

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

Chorizo Picante
La Rioja
Smoky, mildly spicy, dry-cured sausage

Fuet
Catalonia
Dry cured sweet pork sausage

Speck
Alto Adige, Italy
Lightly smoked, dry-cured ham

Chorizo Blanco
Los Angeles, California
Dry cured sausage with garlic

Salchichón de Vic
United States
Dry cured pork sausage with peppercorns

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

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

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

Caña de Oveja
Murcia
Soft-ripened sheep's milk, buttery & tangy

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

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

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

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

Delice de Bourgogne
Burgundy France
Full fat, cow's milk cheese, soft & rich

Jamón Mangalica
Cured Hungarian Pig
Segovia
10.50

Chorizo Ibérico
Acorn-fed Ibèrian pig
Guijuelo
10.50



Tapas

Green Chickpea Hummus
Za'atar, Lavash

7.50

Hanger Steak*
Truffle Vinaigrette

11.50

Albondigas
Spiced Meatballs, Jamón Tomato Sauce

8.50

Seared Pork Belly
Fresno & Quince

9.50

Truffled Bikini
Serrano Ham, Mahón

8.50

Patatas Bravas
Salsa Brava, Garlic Aioli

7.00

Chicken Liver Mousse*
Watermelon Rind, Jerez-Xèrès-Sherry

6.50

Swordfish a la Plancha*
Salsa Verde

11.50

Potato Tortilla
Chive Sour Cream

5.00

Blistered Shishitos
Sea Salt, Lime

7.50

Grilled Broccolini
Romesco

7.50

Gambas al Ajillo*
Guindilla Pepper, Olive Oil, Garlic

9.50

Pulpo a la Plancha
Aji Amarillo

9.50

Ajo Blanco Gazpacho
Grapes, Almonds

4.50

Jamón & Manchego Croquetas
Garlic Aioli

5.50

Pork Rilette Montadito
Grilled Scallions, Pickled Onion

8.50

Venison Carpaccio*
Garlic Scapes, Radish

12.50

Spiced Beef Empanadas
Red Pepper Sauce

6.50

Snow Peas
Garlic, Lemon

6.50

Pan Con Tomate
Sea Salt, Olive Oil

6.50

Spinach-Chickpea Cazuela
Cumin, Roasted Garlic

7.50

Whipped Sheep's Cheese
Honey, Espelette

6.50

Mushrooms & Herbed Goat Cheese
Balsamic Reduction

8.50

Spicy Eggplant Caponata
Sweet Peppers, Basil

4.50

Basque Mussels*
Speck, White Wine, Oregano

10.50

Seared Sea Scallops*
Charred Tomato Vinaigrette

13.50

Marinated Olives
Citrus, Garlic, Chili

4.50

Ensaladas

Charred Asparagus
Black Garlic, Red Onion
7.50

Mixta
Olives, Onions, Tomato
7.50

Panzanella
Heirloom Tomato, Basil
6.50

Pickled Beets
Pea Leaf Pesto, Ricotta Salata
6.50

Farm Me To You

Marinated Cucumbers
Red Onion, Dill
Allandale Farm
4.50

Sautéed Swiss Chard
Golden Raisins, Migas
Allandale Farm
6.00

Sweet Corn
Spiced Corn Nuts, Lime
Eva's Farm
8.50

To Share

Two or more

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

Vegetable Paella
Wild Mushroom, White Asparagus
16.00 per person

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

Chicken Pimientos
Roasted Potatoes, Lemon, Hot Peppers
19.50

Whole Roasted Branzino*
Broccolini, Shishito Peppers
26.50 per person

Fideos Negros
Calamari, Squid Ink, Garlic Aioli
14.50 per person

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.