

# 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

**Soria Chorizo**  
*United States*  
Dry-cured pork sausage, smoky & garlicky

**Fuet**  
*Catalonia*  
Dry-cured pork sausage

**Chorizo Blanco**  
*Los Angeles, California*  
Dry cured sausage with garlic

**Pamplona**  
*United States*  
Dry cured beef and pork sausage with pimentón

**Salchichón de Vic**  
*United States*  
Dry-cured pork sausage with peppercorns

**Caña de Cabra**  
*Murcia*  
Soft-ripened goat's milk, buttery & tangy

**Aged Mahón**  
*Balearic Islands*  
Raw cow's milk aged 1 year, salty & sharp

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

**San Simon**  
*Galicia*  
Smoked cow's milk, creamy & buttery

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

**Cabra Romero**  
*Murcia*  
Goat's milk cheese coated with rosemary

**Tetilla**  
*Galicia*  
Mild, buttery cow's milk, soft & creamy

**Ibores**  
*Extremadura*  
Semi-firm raw goat's cheese rubbed with pimentón

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

**Jamón Mangalica**  
Cured Hungarian pig  
*Segovia*  
10.50

**Chorizo Ibérico de Bellota**  
Dry-cured, acorn-fed Ibérico Jamón  
*Guijuelo*  
10.50



## Tapas

**Albondigas** 8.50  
Spiced Meatballs, Jamón Tomato Sauce

**Hanger Steak\*** 11.50  
Truffle Vinaigrette

**Truffled Bikini** 8.50  
Serrano Ham, Mahón

**Potato Tortilla** 5.00  
Chive Sour Cream

**Blistered Shishitos** 7.50  
Sea Salt, Lime

**Grilled Broccolini** 7.50  
Romesco

**Spiced Beef Empanadas** 6.50  
Red Pepper Sauce

**House Marinated Olives\*** 4.50  
Chili Flake, Citrus, Thyme

**Spinach-Chickpea Cazuela** 7.50  
Cumin, Roasted Garlic

**Boquerones** 6.00  
Garlic, Parsley

**Patatas Bravas** 7.00  
Salsa Brava, Garlic Aioli

**Pan Con Tomate** 6.50  
Sea Salt, Olive Oil

**Mushrooms & Herbed Goat Cheese** 8.50  
Balsamic Reduction

**Jamón & Manchego Croquetas** 6.50  
Garlic Aioli

**Spicy Eggplant Caponata** 4.50  
Sweet Pepper, Basil, Parsley

## Brunch Tapas

**Cinnamon Torrijas** 6.50  
Berry Compote, Honey

**Steak & Eva's Garden Egg\*** 11.50  
Red Chimichurri

**Breakfast Coca\*** 8.50  
Serrano, Manchego, Egg

**Fried Egg Sandwich** 7.50  
Aged Mahon, Bacon

**Chorizo Migas** 7.50  
Rustic Bread, Fried Egg, Onions & Peppers

**Pork Belly Hash** 9.50  
Spring Onion, Poached Egg

**Morcilla Benedict** 9.00  
Hollandaise

**Serrano Benedict** 9.00  
Pimentón Hollandaise

**Shakshuka\*** 7.50  
Za'atar, Grilled Bread

**Huevo Revueltos** 7.00  
Sheep's Cheese, Asparagus, Piquillo

**Shrimp & Grits** 10.00  
PX Sherry

**Yogurt Parfait** 6.50  
Cranberry Granola, Hana's Honey

## Ensaladas

**Panzanella**  
Kumato Tomatoes, Basil  
6.50

**Ensalada Mixta**  
Olives, Onions, Tomato  
7.50

**Pickled Beets**  
Pea Leaf Pesto, Ricotta Salata  
6.50

**Charred Asparagus**  
Black Garlic, Red Onion  
7.50

## To Share

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

**Parrillada Barcelona\***  
NY Strip, Chicken, Pork Loin, Gaucho  
26.50 per person

**Vegetable Paella**  
Spring Onions, Asparagus, Garlic Aioli  
16.00 per person

Executive Chef Gregory Torrech | Sous Chefs Tishawn Mingo, Jason Toledo, Eleuterio Portugues-Toj

\*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