19