

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 Picante

Rioja

Smoky, mildly spicy dry-cured sausage

Finocchiona

Italy

Dry-cured pork sausage with fennel

Coppa

Italy

Dry cured pork collar with herbs

San Simon

Galicia

Smoked cow's milk, creamy & buttery

Drunken Goat

Murcia

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

Ibores

Extremadura

Semi-firm raw goat's milk rubbed with pimentón

Idiazábal

Basque Country

Smoked raw sheep's milk cheese

Marinated Mahón

Balearic Islands

Cow's milk cheese, mild & nutty

6-Month Aged Manchego

Castilla-La Mancha

Firm, cured sheep's milk, sharp & piquant

Valdeón

Castilla-León

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

Romao

Castilla-La Mancha

Raw sheep's milk cheese rubbed with rosemary

Jamón Mangalica

Cured Hungarian pig, Segovia

10.50



Tapas

Spinach Chickpea Cazuela 7.50
Cumin, Roasted Onion, Lemon

Redfish a la Plancha* 10.50
Salsa Verde

Burrata 8.50
Strawberry, Walnut, Olive Oil

Honey Goat Cheese 8.50
Honey, Pimentón

Marinated Olives 4.50
Citrus, Garlic

Albóndigas* 9.00
Spiced Meatballs in Ham-Tomato Sauce

Hanger Steak* 11.50
Truffle Vinaigrette

Blistered Okra 6.50
Calabrian Chili, Almonds

Crispy Calamari 10.50
Smoked Tomato Aioli

Spicy Eggplant Caponata 5.00
Basil, Parsley

Manchego & Jamón Croquetas 6.00
Garlic Aioli

Boquerones 6.00
Parsley, Olive Oil

Spiced Beef Empanadas 6.75
Pepper Sauce

Patatas Bravas 7.00
Salsa Brava, Garlic Aioli

Potato Tortilla 5.00
Chive Sour Cream

Ensaladas

Ensalada Mixta
Olives, Onions, Tomatoes,
Gem Lettuce
7.50

Watermelon Salad
Oveja, Onions, Chives
7.50

Roasted Beet Salad
Goat Cheese, Cashews
6.50

Brunch Tapas

Smoked Salmon Coca 10.50
Capers, Dijon, Shallots

Migas 6.50
Egg, Chorizo, Croutons

Hash Cakes 6.50
Chorizo, San Simon, Spicy Aioli

Huevos a la Flamenca 7.50
Chorizo, Peppers, Tomato

Serrano Benedict 7.50
Poached Egg, Chipotle Hollandaise

Asparagus Benedict 6.50
Poached Egg, Hollandaise

Chicken & Churros 8.50
Spiced Cider Syrup

Granola Parfait 5.50
Strawberries, Peaches

Pancakes 5.00
Orange Zest, Cinnamon-Syrup

Biscuits & Gravy 6.50
Chicken, Herbs, Peppers

Shrimp & Grits 10.50
Tomato, Herbs

Torrijas 6.50
Cinnamon, Raspberry Syrup

To Share

Two or more people

Paella Mariscos
Prawns, Mussels,
Clams, Squid
24.50 per person

Parrillada
New York Strip Steak,
Chicken, Sausage
26.50 per person

Vegetable Paella
Asparagus, Okra, Carrots
16.00 per person

Executive Chef Helton DaSilva

Sous Chef Jordan Hall

*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.