

# 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

### Fuet

*Catalonia*

Dry-cured pork sausage

### Chorizo Picante

*La Rioja*

Dry-cured, spicy pork sausage

### Paploma

*Catalonia*

Dry-cured pork sausage with peppercorns

### Ibores

*Extremadura*

Raw goat's cheese rubbed with pimentón

### Valdeón

*Castilla-León*

Cow and goat's milk blue cheese, tangy & spicy

### 6-Month Aged Manchego

*Castilla-La Mancha*

Firm & sharp cured sheep's milk cheese

### Drunken Goat

*Murcia*

Semi-soft goat's milk soaked in red wine

### Salchichón de Vic

*Catalonia*

Dry-cured pork sausage with black peppercorns

### Romao

*Castilla-La Mancha*

Raw sheep's milk cheese rubbed with rosemary

### Aged Mahón

*Balearic Islands*

Cow's milk cheese, mild & nutty

### Caña de Cabra

*Murcia*

Soft-ripened goat cheese, creamy & mild



## Tapas

### Mushrooms and Goat Cheese

Balsamic Reduction

7.50

### Boquerones

Garlic, Parsley, Olive Oil

6.00

### Patatas Bravas

Salsa Brava, Garlic Aioli

7.00

### Seared Zucchini

Sherry Vinaigrette

7.00

### Hanger Steak\*

Truffle Vinaigrette

11.50

### Albondigas

Jamón Serrano Tomato Sauce

8.50

### Heirloom Tomatoes

Boquerones, Salsa Verde

7.00

### Chicken Empanadas

Avocado Purée

6.50

### Spinach-Chickpea Cazuela

Cumin, Roasted Garlic

7.50

### Queso a la Plancha

Caña de Oveja, Pistachio Honey

7.50

### Sautéed Greens

Garlic, Chili Flakes

6.00

### Jamón & Manchego Croquetas

Garlic Aioli

5.50

### Pan Con Tomate

Garlic, Extra Virgin Olive Oil

4.00

### Spicy Eggplant Caponata

Sweet Pepper, Onion, Basil

4.50

### Chorizo with Sweet & Sour Figs

Balsamic Reduction

8.50

### Grilled Eggplant

Piperáde, Manchego, Toasted Breadcrumbs

6.50

### Marinated Olives

Garlic, Citrus, Thyme

4.50

### Beef Empanadas

Spicy Pepper Sauce

6.50

## Ensaladas

### Mixed Greens

Lemon-Poppy Vinaigrette, Apples,  
Walnuts, Cana de Cabra, Craisins

7.50

### Pickled Beets

Valdeón, Almonds

6.50

### Ensalada Mixta

Olives, Onions, Tomatoes

7.50

## Brunch Tapas

### Torrijas

Blackberries, Cinnamon Sugar

5.50

### Steak & Eggs\*

Red Chimichurri

11.50

### Huevo Benedict

Jamón Serrano, Hollandaise

5.50

### Pancakes

Maple Syrup

5.50

### Vegetable Benedict

Creamed Greens, Hollandaise

4.50

### Huevo al Horno

Piperade, Manchego, Grilled Bread

7.00

### Huevos Estrellados\*

Chorizo, Hand-Cut Fries

10.50

### Pan Con Huevos

Eggs, Chorizo, Manchego

5.50

### Shrimp & Grits

Sherry-Piquillo Cream, Scallions

9.50

### String Beans

Egg, Crispy Bacon

7.50

### Roasted Brussel Sprouts

Black Garlic Vinaigrette

7.00

### Huevos Revueltos

Zucchini, Romesco

9.50

## To Share

*Two or more*

### Paella Mariscos\*

Prawns, Clams, Mussels, Squid

24.50 per person

### Vegetable Paella

Green Beans, Zucchini,  
Eggplant, Mushrooms

16.00 per person

### Parrillada\*

Hanger Steak, Chicken,  
Pork, Gaucho Sausage

26.50 per person

Executive Chef James Bizak & Sous Chef Tyler Wallace

\*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.