

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

Nduja
Boston, Ma
Soft, creamy chorizo

Chorizo Picante
La Rioja
Smoky, mild, dry-cured sausage

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

Tetilla
Balearic Islands
Soft, tangy cow's milk

Mahón
Balearic Islands
Raw cow's milk cheese, aged over 8 months

Ibores
Extremadura
Semi-firm goat's milk, rubbed in pimentón

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

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

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

Etxegarai
Basque Country
Smoked raw sheep's milk cheese, aged 6 months

Romao
Castilla-La Mancha
Raw sheep's milk cheese rubbed with rosemary

Jamón Mangalica
Segovia
Cured Hungarian pig
10.50



Tapas

Albondigas 8.50
Spiced Meatballs in Ham-Tomato Sauce

Gambas al Ajillo 9.50
Extra Virgin Olive Oil, Guindilla

Mahi Mahi a la Plancha 12.00
Salsa Verde

Roast Duck 9.00
Toasted Grains, Green Onion

Chorizo & Figs 8.50
Balsamic Glaze

Pulpo Gallego 9.50
Potato, Celery, Red Onion

Zucchini 8.00
Romesco, Marcona Almonds

Patatas Bravas 7.00
Salsa Brava, Garlic Aioli

Champiñones 8.00
Garlic, Scallion

Spicy Eggplant Caponata 4.50
Basil, Parsley

Jamón & Manchego Croquetas 5.50
Garlic Aioli

Basque Mussels 11.00
White Wine, Garlic, Chorizo Crumbs

Marinated Olives 4.50
Citrus, Garlic

Spiced Beef Empanadas 6.50
Red Pepper Sauce

Spinach-Chickpea Cazuela 7.50
Cumin, Roasted Onion, Lemon

Boquerones 6.00
Parsley, Garlic, Extra Virgin Olive Oil

Bacon Wrapped Dates 8.00
Spiced Yogurt

Marinated Piquillo Peppers 6.00
Olive Oil, Oregano

Ensaladas

Ensalada Mixta
Olives, Onions, Tomatoes,
Cider Vinegar
7.50

Fruita
Berries, Pineapple,
Pomegranate
6.00

Baby Greens
Pumpkin Seeds,
Cranberry
7.50

Brunch Tapas

Verde Scramble 8.50
Spinach, Zucchini

Chorizo Montadito 9.50
Whipped Goat Cheese, Farm Egg

Greek Yogurt 6.50
Granola, Golden Raisins, Honey

Shrimp & Polenta 9.00
Salsa Verde

Torrijas 7.00
Cinnamon, Figs

Tomato Benedict* 6.50
Hollandaise

Steak & Egg* 11.00
Hanger, Red Chimichurri

Estrellados 9.00
Roast Pork, Chipotle Aioli, Farm Egg

Serrano Benedict* 6.50
Hollandaise

Hot Chicken & Churros 8.50
Spiced Maple Syrup

Brunch Bocado 7.50
Pork Belly, Fried Egg, Garlic Aioli

Gaucha Scramble 8.50
Piquillo Peppers, Feta

To Share

Two or more

Salvaje Paella*
Gaucha Sausage, Hanger Steak,
Pork Belly
24.50 per person

Paella Mariscos*
Shrimp, Mussels, Clams,
Squid, Saffron Rice
24.50 per person

Vegetable Paella
Celery Root, Green Beans,
Bell Peppers
16.00 per person

Executive Chef Margaret LaVetty
Sous Chefs Andrew Capella & Brent Troyer

*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.