

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

Soria Chorizo

United States

Dry-cured pork sausage, smoky + garlicky

Fuet

Catalonia

Dry-cured pork sausage

Salchichón de Vic

Catalonia

Ibores

Extremadura

Semi-firm raw goat's cheese rubbed with pimentón

Caña de Cabra

Murcia

Soft-ripened goat cheese, creamy & mild

Drunken Goat

Murcia

Semi-soft goat's milk soaked in red wine

Cabra Romero

Murcia

Goat's milk cheese coated with rosemary

Aged Mahón

Balearic Islands

Cow's milk cheese aged 1 year, salty & sharp

Valdeón

León

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

6-Month Aged Manchego

Castilla-La Mancha

Firm, cured sheep's milk, sharp & piquant

Mahón

Balearic Islands

Cow's milk cheese aged 4-months, mild & nutty

Jamón Mangalica

Segovia

Cured Hungarian pig

10.50



Tapas

Champiñones

Garlic, Parsley

5.50

Grilled Hanger Steak *

Truffle Vinaigrette

11.50

Patatas Bravas

Salsa Brava, Garlic Aioli

7.00

Pork Belly a la Plancha

Apricot Chutney

8.50

Foie Gras Torchon

Marcona Almond, Quince

12.50

Potato Tortilla

Chive Sour Cream

5.00

Black Sea Bass a la Plancha *

Salsa Verde

9.5

Gambas al Ajillo

Garlic, Guindilla Pepper

9.50

Albondigas

Spiced Meatballs in Ham-Tomato Sauce

8.50

Sweet Potatoes

Agrodulce, Serrano Chili

6.50

Blistered Shishito Peppers

Lime, Sea Salt

7.50

Jamón & Cheese Croquettes

Garlic Aioli

5.50

Spicy Eggplant Caponata

Sweet Pepper, Parsley

4.50

Boquerones

Garlic, Parsley

6.00

Spinach-Chickpea Cazuela

Cumin, Caramelized Onion

7.50

Brussels Sprouts

Black Garlic Vinaigrette

6.50

Marinated Olives

Thyme, Citrus, Garlic

4.50

Spiced Beef Empanadas

Red Pepper Sauce

6.50

Brunch Tapas

Chorizo Bilbao

Sunny Side Egg, Patatas Fritas

6.50

Creamy Polenta

Shrimp, San Simon Cheese

8.50

Steak & Egg *

Red Chimichurri

11.50

Vegetable Benedict

Delicata Squash, Herbed Hollandaise

6.50

Morcilla

Garlic, Sherry, Guindilla Pepper

6.50

Short Rib Hash

Sunny Side Egg

7.50

Serrano Benedict

Hollandaise, Chives

7.50

Challah Bread French Toast

Cremé Anglaise, Sour Cherry, Almond

6.50

Pork Belly Fideos

Mushrooms, Egg, Aioli

12.50

Black Sea Bass Benedict

Hollandaise, Capers

9.50

Crepas (Sport Hill Farm, Easton, CT)

Butternut Squash, Ricotta, Pepita Brittle

5.50

Migas

Sunny Side Egg, Chorizo

7.50

To Share

Ensaladas

Two or more

Chicken Pimientos

Roasted Potatoes, Lemon

Olives, Onions, Tomatoes

Baby Gem Lettuce

7.50

Radicchio Salad

Can de Cabra, Apple, Candied Walnuts

Executive Chef Dylan Hansen &

7.50

Paella Mariscos*

Mussels, Squid

24.50

Mixed Greens

Pear, Manchego, Almond

8.00

Vegetable Paella

shrooms, Squash, Broccoli

Garlic Aioli

Jerusalem Artichoke, Aged Mahon

16.00 per person

Arugula Salad

6.50

*Thoroughly cooking meats, poultry, seafood, shellfish

Before placing your order, please inform your server if a person in your party has a food allergy.