

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

Salchichón de Vic
Catalonia
Dry-cured pork sausage with peppercorns

Chorizo de Pamplona
Pamplona
Dry-cured pork sausage

Fuet
Catalonia
Dry-cured pork sausage

Chorizo Picante
La Rioja
Smoky, mildly spicy, dry-cured sausage

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

Idiazábal
Basque Country
Smoked raw sheep's milk, nutty & robust

Valdeón
Castilla-León
Cow and goat's milk blue cheese, tangy & spicy

Marinated Mahón
Balearic Islands
Cow's milk cheese in herbed citrus oil

6-Month Aged Manchego
Castilla-La Mancha
Firm, cured sheep's milk, sharp & piquant

Tetilla
Galicia
Mild, tangy cow's milk cheese, soft & creamy

Caña de Cabra
Murcia
Soft-ripened goat cheese, creamy & mild

Hand-Sliced Jamón Mangalica
Cured Hungarian pig
Segovia
11.00



Tapas

Catalan Spinach
Sherry Raisins, Pine Nuts

6.00

Mushroom a la Plancha
Garlic

7.50

Patatas Bravas
Salsa Brava, Garlic Aioli

7.00

Shishito Peppers
Sea Salt

7.50

Truffle Bikini
Serrano, San Simon

8.50

Spiced Beef Empanadas
Pepper Sauce

6.75

Gambas al Ajillo*
Extra-Virgin Olive Oil, Parsley

9.50

Rockfish a la Plancha*
Salsa Verde

13.50

Potato Tortilla
Chive Sour Cream

5.00

Hummus
Roasted Garlic, Crispy Pita

7.00

Boquerones
Garlic, Parsley

6.00

Spinach-Chickpea Cazuela
Cumin, Roasted Garlic

7.50

Bacon-Wrapped Dates
Manchego

8.00

Albondigas
Spiced Meatballs, Ham-Tomato Sauce

9.00

Jamón & Manchego Croquettes
Garlic Aioli

6.00

Truffle Whipped Ricotta
Eli & Misty's Honey

7.50

Spicy Eggplant Caponata
Sweet Pepper, Parsley

5.00

Marinated Olives
Garlic, Citrus, Thyme

4.50

Ensaladas

Ensalada Mixta
Olives, Onions, Tomatoes
7.50

Napa Cabbage
Chives, Fennel, Mint
6.50

Baby Kale
Almonds, Valdeón
6.50

Brunch Tapas

Veggie Benedict*
Tomato, Hollandaise

6.50

Brunch Burger*
Serrano, Fried Egg

8.50

Shrimp & Polenta*
Sherry, Peppers

8.50

Huevos Estrellados*
Chorizo, Papas Fritas, Fried Egg

7.50

Shishito Hash*
Tomato, Sour Cream

6.00

Torrijas
Crema Catalan

6.00

Yogurt Parfait
Apples, Granola

5.50

Baked Egg*
Tomato, Peppers

7.00

Brunch Fideos*
Pork Sausage, Chorizo, Fried Egg

12.50

Serrano Benedict
Hollandaise

8.50

Pancakes
Berries & Maple

5.50

Vegetable Frittata
Spinach, Feta, Onion

7.50

To Share

Two or more

Parrillada*
NY Strip, Chicken,
Gaucho Sausage
26.50 per person

Paella Salvaje*
Gaucho, Chorizo, Morcilla
Pork Belly
24.50 per person

Vegetable Paella
Parsnips, Leeks, Squash
16.00 per person

Chicken Pimientos*
Roasted Potatoes,
Lemon, Hot Peppers
19.75

Executive Chef Landon Barnes
Sous Chefs Nikol Gontscharenko & Eder Hernandez

*Prepared to Order - 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.