

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

Chorizo Seco
New England
Dry-cured pork sausage with paprika & garlic

Fuet
Catalonia
Dry-cured pork sausage

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

Soria
Jumilla
Dry-cured sausage with paprika

Garrotxa
Catalonia
Semi-hard goat's cheese, herbaceous & nutty

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

Fresh Mahón
Balearic Islands
Cow's milk cheese aged 4 months, firm & sharp

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

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

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

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

Hand-Sliced Jamón Mangalica

Cured Hungarian pig

Segovia

11.00



Tapas

Potato Tortilla
Chive Sour Cream, Caviar

7.00

Albondigas
Spiced Meatballs in Ham-Tomato Sauce

9.00

Patatas Bravas
Salsa Brava, Garlic Aioli

7.00

Marinated Olives
Citrus, Garlic

4.50

Champiñones
Garlic, Parsley

7.50

Boquerones
Parsley, Garlic

6.00

Chorizo with Sweet & Sour Figs
Balsamic Glaze

8.50

Brussels Sprouts
Sherry Vinaigrette

7.50

Spicy Eggplant Caponata
Sweet Pepper, Basil, Parsley

5.00

Hanger Steak*
Truffle Vinaigrette

11.50

Jamón & Manchego Croquetas
Garlic Aioli

6.00

Rockfish a la Plancha*
Salsa Verde

12.50

Broccolini
Garlic, Chili Flakes

7.50

Cabbage
Honey, Feta

7.50

Pulpo
Pickled Shallots, Roasted Potatoes

9.50

Ensaladas

Ensalada Mixta
Olives, Onions, Tomatoes
7.50

Arugula Salad
Poached Pear, Watermelon Radish
8.50

Beet Salad
Goat Cheese, Pecans
6.50

Brunch Tapas

Short Rib Hash
Peppers, Sunny-Egg

8.50

Bread Pudding French Toast
Cinnamon, Raisin, Apple Butter

7.50

Smoked Salmon Benedict*
Poached Egg, Dill Hollandaise

7.50

Butternut Squash Muffins
Sweet-Sage Ricotta Cheese

6.50

Spiced Greek Yogurt
Fresh Berries

5.00

Biscuits & Gravy
Mangalica, Manchego

6.00

Morcilla Cazuela*
Sunny Side Egg, Potatoes, Aioli

8.50

Grilled Cheese Bocadillo
Camembert, Chorizo Oil

7.50

Spinach Benedict*
Poached Egg, Piquillos Hollandaise

7.50

To Share

Two or more

Chicken Pimientos*
Roasted Potatoes, Lemon,
Hot Peppers
19.75

Paella Mariscos
Tiger Prawns, Clams, Mussels, Squid, Scallops
28.50 per person

Vegetable Paella
Celery Root, Leeks, Squash, Piquillos Garlic Aioli
18.50 per person

Whole Branzino*
Arugula, Radish
25.50

Executive Chef Rahsaan Bryant

*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.