

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO

Castilla y León, ES
15-20 Months Cured Ham. Tender, Salty, Sweet

FUET

Catalunya, ES
Pork Sausage. Rich, Garlic, Black Pepper

BRESAOLA

Punta D'anca, UR
Air-Dried Cured Beef. Wild, Sweet, Garlic

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

CHORIZO PICANTE

La Rioja, ES
Pork Sausage. Smoky, Spicy, Pimentón

ETXEGARAI

País Vasco, ES
Semi-Firm, Raw Sheep's Milk, Smoked 6 Months. Sharp, Fruity, Smoky

AGED MAHÓN

Islas Baleares, ES
Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp

MAHÓN

Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty

ALISIOS

Islas Canarias, ES
Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón

DRUNKEN GOAT

Murcia, ES
Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked

SMOKIN' GOAT

Islas Canarias, ES
Semi-Soft, Goat's Milk, Aged 15 Days, Smoked, Creamy, Mild

CABRA ROMERO

Murcia, ES
Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy

SAN SIMÓN

Galicia, ES
Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild

DÉLICE DE BOURGOGNE

Burgundy, FR
Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy

AGED MANCHEGO

Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months Buttery, Nutty, Complex

VALDEÓN

Castilla-León, ES
Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent

MAXORATA CON PIMENTÓN

Islas Canarias, ES
Semi-Firm, Goat's Milk, Pimentón, Aged 2 Months. Buttery, Tangy

JAMÓN MANGALICA

Castilla y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

QUESO DE TRUFA

Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant

LOMO IBERICO DE BELLOTA

Castilla y León, ES
Aged 3 Months, Iberico Pork Loin. Mild, Smoky, Pimentón

APERITIVO BOARD

An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks

Patatas Bravas, Manchego, Jamón Serrano, Fuet, Drunken Goat, Almonds, Olives

TAPAS

MARCONA ALMONDS

5

HOUSE MARINATED OLIVES

5

EGGPLANT CAPONATA

5.5

SPINACH & CHICKPEA CAZUELA

8.5

BROCCOLINI

8.5

GREEN BEANS

9

CAULIFLOWER

8.5

BLISTERED SHISHITO PEPPERS

9.5

PIQUILLO HUMMUS

8.5

ROASTED BABY CARROTS

8.5

WHIPPED SHEEP'S CHEESE

8.5

QUESO A LA PLANCHA

9.5

PATATAS BRAVAS

8

POTATO TORTILLA

7

STUFFED PIQUILLO PEPPERS

8.5

TROUT A LA PLANCHA

14.5

SCALLOPS*

18.5

GRILLED SALMON

14.5

P.E.I. MUSSELS*

13

LITTLENECK CLAMS

12

GAMBAS AL AJILLO

9.5

GRILLED CHICKEN THIGH

9.5

CHORIZO W/ SWEET & SOUR FIGS

9

TRUFFLED BIKINI

9

ALBONDIGAS

9.5

CRISPY PORK BELLY

10.5

GRILLED FLANK STEAK*

14.5

SALADS

ENSALADA MIXTA

9

BUTTERHEAD LETTUCE

9.5

CHARRED ASPARAGUS

10

LARGE PLATES

CHICKEN PIMIENTOS

23

BRANZINO

26.5

PAELLA VERDURAS

half / full / double

18 / 36 / 64

PAELLA SALVAJE

28 / 56 / 98

PAELLA MARISCOS

28 / 56 / 98

PARILLADA BARCELONA*

31 / 62 / 108

DESSERTS

FLAN CATALÁN

7

OLIVE OIL CAKE

9

BASQUE BURNT CHEESECAKE

9

CHOCOLATE CAKE

9

EXECUTIVE CHEF BRAD WEBB | SOUS CHEF ROBBIE GREENLER

*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy.

