

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, mild, dry-cured sausage

Nduja

Boston, MA
Soft, creamy chorizo

Coppa

San Francisco, CA
Cured pork, burgundy, oregano

Drunken Goat

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

Caña de Oveja

Jumilla
Soft-ripened sheep's milk, tangy, bloomy rind

Ibores

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

Mahón

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

6 Month Aged Manchego

Castilla-La Mancha
Cured sheep's milk, sharp & piquant

Cabra Romero

Jumilla
Goat's milk, lard, rosemary

Etxegarai

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

Romao

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

Ibérico Chorizo

Córdoba
Spicy cured Spanish Pig
10.50

Jamón Mangalica

Segovia
Cured Hungarian Pig
10.50



Tapas

Zucchini a la Plancha 7.50
Romesco, Almonds

Pork Belly 9.00
Guava, Ras el Hanout

Prawns 13.50
Cherry Pepper Chimichurri

Risotto 10.50
Wild Mushrooms, Mahon

Chicken Thighs 8.50
Rosemary, Sour Cherry

King Trumpet 9.00
Roasted Garlic, Oregano

Basque Mussels 11.00
White Wine, Garlic, Chorizo Crumbs

Morcilla 9.00
Yukon Potatoes, Saffron Aioli

Bacon Wrapped Dates 8.00
Spiced Yogurt

Mahi Mahi a la Plancha 11.00
Salsa Verde

NY Strip 12.50
Red Chimichurri

Gambas al Ajillo 9.50
Extra Virgin Olive Oil, Guindilla

Brussels Sprouts 7.50
Balsamic Vinegar, Pickled Red Onion

Pulpo Gallego 9.50
Potato, Celery, Red Onion

Championés 8.00
Garlic, Scallion

Hanger Steak 11.50
Truffle Vinaigrette

Confit Piquillo Peppers 6.00
Olive Oil, Oregano

Toasted Grains 8.00
Roast Duck, Apricot

Potato Tortilla 5.00
Chive Sour Cream

Spiced Beef Empanadas 6.50
Red Pepper Sauce

Jamón & Manchego Croquetas 5.50
Garlic Aioli

Chorizo & Figs 8.50
Balsamic Glaze

Spinach-Chickpea Cazuela 7.50
Cumin, Roasted Onion, Lemon

Albondigas 8.50
Spiced Meatballs, Ham-Tomato Sauce

Patatas Bravas 7.00
Salsa Brava, Garlic Aioli

Truffled Bikini 7.50
San Simon, Serrano

Spicy Eggplant Caponata 4.50
Basil, Parsley

Ensaladas

Baby Greens
Cranberries, Pumpkin Seeds,
White Balsamic Vinaigrette
8.00

Ensalada Mixta
Olives, Onions, Tomatoes,
Cider Vinegar
7.50

Baby Kale
Granny Apple, Manchego,
Marcona Almonds
8.00

"If a fellow really likes potatoes, he must be a pretty decent sort of fellow"

- A.A Milne

Sweet Potatoes
Boquerones,
Butter
7.00

Yukon Potatoes
Duck Fat, Sour Cream,
Trout Roe
10.50

Truffled Potatoes
Olive Oil,
Chives
10.50

To Share

Two or more

Paella Salvaje
Gaucho Sausage, Hanger Steak,
Pork Belly, Morcilla
25.50 per person

Vegetable Paella
French Beans, Romanesco,
Celery Root, Chipotle Aioli
16.00 per person

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

Chicken Pimientos
Roasted Potatoes,
Lemon, Hot Cherry Peppers
19.50

Barcelona Mixed Grill*
NY Strip, Sausage,
Pork Loin, Chicken
26.50 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.